



k99-0179

AIH Bell's Cherry Stout Clone  
*Big roast and chocolate character, complimented by the tart cherry concentrate. Lightly hopped for balance. Raise a glass in tribute to Bell's, and a true Michigan original!*



**Original Gravity :** 1.072                      **IBUs :** 17  
**Final Gravity :** 1.018 - 1.020              **Alcohol by volume :** 6.7% - 7.7%  
**Color :** Black                                      **Difficulty :** Intermediate

Supplies Included : LME, DME, Grains, Maltodextrin, Cherry Concentrate, Hops & Yeast

Brew Day / /
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Ingredients Included :			
<b>Fermentables :</b>	5 Lbs Pale LME 1 Lb Munich LME	<b>Specialty Grains :</b>	14 oz Chocolate Malt 14 oz Roasted Barley 14 oz Special B 6 oz Black Barley
<b>Additives:</b>	3 Lbs Pilsen Light DME 8oz Maltodextrin Cherry Concentrate		
<b>Boil/Bittering Hops :</b>	<b>Flavor Hops:</b>	<b>Aroma Hops :</b>	<b>Knock - Out Hops :</b>
1 oz Fuggles			
			<b>Suggested Yeast :</b> White Labs English Ale 002, Wyeast London ESB 1968 Safale S-04

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

1. Sanitation : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Making the Wort : Begin by heating 3 gallons of water in your Brew Pot. When the water reaches a temperature of 160°, place the bag into the brew pot. Steep at this temp, for 30 minutes. After 30 minutes, remove the bag and place in bowl. Do not squeeze the bag. Let the liquid drain, and add anything that drains out back into pot. You will have lost some wort to absorption. You may need to top the wort back up to 3 gallons.
3. Boiling the Wort : Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
4. Boil Hops : If using a "Hop Bag", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add this to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 45 minutes.
5. Maltodextrin After 45 minutes, add the Maltodextrin. Be sure to stir the wort, to help dissolve the Maltodextrin. Continue to boil for 15 minutes.
6. Boil Termination : After 60 minutes total, remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
7. Add Water : Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
8. Begin Fermentation: Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is almost complete you will only see one or two bubbles every minute. This typically will occur around 7 days into fermentation but can change based on the temperature you are fermenting at.
9. Cherry Addition When fermentation is almost complete, add the Cherry Concentrate. You will see renewed fermentation. This may take a few weeks to finish out.
10. Fermentation Finish Once the Gravity reaches 1.018 - 1.020 and remains stable for 3 days proceed to bottling or kegging. When complete, your ABV will be approximately 6.7% to 7.7%. Due to the concentrate in secondary, you will not be able to get a definitive number.

ABV% Calculator	_____	_____	X 131.25	=	_____
	Original Gravity				Alcohol by Volume %