

Treating Abomasal Bloat

Rearing lambs on cold yoghurtised milk will virtually eliminate this issue.

To Make Yoghurtised Milk

- Place 3L of warm water (40C) in a 9L bucket (ensure the bucket is twice the volume to your milk or you may have a mess to clean up)
- Add 1 kg of Anlamb powder and mix with a stick blender
- Add a 200ml Easiyo Satchet to the water and mix again
- Leave in the hot water cupboard to thicken (8-12hrs)

The mix varies from a bubbly thickshake to crusty cream cheese sitting on top of a clear liquid, to thick commercial yoghurt

- Top up with cold water to the 8L mark on the bucket
- Remove 200ml of this liquid for use as the started for the next batch
- When it's time to feed the lamb, whisk the mix well and decant what you need and feed cold
- Introduce the yoghurt with a gradual transition from warm to cold feeding
- You can change the bucket every so often for a clean one if you prefer
- You may need to occasionally 'recharge' the mixture with extra yoghurt if it gets too thin or seems to not be fermenting well