

Chocolate Cherry Stout

Sweet Stout (13 B)

Type: Partial Mash
Batch Size: 5.75 gal
Boil Size: 5.06 gal
Boil Time: 60 min
End of Boil Vol: 4.69 gal
Final Bottling Vol: 5.35 gal
Fermentation: Ale, Two Stage

Date: 20 Jul 2017
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 60.00 %
Est Mash Efficiency: 67.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2 lbs	Pale Malt (6 Row) US (2.0 SRM)	Grain	1	19.5 %
1 lbs	Pale Chocolate Malt (304.0 SRM)	Grain	2	9.8 %
4.0 oz	British Crystal Malt 135/165L (210.0 SRM)	Grain	3	2.4 %
3 lbs	Dark Liquid Extract [Boil for 60 min](17.5 SRM)	Extract	4	29.3 %
0.75 oz	Cluster [8.20 %] - Boil 60.0 min	Hop	5	15.3 IBUs
3 lbs	Dark Liquid Extract [Boil for 30 min](17.5 SRM)	Extract	6	29.3 %
1 lbs	Milk Sugar (Lactose) [Boil for 30 min](0.0 SRM)	Sugar	7	9.8 %
0.50 oz	Cluster [8.20 %] - Boil 5.0 min	Hop	8	2.0 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-
3.10 lb	Cherry Puree (Primary 0.0 mins)	Flavor	10	-
4.00 oz	Cacao Nibs (Secondary 0.0 mins)	Flavor	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 4.7 %
Bitterness: 17.3 IBUs
Est Color: 27.9 SRM

Measured Original Gravity: 1.055 SG
Measured Final Gravity: 1.022 SG
Actual Alcohol by Vol: 4.3 %
Calories: 188.1 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 4.43 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.17
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 4.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.06 qt of water at 165.8 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (1.78gal, 2.65gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.82 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.82 oz Table Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F