

# Paper Cider

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- Gravity **0.5 BLG**
- ABV **0.2 %**
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **16.1 liter(s)**
- Trub loss **1 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **35 min**
- Evaporation rate **1 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

- Temp **95 C**, Time **35 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **35 min** at **95C**
- Sparge using **liter(s)** of **C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Sweet Family	0.1 kg (100%)	--- %	---
Dodane po gotowaniu. Jabłka posiadają swój cukier				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis