



MANLY MILK 'STACHE OAT MILK STOUT

Do not fear the milk moustache oppressors! We designed this to be the sweeter oat filled cousin of the stronger style stouts you see out there. We wouldn't go as far to say its a milkshake, but the backbone of oat-milk sweetness really hits the spot.



WHAT IS IN THE KIT:



1 x FRESH³ Oatmeal Stout (Fresh Wort Kit)

1 x LalBrew - Windsor Ale Yeast

BREW SPECIFICATION

Volume	19 litres
IBU's	53
OG	1.072
FG	1.023
ABV	6.4%
Colour	64 EBC

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ STOUT (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your Oatmeal Stout Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature Stout Fresh Wort Kit into your fermenter. Super Kill Ethyl Sanitiser is ideal for this.

3 TOP UP YOUR FERMENTER WITH WATER AND ADD LACTOSE

Boil 500g lactose in 1L water until dissolved. Allow to cool and add to fermenter with sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 19 litres in your fermenter.

4 PITCH THE YEAST

Ideally, the temperature of the wort should be 18-22°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to below 22°C.

Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of the yeast sachets to your fermenter by gently sprinkling the yeast across the top of the wort. If desired, the wort can be gently stirred after 20 minutes or so.

5 FERMENT YOUR BEER

This step is the most important to get great tasting finished beer.

Half fill your airlock or blow-off jar with no-rinse sanitiser at the correct dilution.

If you are using temperature control, the ideal schedule for this beer is 18°C for the first 5-7 days, then raise to 22°C once fermentation is almost complete until fermentation is finished. Raising the temperature at the end of fermentation is known as a diacetyl rest, and is important to ensure full attenuation and to allow the yeast to clean up the off flavours that can be produced as a result of fermentation.

If you do not have temperature control, try to maintain the fermentation at between 18°C - 24°C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

As an expressive British yeast, fermenting at higher temperatures can encourage ester production which can suit this style, so feel free to experiment!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve 24 hours after pitching.

This recipe does not involve a dry hop stage, however, if you wanted a hoppier beer with a punchier aroma you could add dry hops after the diacetyl rest stage or once fermentation is complete (as verified by hydrometer readings over three consecutive days).

6 KEG/BOTTLE/CAN YOUR FINISHED BEER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring.

To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

Do not transfer until fermentation is complete.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Please refer to our detailed beginners guide for bottling from a fermenter here:


<https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

Kegging your beer: We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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