

wino jablowe na ryzu

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **9.7**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **8.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	cukier	1.2 kg (16.7%)	100 %	0
Liquid Extract	sok jablkowy	6 kg (83.3%)	12 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
bordeaux	Wine	Liquid	10 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	winogrona biale	100 g	Primary	30 day(s)
Flavor	winogrona ciemne	100 g	Primary	30 day(s)
Flavor	zurawina	100 g	Primary	30 day(s)
Flavor	imbir	10 g	Primary	30 day(s)