

# Cherry Stout - CBA Exchange



Category: 20 - American Porter and Stout  
Subcategory: C - Imperial Stout

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Kettle Volume: 6.48 gal @ 212 °F (1.072)	Efficiency: 68.0%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: 0.75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.082)	

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## Ingredients:

13.0 lb (69.3%) Premium 2-Row Malt; Great Western - added during mash  
.5 lb (2.7%) Black Malt; Briess - added during mash  
1 lb (5.3%) Midnight Wheat Malt; Briess - added during mash  
.75 lb (4.0%) Crystal 120; Great Western - added during mash  
.5 lb (2.7%) Crystal 60; Great Western - added during mash  
1 lb (5.3%) Pale Chocolate Malt; Thomas Fawcett - added during mash  
2 lb (10.7%) CBW® Pilsen Light Liquid (Malt Extract); Briess - added during boil  
.5 oz (12.5%) Columbus (15.0%) - added during boil, boiled 45 m  
.5 oz (12.5%) Magnum (14.5%) - added during boil, boiled 45 m  
1.5 oz (37.5%) East Kent Goldings (5.0%) - added during boil, boiled 30 m  
1.5 oz (37.5%) East Kent Goldings (5.0%) - added during boil, boiled 5 m  
.5 tsp Irish Moss - added during boil, boiled 5 m  
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m  
1 ea Wyeast 1028 London Ale™  
1 ea Clarity Ferm - added dry to primary fermenter  
5.5 lb Cherry Puree - added dry to secondary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.082	1.075 - 1.115	
Terminal Gravity: 1.020	1.018 - 1.030	
Color: 37.91 SRM	30.0 - 40.0	
Alcohol: 8.09%	8.0% - 12.0%	
Bitterness: 66.7	50.0 - 90.0	

## Analysis:

Efficiency: 68.0%  
Kettle Gravity: 1.072  
Original Gravity: 1.082

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.5%	Alcohol: 22.8 g	157.34 kcal
Terminal Extract: 1.020	1.032	Carbs: 28.52 g	108.36 kcal
		Protein: 2.0 g	7.98 kcal
% Alcohol: 8.09% ABV	6.3% ABW		Total: 273.68 kcal