

Cydr z soku jabłkowego słodki

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **8.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|--------------|--------|-----|
| Liquid Extract | sok z jabłek słodkich | 25 kg (100%) | 16.5 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-----------|------|--------|------------|
| ciderini sweet | Champagne | Dry | 5 g | Browin |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-----------|
| Other | Pożywka dla drożdży | 10 g | Primary | 10 day(s) |

Notes

- Pożywka podana w 3 częściach - przed zaszczepieniem drożdżami, po 3 dniach i po 7 dniach.
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