

Cherry Sour IPA

- Gravity **10.7 BLG**
- ABV ---
- IBU **83**
- SRM **6.2**
- Style **American IPA**

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 **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1.5 kg (30%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (60%) | 79 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (10%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 30 g | 60 min | 17.2 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 2 min | 17.2 % |
| Boil | Chinook | 16 g | 60 min | 13 % |
| Dry Hop | Chinook | 14 g | 7 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|----------|
| Flavor | Wiśnie mrożone | 1800 g | Secondary | 7 day(s) |
|--------|----------------|--------|-----------|----------|