



May all your fermentations be Great Fermentations!

## Thanks for the Mammaries – A milk stout

Think stout with a hint of sweetness from the addition of lactose in the boil. The resulting sweetness takes the sharp dark grain edge off the stout. The sweetness isn't so pronounced to take away from the beer.

### BEER SPECS

#### Original Gravity:

1.049 —1.051 @ 65% efficiency

1.052 —1.054 @ 70% efficiency

1.057 —1.059 @ 75% efficiency

**Final Gravity:** 1.012—1.015

**IBU:** 20 - 25

**ABV%:** 4.5% - 6.2%

**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 moderate to high mash temperature is recommended to create a beer with more body and richness. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

**7.5 lbs.** 2-Row Brewer's Malt

**1.0 lb.** Munich Malt

**1.0 lb.** Chocolate Malt

**0.50 lb.** Roasted Barley Malt

**0.50 lb.** Crystal 40L Malt

**0.50 lb.** Flaked Oats

### FERMENTABLES

**1.25 oz.** East Kent Goldings hops, added at the beginning of the 60 minute boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

**0.50 oz.** East Kent Goldings hops, added 10 min from the end of the boil

**1 lb.** Lactose, added 10 min from the end of the boil

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1084 Irish Ale, or Nottingham dry yeast

