

Milk and Cookies 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: 1.060-1.064

Est. FG: 1.012-1.015

IBU: 19

SRM: 32

ABV: 5.8%

INGREDIENTS

8 lbs 2-row Pale Malt
1 lb Roasted Barley
8 oz Flaked Oats
8 oz Vienna Malt
6 oz Black Patent Malt
4 oz Victory Malt
1 lb Lactose

2 oz Willamette Hops

Safale S-04 Yeast or Wyeast 1318 or WLP002

BREWDAY NOTES

MASH SCHEDULE

Heat 3.5 gallons of water to 165°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Sparge with 4 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 75 minutes. Add the lactose with 20 minutes left in the boil.

HOPPING SCHEDULE

1 oz Willamette @ 60 min

0.5 oz Willamette @ 5 min

0.5 oz Willamette @ flameout

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°F, increasing your fermentation temperature to 64°F during the final few days of fermentation. Add dry hops toward the end stage of your fermentation. 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.