

## Cydr low carb

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Fermentables

| Type           | Name                  | Amount       | Yield | EBC    |
|----------------|-----------------------|--------------|-------|--------|
| Liquid Extract | sok jabłkowy wytrawny | 25 kg (100%) | 12 %  | 1.0E-6 |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

### Extras

| Type   | Name      | Amount | Use for  | Time |
|--------|-----------|--------|----------|------|
| Flavor | Erytrytol | 500 g  | Bottling | ---  |