

# Cider semisweet

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Sok jabłkowy NFC 100% średniosłodki	21 kg (100%)	13.7 %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Laureino	Wine	Dry	10 g	INSTYTUT BIOTECHNOLOGII

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	4 g	Primary	20 day(s)
Flavor	Ksylitol	7.5 g	Bottling	---
Other	Cukier na refer.	4 g	Bottling	---

## Notes

- Wyjebało dno fermentatora  
*Dec 8, 2021, 3:48 PM*