

DARK CHERRY STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Our Dark Cherry Stout is a classic dry stout, jet black with a tan head and the espresso-like bitterness of roasted grain. But it's also laced with natural cherry extract, which cuts through the burnt-coffee character and adds a subtle fruit flavor and aroma. Not overpowering like many fruit beers, this is a more restrained brew. Adding the cherry extract to taste at bottling lets you fine-tune the level of cherry character.

O.G: 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs. English Maris Otter pale malt
- 1 lbs. English Dark Crystal
- 0.5 lbs. English Black Malt
- 0.5 lbs. English Roasted Barley

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- Packaging Additions:
- 4 oz Cherry Extract (add to taste in bottling bucket or keg)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Windsor Ale Yeast. Optimum temp: 60-74° F.
- **LIQUID YEAST OPTION:** Wyeast 1028 London Ale. Apparent attenuation: 73-77%. Flocculation: medium. Optimum temp: 60°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

PACKAGING ADDITIONS:

4 oz Cherry Extract (add to taste in bottling bucket or keg)

YEAST

DRY YEAST (DEFAULT): Danstar Windsor Ale Yeast.

Optimum temp: 60 – 74° F

LIQUID YEAST OPTION: Wyeast 1028 London Ale.

Apparent attenuation: 73 – 77%. Flocculation: medium. Optimum temp: 60 – 72° F.