

The Udder Lover Milk Stout - AG

Please note: The instructions on this sheet are deliberately simple: As an all-grain brewer, we figure you know what you are doing! The mash and fermentation profiles can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday and beer. Cheers!

RECIPE STATS

Est. SG: 1.054-1.057

Est. FG: 1.010-1.014

IBU: 25

SRM: 32

ABV: 5.3%

INGREDIENTS

7.5 lbs Maris Otter Pale Malt

8 oz Maris Otter Crystal Malt

8 oz Coffee Malt

8 oz Black Patent Malt

8 oz Carafoam Malt

1 lb Lactose

1 oz Challenger Hops

Safale S-04 Yeast or Wyeast 1318 or WLP002 (you can also make a starter)

BREWDAY NOTES

MASH SCHEDULE

Heat 3 gallons of water to 165°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Sparge with 5 gallons of 168°F water, or finish the mash as you like.

Please note: These instructions are deliberately simple. We figure most all-grain brewers know what they are doing! Feel free to adjust the mash schedule as you wish.

Boil for 60 minutes. Add the lactose with 20 minutes left in the boil.

HOPPING SCHEDULE

1 oz Challenger @ 60 min

FERMENTATION GUIDELINES

Chill your wort to 60°F and transfer to your fermenter. Top up your fermenter to reach 5 gallons, if necessary. Pitch your yeast. Ferment at 62°-65°F. Fermentation is complete once your gravity has dropped and remained near the estimated FG for a few days straight.

Once final gravity is reached, cold crash your beer and transfer to a keg, bottles or a secondary fermenter.