

Cydroneta

- Gravity **135.9 BLG**
- ABV **1088.5 %**
- IBU ---
- SRM ---
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **105 liter(s)**
- Total mash volume **140 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jabłka monsunu	15 kg (42.9%)	100 %	0
Grain	Jabłka złota reneta	20 kg (57.1%)	100 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Cydr coobra	Wine	Dry	11.5 g	---

Notes

- Początkowo soku wyszło ok 18litrów fermentowane w temperaturze 16 stC dodatk cukru do butelek 56gr i 86gr stevi na całość
Dec 8, 2018, 2:30 PM