

Dragon's Milk Clone (Stout) (New Holland Brewing)

- INCLUDES:**
- 6.6 lbs. Golden Lt. LME
 - 2 lbs. Golden Light DME
 - 1.5 lbs. Munich
 - 8 oz. Crystal 80
 - 8 oz. Crystal 120
 - 8 oz. flaked oats
 - 10 oz. chocolate malt
 - 4 oz. wheat malt
 - 1 oz. oak chips
 - 4 oz. bourbon (you provide your favorite)
 - .5 oz Columbus hop pellets (60 min).
 - .25 oz Northern Brewer hop pellets (10 min.)
 - Hop and Grain bags
 - Priming sugar
 - Caps
 - !!!!GET YEAST FROM THE FRIDGE!!!!**

Batch Size: 5 gallons

Boil Vol: 3 gallons

EST OG: 1.080

EST FG: 1.018

EST ABV: 8.1%

\$59.99 with Wyeast 1056 (American Ale) or White Labs 001 (American)

\$55.99 with S-05 Safale dry yeast

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HOW-TO:

1. Place grain in large muslin bag and tie off. Heat 2 gallons of water in your pot/kettle to 154°F and steep grains at this temperature for 30 minutes.
2. Heat another 2 quarts of water in a separate pot to 170°F. Lift the grain bag out of the pot/kettle and rinse the grains with these 2 quarts of water. Do not squeeze the bag, allow it to drip/drain.
3. Stir in the 6.6 lbs. Golden Light LME and 2 lbs. Golden Light DME as you bring the wort to a boil.
4. When wort is boiling, start your 60 minute countdown and add the Columbus hops.
5. Add Northern Brewer pellets with 10 minutes remaining.
6. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
7. Dump the wort into your primary fermenter and top up 5 gallons with clean, cool water – target temperature is 75°F. Aerate the wort!
8. Pitch yeast.
9. Place fermenter where the temperature can drop to about 68°F.
10. The day before you are going to rack the beer, soak the oak chips in 4 oz. of bourbon overnight.
11. When fermentation is complete (7-14 days), place the bourbon soaked oak chips in the carboy and rack the beer onto it. Let it set 1 week.
12. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
13. Age at least 2 weeks. Drink. Enjoy!