

Cydr jabłkowo-wiśniowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **7.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Sok jabłkowo-wiśniowy z SAD SANDOMIERSKI	10 kg (100%)	13.75 %	2

Yeasts

Name	Type	Form	Amount	Laboratory
French Cider	Wine	Dry	5 g	Spirit ferm

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka SPIRIT FERM	5 g	Primary	---
Flavor	Ksylitol	150 g	Bottling	---

Notes

- Ferm. burz. 4 dni w temp. 12-20 C.
Ferm. cicha 7 dni w temp. 12-20 C.
Refermentacja 7 dni w temp. 18-21 C.
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