

# Mangrove Jack Cider

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- Gravity **2.1 BLG**
- ABV ---
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **3 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **10 min**
- Evaporation rate **1 %/h**
- Boil size **29.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier biały	1 kg (99.4%)	--- %	---
Liquid Extract	Sweetener	0.006 kg (0.6%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
?	Lager	Dry	8 g	Mangroove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Apple flavour	32 g	Primary	7 day(s)