

# Milk Stout - MBMS - Maple Bac

Sweet Stout (13 B)

**Type:** All Grain  
**Batch Size:** 5.40 gal  
**Boil Size:** 6.94 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 6.40 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 14 Feb 2016  
**Brewer:** DJS Home Brew  
**Asst Brewer:**  
**Equipment:** MB 48-bottle Pot and 10G Cooler [60%EFF] ( 5 Gal) - All Grain  
**Efficiency:** 60.00 %  
**Est Mash Efficiency:** 68.3 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 10.6 oz	Pale Malt (3.0 SRM)	Grain	1	57.5 %
1 lbs	Munich Malt (9.0 SRM)	Grain	2	6.5 %
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	6.3 %
1 lbs	Roasted Barley (300.0 SRM)	Grain	4	6.3 %
14.7 oz	Chocolate Malt (350.0 SRM)	Grain	5	6.1 %
13.0 oz	Barley, Flaked (1.7 SRM)	Grain	6	5.4 %
13.0 oz	Oats, Flaked (1.0 SRM)	Grain	7	5.4 %
1 lbs	Milk Sugar (Lactose) (0.0 SRM)	Sugar	8	6.6 %
0.44 oz	Magnum [14.00 %] - Boil 60.0 min	Hop	9	18.4 IBUs
1.31 oz	Goldings, East Kent [5.00 %] - Boil 10.0 min	Hop	10	7.2 IBUs
1.1 pkg	Safale American (DCL/Fermentis #US-05) [50.28...]	Yeast	11	-
20.00 oz	Maple Syrup (Secondary 7.0 days)	Flavor	12	-
1.00 lb	Bacon (Secondary 7.0 days)	Flavor	13	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.059 SG  
**Est Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 6.5 %  
**Bitterness:** 25.6 IBUs  
**Est Color:** 38.4 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, No Mash Out  
**Sparge Water:** 4.48 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.42  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 15 lbs 1.3 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Target Mash PH:** 5.20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.60 qt of water at 163.7 F	152.0 F	60 min

**Sparge:** Fly sparge with 4.48 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 6.02 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 6.02 oz  
Maple Syrup  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Created with [BeerSmith](#)