

## Cydr Jabłkowo-wiśniowy C8

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- 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	---