

BEERSMITH RECIPE

MILK O'STOUT All-Grain

O.G: 1.060 READY: 6 WEEKS



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning

INGREDIENTS

BATCH VOLUME

5.50 Gal

MASH

- 9 lbs Maris Otter
- 1.5 lbs Chocolate Malt
- 0.5 lbs Roasted Barley
- 0.5 lbs Rice Hulls

HOPS

- 2 oz Fuggles

OTHER

- 1 lbs Lactose

YEAST

- Wyeast 1084 Irish Ale Yeast

PRIMING SUGAR

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 154°F 60 min

BOIL ADDITIONS & TIMES

- 1.5 oz Fuggles 60 min
- 0.5 oz. Fuggles 30 min
- 1 lbs Lactose 10 min

YEAST

- Wyeast 1084 Irish Ale Yeast
Optimum Temperature: 62°-72°F