

## 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