

## 32# Graf jabłkowy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **13.3**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.9 kg (32.5%)	80 %	45
Liquid Extract	sok jabłkowy nfc	6 kg (67.3%)	10 %	3
Sugar	cukier waniliowy z wanilią Bourbon	0.02 kg (0.2%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	15 min	10 %
Whirlpool	lunga	20 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	200 g	Boil	10 min
Spice	cynamon	3 g	Boil	10 min