



# GOOSE ISLAND MILK PORTER

Until now, Goose Island's legendary Milk Porter has been available exclusively to lucky patrons of the brewery's Fulton & Wood Street Tasting Room. But you're just steps away from enjoying this authentic taproom exclusive in your own home. We worked hand-in-hand with Goose Island Brewmaster Jared Janoski to scale the original recipe for homebrewers without losing a note of the wonderfully creamy, deeply decadent and oh-so-sippable character of the original. Get ready to savor the deep chocolate, toasted oat and rich malt of this rare Milk Porter – a bona fide Goose Island house favorite.

**O.G.:** 1.079

**BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 2-4 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING

## READ ALL INSTRUCTIONS BEFORE STARTING

### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles

## A FEW HOURS BEFORE BREW DAY

Remove the yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the pack as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement.

## ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Divide and pour crushed grain into the two supplied mesh bags, and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bags, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Gold malt syrup.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
  - Add 0.5 oz Northern Brewer hops (half the packet) at the beginning of the boil.
  - Add the remaining 2 lbs Golden Light DME and 1 lb Lactose with 15 minutes remaining in the boil.
  - Add 2 oz Fuggle hops with 10 minutes remaining in the boil.
5. Cool the wort: When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller or put the kettle in an ice bath in your sink.



## KIT INVENTORY

### MAILLARD MALTS™ SPECIALTY GRAIN

- Goose Island Milk Porter Brewery Edition Grain Blend

### MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- 6 lbs Gold malt syrup
- 2 lbs Golden Light DME (15 min late addition)
- 1 lb Lactose (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 0.5 oz Northern Brewer (60 min)
- 2 oz Fuggle (10 min)

### YEAST

#### Dry Yeast:

- Fermentis Safale S-04. Optimum temp: 64°-75°F

#### Liquid Yeast Options:

- Omega OYL-013 British Ale VI. Optimum temp: 63° to 75°F
- Wyeast 1335 British Ale II. Optimum temp: 63°-75°F

## UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- **Refrigerate the yeast**
- Contact us immediately if you have any questions or concerns!

