

UDDERLY DELICIOUS – MILK STOUT

DARK BRITISH BEER – SWEET STOUT

OVERVIEW

Balanced stout with mild roast character and a full body built on lactose. Notes of chocolate and coffee without any harsh roasted flavours.

BATCH STATISTICS

MASH WATER:	20.33 LITRES
SPARGE WATER:	11.04 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.057
FINAL GRAVITY:	1.017
ASSUMED EFFICIENCY:	73%
ABV:	5.25%
BITTERNESS:	22.9 IBU
COLOUR:	35.2 EBC

FERMENTABLES

SIMPSONS – PALE ALE FINEST MARIS OTTER – 4.3 KG
BLUE LAKE MILLING – OATS, FLAKED – 0.65 KG
JOE WHITE MALTINGS – CHOCOLATE MALT – 0.48 KG
WEYERMANN – CARAFA SPECIAL III – 0.18 KG
BREW HQ – MILK SUGAR (LACTOSE) – 0.27 KG

MASH PROFILE

TEMP	66°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – FUGGLES – 44g – 4.5% AA – 60 MINS – 21.2 IBU
BOIL – FUGGLES – 6g – 4.5% AA – 20 MINS – 1.7 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS

YEAST

FERMENTIS S-04 – SAFALE ENGLISH ALE (1 PKG)
ATTENUATION: 75%
FERMENTATION TEMP RANGE: 15°C – 20°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

18°C FOR 1 days
19°C FOR 3 days
20°C FOR 3 days
22°C FOR 1 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 4.4 G
MASH – EPSOM SALT (MgSO4) – 1.1 G
MASH – GYPSUM (CaSO4) – 2.2 G
MASH – SLAKED LIME (Ca(OH)2) – 1.1 G
SPARGE – CALCIUM CHLORIDE (CaCl2) – 2.5 G
SPARGE – EPSOM SALT (MgSO4) – 0.6 G
SPARGE – GYPSUM (CaSO4) – 1.2 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THIS IS A GREAT BASE BEER FOR ADDING COCOA NIBS, BOURBON, VANILLA, DATES AND ALL KIND OF OTHER FLAVOURS. FEEL FREE TO INCREASE THE LACTOSE ADDITION IF YOU'D PREFER A SWEETER FINISH. IF YOU'D PREFER TO USE LIQUID YEAST OR ANOTHER STRAIN OPT FOR BLUESTONE NEW ENGLAND, BLUESTONE SAN DIEGO, OR LALBREW NOTTINGHAM.