

## Sour AIPA with cherry juice

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.6**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                                | Amount       | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny      | 1.7 kg (50%) | 81 %  | 26  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 %  | 36  |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 30 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 30 g   | 0 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for  | Time     |
|--------|----------------|--------|----------|----------|
| Flavor | Sok wiśniowy   | 5000 g | Bottling | 1200 min |
| Other  | Bakterie lacto | 20 g   | Boil     | 2880 min |