



THE STRANGER, MILK STOUT

Style: Sweet Stout – Similar to Left Hand Brewing Milk Stout

Rich mahogany color with a small, dark beige head. With a slight taste of sweet chocolate and roasted malt it makes a great dessert stout.

Batch Size: 5 Gal
OG: 1.063-1.064
FG: 1.021-1.022
IBU: 25
SRM: 78
ABV: 5.3%

Recipe CK00038

GRAINS

14 oz. Caramel 60L
8 oz. Munich Malt
6 oz. Roasted Barley
6 oz. Chocolate Malt
4 oz. Black Malt
4 oz. Flaked Oats
4 oz. Flaked Barley

EXTRACTS/ADJUNCTS

8 lb. Light LME
1 lb. Lactose

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1/2 oz. Magnum (60 min.)

1/4 oz. US Golding (15 min.)

YEAST: 1st choice – WLP013 London Ale Yeast 2nd choice – US-04 Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.