

## *Creamy Chocolate Cherry Stout*

(Oatmeal Stout)

Makes 5 Gallons – Partial Mash Brew – 90-Minute Boil

|                            |       |
|----------------------------|-------|
| Sugar Content (LBS)        | 12.50 |
| Projected Original Gravity | 1.083 |
| Projected Final Gravity    | 1.021 |
| Alcohol Content (ABV)      | 8.24% |
| Calories (per 12 oz)       | 264   |
| Bitterness (IBU)           | 38.1  |
| Color (SRM)                | 37.1  |

### Ingredients:

|           |                                       |
|-----------|---------------------------------------|
| 8 1/2 lbs | English Pale Ale Malt Extract         |
| 1 1/2 lbs | Quick Oats                            |
| 1 lb      | Crystal Malt (80L)                    |
| 1/2 lb    | Roasted Barley                        |
| 1/2 lb    | Crystal Malt (120L)                   |
| 1/2 lb    | Chocolate Malt                        |
| 1/4 lb    | Wheat Malt                            |
| 1 lb      | Baker's Unsweetened Chocolate         |
| 1 whole   | Vanilla Bean (Split)                  |
| 1 1/2 oz  | Mt. Hood Hops (60-Minute Boil)        |
| 1 oz      | E. Kent Golding Hops (15-Minute Boil) |
| 1 tsp     | Irish Moss                            |
| 4 oz      | Stienbart's Cherry Extract            |
|           | Wyeast #1084 Irish Ale Yeast          |

Mash cracked grains with 3 gallons water at 158°, allow to drop to 152° during 1 hour mash. Sparge with 1/2 gallons of water at 170 ° for 30 minutes. Transfer wort to brew kettle and add 3 1/2 more gallons of water to bring level to 7 gallons. Boil for 15 minutes and then add Baker's Chocolate and Mt. Hood hops. Add Irish Moss and E. Kent Golding Hops at 60 minutes. Remove heat and rack to carboy. Add split vanilla bean to carboy along with yeast. Ferment for 5-7 days, then rack to secondary along with 2 oz of the Cherry Extract. Ferment another 10-12 days and then rack to keg or bottling bucket. Add other 2 oz of cherry extract to keg or bottling bucket (add sugar if bottling.)

