



Udderly Delicious Imperial Chocolate Milk Stout –

A big milky stout that, like it's name, is Udderly Delicious! This rich and delicious imperial stout utilizes lactose for milky sweetness, as well as pure Belgian cocoa powder for an unforgettable chocolate edge. Perfect for aging and sipping around the fire, this beer is Udderly Delicious!

BEER SPECS

Original Gravity:
1.092—1.094 @ 65% efficiency
1.099—1.100 @ 70% efficiency
1.105 —1.107 @ 75% efficiency
Final Gravity: **1.021—1.024**
IBU: 35 - 40
ABV%: 8.9% - 11.3%
Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)
Yeast
Bottle Caps (*53 caps needed*)
Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A higher mash temperature is recommended to create a wort that will lead to a imperial stout with plenty of body and richness. We suggest a mash temperature of 153° - 155°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72° F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. Because this is such a big beer, age can help it mellow out. It can really come into its own if aged for a few months to a year!

RECIPE DETAILS

12 lbs. 2-Row Brewer's Malt
3 lbs. Munich Malt
1 lb. Caramunich Malt
1 lb. Flaked Oats
0.5 lb. Chocolate Malt
0.5 lb. Simpson's Medium Crystal Malt
0.5 lb. Pale Chocolate Malt
0.5 lb. Carafa III

FERMENTABLES

1.0 oz. East Kent Golding hops, added at the beginning of the 60 minute boil
1.0 oz. East Kent Golding hops, added 30 min from the end of the boil
1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil
1.0 lb. Lactose, added 10 min from the end of the boil
4.0 oz. Belgian Cocoa Powder, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1084 Irish Ale, White Labs WLP004 Irish Ale, Imperial Organic Yeast A10 Darkness, or Safale S-04 Dry Yeast.

Two to three standard packs of yeast or an appropriate starter are recommended.

