

# Mangroove Jack's Cider

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- Gravity **2.8 BLG**
- ABV ---
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **18 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Sweet Family	1 kg (99.5%)	--- %	---
Adjunct	Sweetener	0.0055 kg (0.5%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M02	Ale	Dry	9 g	S.Cerevisiae

## Extras

Type	Name	Amount	Use for	Time
Spice	Apple Flavour	30 g	Primary	---

## Notes

- 3,25l wody do gotowania soku  
18l wody do dopełnienia

Wszystko osmoza  
*Jun 23, 2016, 11:34 PM*