

How to Milk a Goat

By [*A Jackson*](#).

Milking Goats is fun, learn how easy and fun Dairy Goats are here.

Difficulty: Easy
Instructions

Things You'll Need:

- A Goat in milk
- A pan, pail or clean bowl
- A place to tie the goat or a milk stand
- Patience

1. Step 1

Place a bucket of feed out for the goat. Remember to increase feed rations gradually if you have not been feeding grain before now. Start with about 1/2 cup of a dairy goat ration and increase slowly until you are feeding the recommended amount stated on the package.

2. Step 2

Tie the goat or secure her head in the milk stand. You can tie a goat in a corner and use the wall to help keep her still if you do not have a stand. Often porch steps can be used, tie the goat to the hand rail.

3. Step 3

Prepare the udder by washing with a mild bleach and soap solution, udder wash or betadine spray. Wash your hands well too, and dry the hands and udder with a new paper towel.

4. Step 4

Place your right thumb and fore finger in a ring around the teat at the very top where it meets the udder. Squeeze these two together to clinch off the top of the teat.

5. Step 5

Now, keeping the top squeezed off, squeeze with the middle, then ring then pinkie finger. Squirt the first two or three squirts from each teat into a strip cup and

examine for stings, blood, or abnormalities.

If milk doesn't come out, you probably didn't clinch off the top of the teat well, and the milk went back inside the udder. Goats udders are very tough, don't be afraid to squeeze firmly.

6. Step 6

Repeat this with the other hand/teat and alternate between the right and left hands until the milk stops coming out of the udder.

7. Step 7

Gently but firmly bump the udder, such as a kid would do to stimulate the doe to let down more milk. Continue to do this until you can not get anymore milk to squeeze out. You can also massage the udder to encourage more milk to let down.

8. Step 8

spray the openings on the udder with beta dine spray to prevent mastitis and keep the goat standing until the orifices on the teats have closed up. This keeps bacteria from entering the openings into the udder.

9. Step 9

Strain your milk through a milk filter, coffee filter, paper towel or a finely woven sterile cloth to remove dirt, hairs and debris from the milk. Chill in ice water or pasteurize as in the following step.

10. Step 10

To pasteurize, heat the milk in a double boiler to 165 degrees F for 15 seconds. Remove from heat and chill in ice water.