

2011/12/10 - Eggnog Milk Stout

Name	Eggnog Milk Stout			
Style	Christmas / Winter Specialty Spiced Beer		Brew Date	2011-12-10
Type	All Grain		Boil Size	5.0 gal
IBU's	29.3		Batch Size	5.0 gal
Color	43.3 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.071			
OG	1.071		1.066	
FG	1.018		1.022	
ABV	7.0%		7.0%	
Efficiency	70.0%			
Grain	7.0 lbs	Canadian 2-Row		49.1%
	2.0 lbs	Briess Munich 20L		14.0%
	1.0 lbs	Caramel/Crystal Malt - 60L		7.0%
	1.5 lbs	Oats, Flaked		10.5%
	0.0 lbs	Barley, Flaked		0.0%
	1.0 lbs	Briess Roasted Barley		7.0%
	0.8 lbs	Chocolate Malt		5.3%
	1.0 lbs	Lactose		7.0%
Hop	60 mins	1.5 oz	Goldings, East Kent (5.0%)	21.5 IBU
	10 mins	1.5 oz	Goldings, East Kent (5.0%)	7.8 IBU
Yeast	1.0	American Ale		
Fermentation	Primary	14 days	68.0 F	
	Bottle/Keg	1 days	74.0 F	
Notes	4 cinnamon sticks 2 vanilla bean, split 10 cloves 20 blades of mace 1tsp nutmeg Steeped separately and added at end of boil Pre boil OG: 1052 6 gal @84f (bad) Post boil OG: 1066 5.5 gal @ 70f Fg: 1022			

