

# Cydr jablkowy

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **7.7**
- Style **Fruit Beer**

## 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)**

## 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 jablkowy z SAD SANDOMIERSKI	21 kg (100%)	13 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
French Cider	Wine	Dry	10 g	Spirit ferm

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka SPIRIT FERM	10 g	Primary	---
Flavor	Ksylitol	250 g	Bottling	---

## Notes

- Fermentacja burzliwa 4 dni w temp. 12-20 C.  
Refermentacja 7 dni w temp 18-22 C.  
*Feb 10, 2019, 4:59 PM*