

# Cydr antonówka

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- Gravity **24 BLG**
- ABV **11 %**
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

| Type           | Name      | Amount       | Yield | EBC |
|----------------|-----------|--------------|-------|-----|
| Adjunct        | Antonówki | 60 kg (100%) | 10 %  | 0   |
| 22l z ok. 60kg |           |              |       |     |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Ciderini medium sweet | Wine | Dry  | 10 g   | ---        |

## Extras

| Type  | Name                | Amount | Use for | Time |
|-------|---------------------|--------|---------|------|
| Other | Pożywka dla drożdży | 10 g   | Primary | ---  |

## Notes

- Sok z sokowirówki (28l z moszczem) przefiltrowany i odcisnięty (22l)  
*Sep 5, 2018, 9:29 PM*