

Mangrove Jack Cider

- Gravity **2.1 BLG**
- ABV ---
- IBU ---
- SRM ---

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **3 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **10 min**
- Evaporation rate **1 %/h**
- Boil size **29.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|-----------------|-------|-----|
| Sugar | Cukier biały | 1 kg (99.4%) | --- % | --- |
| Liquid Extract | Sweetener | 0.006 kg (0.6%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------------|
| ? | Lager | Dry | 8 g | Mangroove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|----------|
| Flavor | Apple flavour | 32 g | Primary | 7 day(s) |