

Czysty cydr jabłkowy #2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **5.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|--------------|--------|-----|
| Liquid Extract | Sok jabłkowy | 25 kg (100%) | 10.5 % | 1 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-----------|------|--------|-------------|
| French Cider | Champagne | Dry | 5 g | Spirit Ferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-----------|
| Other | Pożywka dla drożdży | 10 g | Primary | 14 day(s) |