

MILKO



IN A NUTSHELL MILKY, OATY, ROASTY. SWEET NOURISHMENT.

We were keen to brew a Sweet Stout and couldn't decide between a Milk or an Oatmeal style - so we thought: why not both?

'Milk' = Lactose added in the kettle. Lactose is not fermentable by Ale or Lager yeasts so contributes a residual sweetness to the brew.

'Oatmeal' = Flaked Oats in the Mash. Oats lend an oily, slick mouthfeel and fill out the body of the beer - a la porridge (but in a good way).

For Milko we wanted to combine the sweetness of a Milk Stout with the body of an Oatmeal Stout - the best of both worlds, so to speak. In the further pursuit of chewiness we mashed high and thick and fermented with a not-very-attenuative English Ale yeast; old school and honest.

The result: a silky, roasty Session Stout that's like a milk chocolate hug. Comfort food.



STYLE MILK OAT STOUT

MALT

ALE, VIENNA, FLAKED OATS,
LIGHT CHOCOLATE, DARK
CRYSTAL, ROAST BARLEY

HOPS

MAGNUM

YEAST

FERMENTIS S-04 ENGLISH ALE

OTHER

LACTOSE

WHEATYBREWINGCORPS.COM

OG 1.059

IBU 20

SRM 31

FG 1.023

ABV 4.5%



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