

# Pyrus Malus

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **9.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Sok Jabłkowy tłoczony	5 kg (45.5%)	10 %	5
Liquid Extract	Sok gruszkowy tłoczony	6 kg (54.5%)	15 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
cidrini sweet	Wine	Dry	5 g	cidrini

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra mielona	5 g	Primary	30 day(s)
Spice	cynamon mielony	5 g	Primary	30 day(s)

## Notes

- refermentacja cukrem trzcinowym do poziomu 3.0Vol.  
*Jun 14, 2019, 11:45 AM*