

wino jablowe na ryżu

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **9.7**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **8.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|----------------|-------|-----|
| Sugar | cukier | 1.2 kg (16.7%) | 100 % | 0 |
| Liquid Extract | sok jablkowy | 6 kg (83.3%) | 12 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|--------|--------|------------|
| bordeaux | Wine | Liquid | 10 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|-----------|
| Flavor | winogrona biale | 100 g | Primary | 30 day(s) |
| Flavor | winogrona ciemne | 100 g | Primary | 30 day(s) |
| Flavor | zurawina | 100 g | Primary | 30 day(s) |
| Flavor | imbir | 10 g | Primary | 30 day(s) |