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## LUCHE LECHE SWEET STOUT

**OG:** 1.054                      **Color:** 45.3 SRM  
**FG:** 1.011                    **ABV:** ~5.6%  
**IBU:** 27.6

Extract	Weight	Percent
Pilsen LME	6 lbs	64.9
Lactose	1 lb	10.8

Steeping Grains	Weight	Percent
Black Patent Malt	1 lb	10.8
Crystal 80°L	12 oz	8.1
Pale Chocolate Malt	8 oz	5.4

Hops	Weight	IBU
Kent Golding, 60 min	1.5 oz	27.6

### Yeast

White Labs Bedford British WLP006, Wyeast Whitebread Ale 1099, or Fermentis Safale US-04

### Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 16A - Sweet Stout

An English style of stout. Historically known as “Milk” or “Cream” stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The “milk” name is derived from the use of lactose, or milk sugar, as a sweetener. Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

<b>Vital Statistics:</b>	OG: 1.044 – 1.060	IBUs: 20 – 40
ABV: 4 – 6%	FG: 1.012 – 1.024	SRM: 30 – 40

**Commercial Examples:** Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
7 Lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to 1.25 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

**Brew Date:** \_\_\_\_\_ **OG Reading:** \_\_\_\_\_ **FG Reading:** \_\_\_\_\_ **Transfer Date:** \_\_\_\_\_ **Bottled/Kegged:** \_\_\_\_\_

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