

Cydr antonówka

- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM ---

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------|--------------|-------|-----|
| Adjunct | Antonówki | 60 kg (100%) | 10 % | 0 |
| 22l z ok. 60kg | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Ciderini medium sweet | Wine | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|------|
| Other | Pożywka dla drożdży | 10 g | Primary | --- |

Notes

- Sok z sokowirówki (28l z moszczem) przefiltrowany i odcisnięty (22l)
Sep 5, 2018, 9:29 PM