

## Cydr Jabłkowo-wiśniowy C8

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- Gravity **66.9 BLG**
- ABV **57.4 %**
- IBU ---
- SRM **23.3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Fermentables

| Type    | Name                 | Amount          | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Adjunct | Sok Jabłkowy         | 12.7 kg (73.8%) | --- % | 5   |
| Adjunct | wiśnie pasteryzowane | 4.5 kg (26.2%)  | --- % | 45  |

### Yeasts

| Name  | Type | Form  | Amount  | Laboratory |
|-------|------|-------|---------|------------|
| us-05 | Ale  | Slant | 20.8 ml | ---        |