

Fight Milk Milk Stout

Style: Milk Stout

Batch Size: 4.4 Gal

Born: 2012-12-29

Bottled: 2013-01-27

Batch #: 009

ABV: 4.1%

IBUS: 25

Calories: 201

Target OG: 1.062

OG: 1.062

FG: 1.034

Mash: 4 gals, 155-162 deg (we had a hard time getting it to the right temp) for 75 min

Boil Length: 60 min

Efficiency: 65%

Water: Tap

Fermentables:

7.5 lbs Dingeman's Pale 2-Row

1 lb 1 oz Briess Roasted Barley

12 oz Briess Bonlander Munich Malt

12 oz Briess Caramel 60L

12 oz Briess Chocolate

10 oz Briess Flaked Barley

8 oz Briess Flaked Oats

Hops:

.35 oz US Magnum 14.7% 60 min

1 oz US Golding 4.9% 10 min

Spices/Other:

1 lb Lactose 10 min

1 Whirlfloc 10 min

Yeast:

Safale US-05

Website: <http://www.homebrewtalk.com/f68/left-hand-milk-stout-clone-139820/>

Notes:

First all grain batch (BIAB). Next time put 4 gals into mash. We messed up and didn't have enough water after adding all the grains, making it really hard to get the temp right, as we had to add almost ½ gal. Water boiled when trying to get it up to temp. 1/20/2013 - Went to bottle and it wasn't anywhere near finished (1.034). We found out after already racking into the bottling bucket, and adding priming sugar. Re-racked back into fermenter, and directly pitched more washed yeast (no starter). After another week, FG was the same. It must have been from mashing too high, as we had trouble getting it to temp.