Utterly Good Milk Stout

Malt Base 5 lbs. Dark DME **OR** 6.2 lbs. Dark LME, 1 lb Lactose
Specialty Grains .75 lb. Crystal 120L, 1 lb. Chocolate, 1/2 LB Flaked Barley
Hops: 6.5 HBU Perle , 5 HBU Golding
Other Hop Sacks, 5 oz. Priming Sugar, Bottle Caps

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Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain, add gypsum if water is soft.

2. Add **Malt Extract** and 1/2 Lactose, stir well to dissolve. Bring to a boil, add **Perle** hops, and continue boil for 40 min. Add 1/2 of **Golding** and boil for 18 min. more. Add 1/2 of **Golding**, and boil for 2 minutes. Remove from heat.

3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.

4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or "pitch" yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.

5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.

6. When ready to bottle, boil **priming sugar and remaining lactose** in approx. 1 QRT water for 10 minutes, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 " from top of bottle and cap.

7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity: 1.054
Final Gravity : 1.026