



# MILK



A Signature Series Kit  
By Jim Baumann

CUT THIS OUT FOR  
YOUR TAP HANDLE

## MILK STOUT

A Signature Series Kit By Jim Baumann

### SUGGESTED YEAST

White Labs: WLP004 Irish

Wyeast: 1084 Irish

Imperial: A10 Darkness

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: Safale S-04

### LME KIT

- 8 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Special B
- 8 oz Caramunich
- 8 oz Roasted Barley
- 8 oz Black Patent

### DME KIT

- 6.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Special B
- 8 oz Caramunich
- 8 oz Roasted Barley
- 8 oz Black Patent

### ALL-GRAIN KIT

- 10 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Special B
- 8 oz Caramunich
- 8 oz Roasted Barley
- 8 oz Black Patent

### HOPS

- 2 oz Willamette – Boil 60 min
- 1 oz Kent Goldings – Boil last 15 min

### OTHER ADDITIONS

- 8 oz Lactose – Boil last 10 min
- Clarifier – Boil last 5 min



# MILK Stout

A Signature Series Kit  
By Jim Baumann



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT738

# MILK STOUT

A Signature Series Kit By Jim Baumann

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the lactose for the last 10 minutes of the boil.

We recommend a fermentation temperature in the 66-68°F range.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

MILK STOUT  
BY JIM BAUMANN  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
morebeer.com/articles  
&  
Over 125 Videos at  
morebeer.com/videos

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
info@morebeer.com

## BEER STATS

EST. ORIGINAL GRAVITY  
1.052-56

ACTUAL O.G.

SRM: 41

IBU'S: 40

EST. ABV %: 5.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!