

# CHERRY MILKSHAKE SOUR

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	1.2 kg (20%)	85 %	4
Grain	Viking Golden ale	0.9 kg (15%)	80 %	14
Grain	Żytni	0.9 kg (15%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	60 min	13.2 %
Aroma (end of boil)	Equinox	25 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus Plantarum	Ale	Culture	3 g	biochem
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min
Other	Wiśnie drylowane	3000 g	Secondary	7 day(s)