

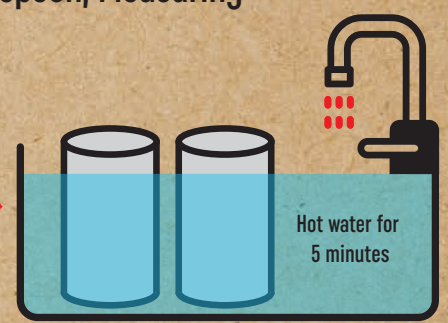
MILK STOUT: BREWING INSTRUCTIONS

TOTAL BREWING AND CONDITIONING TIME: 4 WEEKS (APPROX.)

Read all instructions before you start brewing

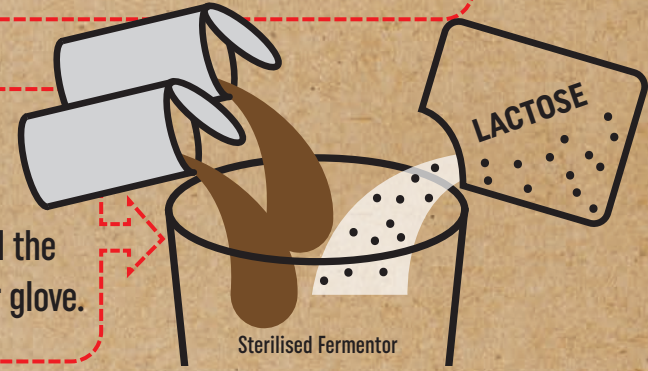
STAGE 1: (20-30 minutes) You will need: 2 x cans of malt extract included, 500g Lactose sachet included, 23L fermenting bucket with lid, Long stirring spoon, Measuring container, Sterilising agent, Yeast sachet included

a Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour. Please note: The two silver cans contain different extract to create the perfect flavour profile.



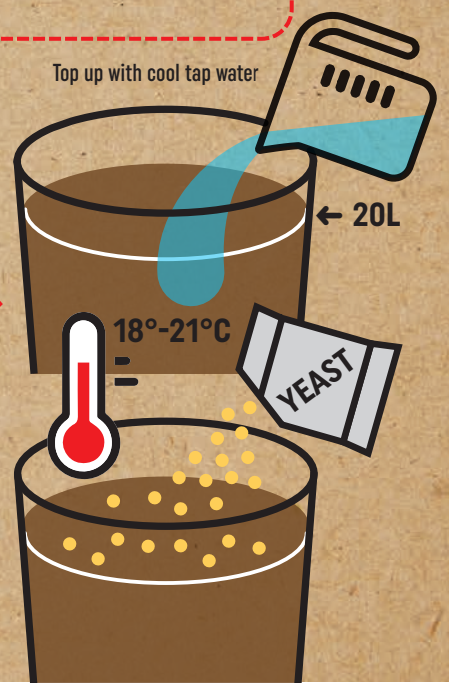
b Sterilise a 23L fermenting bucket (and lid), long stirring spoon, measuring container and any other equipment you will be using during Stage 1.

c Open the cans and pour contents into the sterilised fermenter, along with the 500g lactose. **TIP:** Add a small amount of boiled water to each can and stir to dissolve all the extract. **CAUTION:** The cans will be hot - use a tea towel or glove.



d Add 4L of boiled water to the fermenter. Using a sterilised spoon, mix the extract until it has dissolved.

e Top up the fermenter to 20L with cool tap water. Remove a 100-150ml sample and take the original gravity reading. Check the temperature is 18-21c, then add the yeast. **TIP:** make sure thermometer and sample container are sterilised prior to use.



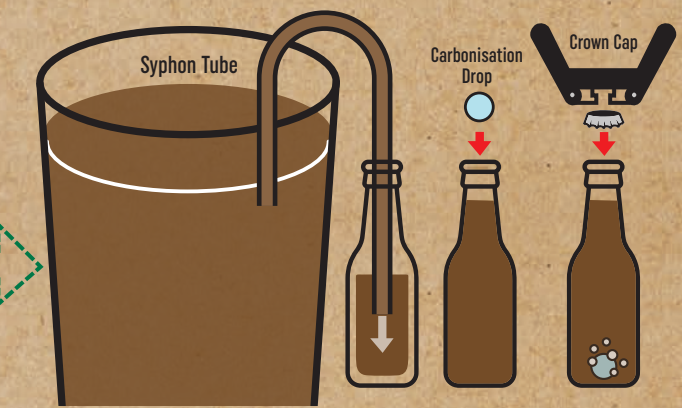
14 DAYS UNTIL GRAVITY REMAINS BELOW 1.014



f Place the lid on top and leave for 14 days in the fermenter before bottling. **TIP:** Patience is key! Fermentation will be complete when the gravity is below 1.014 and remains stable over 48 hours. Depending on the temperature of your wort, this may take longer than 14 days to achieve. **TIP:** Fermentation will be complete when the gravity is below 1.014 and remains stable over a few days. Please do not proceed to bottling until this is achieved.

STAGE 2: (30-40 minutes) You will need: Siphon tube, Carbonation drops, Bottles, Crown bottle caps, Bottle capper

- a** Ensure all bottles and caps have been sterilised prior to bottling.
- b** To prevent hop debris entering the bottles place the hop straining bag over the end of the siphon tube that goes into the fermenter.
- c** Carefully fill the bottles leaving at least 2cm airspace at the top of the bottle.
- d** Add a carbonation drop (or ½ teaspoon of priming sugar) to each bottle and cap.



FINALLY... Leave the bottles to condition at room temperature for 2 weeks before consumption.



BREWING NOTES

Original Gravity: _____

Final Gravity: _____
