

Milk Stout

Made popular in England but made better here in America (Ok, that is just an opinion). A stout full of chocolate, coffee, and roast flavors, but with the addition of lactose milk sugar for a smoothness and silky flavor and texture. Traditional English yeast lets the malts shine with very little hop character in the final beer. Pairs great with steak and stews at the beginning of the meal, and sweets at the end. A true double header beer!

Ingredients

6.6 lb. Munton's Extra-Light Malt Extract
1 lb Lactose
.75 lb. Munton's Crystal Malt 60° L
.5 lb. Munton's Chocolate Malt
.25 lb Thomas Fawcett Pale Chocolate
.25 lb Munton's Roasted Barley 675° L

Statistics

Original Gravity	1.055
Final Gravity	1.015
Alcohol Content	5.2%

1 oz. Northern Brewer Hops (Bittering) with 60 minutes left in the boil.

Wyeast #1098 British Ale Yeast

5 Muslin Bags

5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 4 muslin bags (no more than ½ pound per bag and add them to your brew kettle along with up to 2½ gallons of cold water (keep enough head space to avoid boil overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract and lactose. Keep the kettle off the burner and stir until the malt extract and lactose is completely dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops in a muslin bag, add them to the pot, and set your timer to boil for 60 minutes. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
7. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
9. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is done (no signs of active fermentation for the last 2-3 days).
10. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving the sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

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