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.