

Cydr Jabłkowo-wiśniowy C8

- Gravity **66.9 BLG**
- ABV **57.4 %**
- IBU ---
- SRM **23.3**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Adjunct | Sok Jabłkowy | 12.7 kg (73.8%) | --- % | 5 |
| Adjunct | wiśnie pasteryzowane | 4.5 kg (26.2%) | --- % | 45 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| us-05 | Ale | Slant | 20.8 ml | --- |