

# Cydr jabłkowy / jabłkowo-gruszkowy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **7.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 i jabłkowo-gruszkowy Leviatan NFC | 24 kg (100%) | 13 %  | 2   |

## Yeasts

| Name                | Type | Form | Amount | Laboratory      |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M02 | Wine | Dry  | 9 g    | Mangrove Jack's |

## Extras

| Type   | Name                                   | Amount | Use for  | Time |
|--------|--|--------|----------|------|
| Other  | Pożywka do drożdży Centrum Piwowarstwa | 10 g   | Primary  | ---  |
| Flavor | Ksylitol                               | 250 g  | Bottling | ---  |

## Notes

- Ferm burz. 18 C (4 dni); Ferm Cicha 14 C (7 dni)  
Butelkowane z ksylitolem i 200g cukru rozp. w 500 ml wody  
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