

## 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) |