

Cydr jabłkowo-morelowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **7.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **30 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|--------------|--------|-----|
| Adjunct | Sok jabłkowo-morelowy z SAD SANDOMIERSKI | 10 kg (100%) | 13.5 % | 2 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|-------------|
| French Cider | Wine | Dry | 5 g | Spirit ferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|----------|------|
| Other | Pożywka SPIRIT FERM | 5 g | Primary | --- |
| Flavor | Ksylitol | 100 g | Bottling | --- |

Notes

- Ferm. burz. 4 dni w temp. 12-20 C.
Ferm. cicha 7 dni w temp 12-20 C.
Feb 10, 2019, 5:15 PM