

# BREWERS CHOICE

# Adam's Milk Stout



## You will need:

- 2.5kg Liquid Light Malt Extract
- 1kg Liquid Dark Malt Extract
- 300g Lactose
- 1x Stout Grain Pack
- 40g EK Goldings Hops (5.5% AA) - 60 min boil
- 30g Fuggles Hops (4.5% AA) - 0 min boil
- Safale S-04, MJ M15 or WY1084 Irish Ale Yeast
- Whirlfloc/Brewbrite\* (Optional)



## Procedure:

1. A day before, place 10-15 litres of water in closed containers in a fridge and chill.
2. Steep Stout Grain Pack for 20-30 mins with 1 litre of hot tap water (not boiling).
3. Strain liquid into a large saucepan. Rinse grain with another 1 Litre of hot tap water into the saucepan, and discard grain.
4. Add another 4 litres of water and 1 kg liquid dark malt (approx.) to the saucepan, and bring to the boil whilst stirring.
5. Add 40g EK Goldings hops.
6. At the end of the 60 minutes, turn off the heat and add 30g Fuggles.
7. Add the rest of the malts and stir to dissolve. Place the saucepan in a sink of cool water for 10-15 minutes.
8. Pour the contents of the saucepan into the fermenter, and top up to 23 litres with chilled and tap water to reach a starting temperature of 20-22°C. Stir vigorously to aerate.
9. Add yeast and ferment as close as possible to 20°C\*\*. Bottle or keg when gravity is consistent over two days.

\* With 10 minutes left of the boil, it is often desirable to add whirlfloc or brewbrite to help clear your wort.

\*\* Maintain a cool even temperature in the fermenter. Place the fermenter in a tray and wrap it in a blanket with an end in a container of water. Placing the fermenter on a concrete slab can also help to keep the temperature constant. Use a **Brewers Choice Brewing Thermostat** in an old fridge for optimum brewing conditions all year round.



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