

## 33# cherry & vanilla pastry sour ipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **23**
- SRM **13.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (46.4%)	80 %	5
Grain	Monachijski	0.6 kg (8.7%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.9%)	75 %	20
Grain	płatki jęczmienne	0.4 kg (5.8%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.2%)	60 %	3
Liquid Extract	zagęszczony sok z wiśnia jabłko	2 kg (29%)	60 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	15 min	11 %
Boil	Progress	40 g	10 min	5.5 %
Aroma (end of boil)	lunga	30 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	550 g	Boil	10 min
Spice	ekstrakt naturalny waniliowy	50 g	Secondary	3 day(s)