



Winter Special Milk Stout Recipe

Instructions

Ingredients:



Dark Dried
Malt Extract



Lactose



Dark Brown
Sugar



Morgans
Finishing Hops
Fuggles



Morgans
Premium English
Ale Yeast



Black Rock
Miners Stout

Other Ingredients: 200g of Dextrose if keggung with no secondary fermentation or bottle conditioning

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
-  **3** Boil 2L of water in kettle
-  **4** Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
-  **5** Add 1.5L of boiled water to fermenter with Dark Dried Malt Extract (add slowly to avoid clumping), Dark Brown Sugar and Lactose, then stir vigorously to thoroughly dissolve
-  **6** Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  **7** Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  **8** Add Finishing Hops teabag and steeped water to the fermenter
-  **9** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 18-26 degrees before pitching yeast
-  **10** Take Hydrometer reading and pitch 15g Premium English Ale Yeast and stir gently
-  **11** When fermentation finished check with hydrometer and bottle as per normal. Bottle conditioning of 4 weeks is recommended.

N.B. If keggung, add 200g of Dextrose at step 5