

# Black Cherry Coconut (Stout)

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Category: 20 - Fruit Beer  
Subcategory: A - Fruit Beer



Kettle Volume: 7.0 gal (S.G.: 1.059)  
Boil Duration: 1.5 hr  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 6.0 gal (S.G.: 1.069)

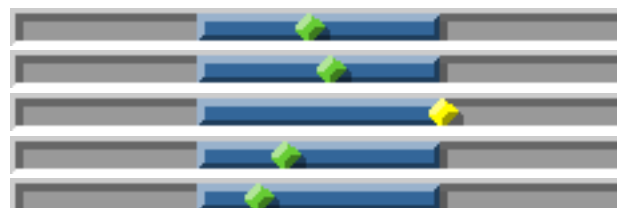
Efficiency: 75.0%  
Attenuation: 75.0%  
Evap/Hour: 0.5 gal

## Ingredients:

6.37 lb (39.3%) Maris Otter Pale  
1.5 lb (9.2%) Black Roasted Barley  
1.5 lb (9.2%) Carafa Special® TYPE III  
3.0 lb (18.5%) Torrified Wheat  
2.75 lb (16.9%) American Chocolate Malt  
1.0 lb (6.2%) Coconut Sugar  
0.5 oz (33.3%) Galena (13.4%) - added during boil, boiled 60.0 min  
1.0 oz (66.7%) Liberty (3.9%) - added during boil, boiled 10.0 min  
1.0 ea WYeast 3787 Trappist High Gravity™  
750.0 gr (0.7%) Dried Cherries

## Style:

Recipe	Guideline
Original Gravity: 1.069	1.026 - 1.120
Terminal Gravity: 1.017	0.995 - 1.035
Color: 51.01 °SRM	1.0 - 50.0
Alcohol: 6.86%	2.5% - 14.5%
Bitterness: 25.8	0.0 - 100.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 16.91 °P	16.91 °P	Alcohol: 19.34 g	133.44 kcal
Attenuation: 75.0%	59.7%	Carbs: 24.22 g	92.03 kcal
Terminal Extract: 4.42 °P	6.81 °P	Protein: 1.7 g	6.78 kcal
% Alcohol: 6.86% ABV	5.36% ABW		Total: 232.26 kcal

## Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 4.02 g/L	Pressure: 20.22 PSI
Priming Agent Mass: 6.75 oz	Volumes CO2: 2.96
Volumes CO2: 2.96	

## Packaging:

12.0 Belgian Bottle  
24.0 Longneck  
8.0 Bomber

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**Notes:**

Have the dark grains milled separate- can be powdered;

1.5# Black Roasted Barley

1.5# Carfa Specia Type III + 2.75# American Chocolate Malt

4.25# Maris Otter + 2# Torrified Wheat; normal milling

Prep the Black Roasted Barley by bringing 3 QTS water to a boil and steeping for 5 min; chill in a sanitized container.

Prep the Carfa III and Chocolate Malt by soaking in 8 QTS (2 gas) water at room temp for 24 hours, chill in a sanitized container.

Ferment in primary until major activity subsides, then rack into secondary with cherries that have been blanched in boiling water and then pureed. (approx 7 days.

Continue to ferment in secondary for 2 - 4 weeks; until activity slows down.

Rack into tertiary to clarify; 7 days.

Bottle condition for three months (12 weeks)

Reference Easy Fruit Ale in The Brewmaster's Bible: pgs 341-342