

# Cydr z soku jabłkowego

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **9.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name         | Amount       | Yield | EBC |
|----------------|--------------|--------------|-------|-----|
| Liquid Extract | Sok z jabłek | 25 kg (100%) | 16 %  | 3   |

## Yeasts

| Name             | Type      | Form | Amount | Laboratory     |
|------------------|-----------|------|--------|----------------|
| Drożdże do cydru | Champagne | Dry  | 11 g   | Hambleton Bard |