



Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



2016 Third Place SJPC

“Udder Chaos Lite”

Session Milk Stout

by Kevin Clements – Hillsboro, Oregon, USA

Kevin’s “Udder Chaos Lite” actually took 1st Place in the U.S. Finals, then 3rd Place in the Worldwide SJPC Finals in 2016. The recipe was based on his original Udder Chaos Milk Stout recipe.

INGREDIENTS

For 5.25 gallons US (19.9 L)

MALTS

5 lbs 6 oz. Pale Malt, Maris Otter (3.0 SRM) – 48.1%
13 oz. Caramel/Crystal Malt – 60L (60.0 SRM) – 7.3%
12 oz. Oats, Flaked (1.0 SRM) – 6.7%
10 oz. Barley, Flaked (1.7 SRM) – 5.6%
10 oz. Chocolate (Briess) (350.0 SRM) – 5.6%
10 oz. Munich 10L (Briess) (10.0 SRM) – 5.6%
10 oz. Roasted Barley (300.0 SRM) – 5.6%
4.0 oz. Pale Chocolate Malt (225.0 SRM) – 2.2%
1 lb. 8 oz. Milk Sugar (Lactose) – 13.4% [Boil @ 15 min]

HOPS

1.15 oz. East Kent Goldings (EKG) [5.6%] @ 60 min
0.65 oz East Kent Goldings (EKG) [5.6%] @ 10 min

YEAST

English Ale – White Labs #WLP002

SPECIFICATIONS

Original Gravity: 1.057

Final Gravity: 1.025

ABV: 4.2

IBU: 5.8

Color: 33.9 SRM

Boil Time: 60 min

MASH STEPS

Mash Temp: 158 F

Mash Time: 75 min

Mash Notes: Single Infusion, Light Body

Sparge: Fly sparge @ 168F