

Cydr jabłkowy 3

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **7.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 jabłkowy ROYAL APPLE	20 kg (100%)	12 %	2

Yeasts

Name	Type	Form	Amount	Laboratory
French Cider	Wine	Dry	10 g	Spirit ferm

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka NUTRIENTS FOR WINE YEAST	10 g	Primary	---
Flavor	Ksylitol	250 g	Bottling	---

Notes

- Ferm. burz. 7 dni w temp 18 C.
Refermentacja 7 dni w temp 19 - 21 C.
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