

# Cydroneta

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- 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 dodatwk cukru do butelek 56gr i 86gr stevi na całość  
*Dec 8, 2018, 2:30 PM*