

# Cydr Jabłko Gruszka Cynamon

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name  | Amount      | Yield | EBC |
|----------------|---|-------------|-------|-----|
| Liquid Extract | Sok jabłkowy<br>JABŁKO SŁODKIE<br>TŁOCZONY 100%<br>NFC  | 20 kg (80%) | 12 %  | 1   |
| Liquid Extract | Sok gruszkowy<br>GRUSZKA SŁODKA<br>TŁOCZONY 100%<br>NFC | 5 kg (20%)  | 12 %  | 1   |

## Yeasts

| Name       | Type  | Form  | Amount | Laboratory |
|------------|-------|-------|--------|------------|
| pszeniczne | Wheat | Slant | 300 ml | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Spice  | cynamon | 20 g   | Secondary | 10 day(s) |
| Flavor | słodzik | 100 g  | Bottling  | ---       |