

Recipe: Cherrywood Dry Stout/s
Brewer: Bob
Style: Irish Stout
TYPE: All Grain

Recipe Specifications

Boil Size: 7.00 gal
Post Boil Volume: 6.25 gal
Batch Size (fermenter): 5.25 gal
Bottling Volume: 5.00 gal
Estimated OG: 1.044 SG
Estimated Color: 23.1 SRM
Estimated IBU: 35.1 IBUs
Brewhouse Efficiency: 74.00 %
Est Mash Efficiency: 84.6 %
Boil Time: 60 Minutes

Ingredients:

Amt Name Type
%/IBU Volume
8.08 gal 001 - R.O.Water Water
0.75 tsp Calcium Chloride (Mash) Water Agent
0.75 tsp Gypsum (Calcium Sulfate) (Mash) Water Agent
5 lbs 1 Viking 2-row Pale (2.6 SRM) Grain
2 lbs Cherry Wood Smoked Malt (5.0 SRM) Grain
1 lbs Flaked Barley (2.0 SRM) Grain
1 lbs Roasted Barley, Viking (300.0 SRM) Grain
42.00 g Willamette, 2018 [4.20 %] - Boil 60.0 min Hop
42.00 g Willamette, 2018 [4.20 %] - Boil 30.0 min Hop
1.00 Items Whirlfloc Tablet (Boil 10.0 mins) Fining
0.50 tsp Fermaid K (Boil 10.0 mins) Other
28.00 g Willamette, 2018 [4.20 %] - Boil 5.0 min Hop
1.0 pkg 1 US West Coast (Mangrove Jack's #M44) Yeast

Mash Schedule: 14 - Full Body 156F
Total Grain Weight: 9 lbs

Name Description Step Temperat Step
Time
Saccharification Add 20.00 qt of water at 165.1 F 156.0 F 60
min

Sparge: Fly sparge with 3.08 gal water at 168.1 F