

Mangrove Jack's Cider Champ-2

- Gravity **3.6 BLG**
- ABV ---
- IBU ---
- SRM ---

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Diamant	1 kg (100%)	--- %	---

Yeasts

Name	Type	Form	Amount	Laboratory
Safcider	Champagne	Dry	5 g	s. Bayanus

Extras

Type	Name	Amount	Use for	Time
Flavor	Apple Cider Flavouring	30 g	Secondary	---
Flavor	Sweetner	5.5 g	Secondary	---

Notes

- 3 litry wody wymieszano z cukrem i dodano ok 2l ekstraktu Mangroove. Woda osiągnęła 50 stopni, brzezka prawie, ok 48. Dolano do 19 litrów zimnej wody (16 litrów osmoza, 3 litry zwykła). Drożdże namnażano w temp. ok 40 stopni i dodano do brzezki
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