

# Mangroove Jack's Cider

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- Gravity **2.8 BLG**
- ABV ---
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **18 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

## Fermentables

| Type    | Name         | Amount           | Yield | EBC |
|---------|--------------|------------------|-------|-----|
| Sugar   | Sweet Family | 1 kg (99.5%)     | --- % | --- |
| Adjunct | Sweetener    | 0.0055 kg (0.5%) | --- % | --- |

## Yeasts

| Name                | Type | Form | Amount | Laboratory   |
|---------------------|------|------|--------|--------------|
| Mangrove Jack's M02 | Ale  | Dry  | 9 g    | S.Cerevisiae |

## Extras

| Type  | Name          | Amount | Use for | Time |
|-------|---------------|--------|---------|------|
| Spice | Apple Flavour | 30 g   | Primary | ---  |

## Notes

- 3,25l wody do gotowania soku  
18l wody do dopełnienia

Wszystko osmoza  
*Jun 23, 2016, 11:34 PM*