

CHERRY MILKSHAKE SOUR

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 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) |