

Cydr jabłkowy 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **7.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 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 z SAD WINCENTA | 12 kg (100%) | 13.7 % | 2 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|-------------|
| French Cider | Wine | Dry | 5 g | Spirit ferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|----------|------|
| Other | Pożywka SPIRIT FERM | 5 g | Primary | --- |
| Flavor | Ksylitol | 125 g | Bottling | --- |

Notes

- Ferm. burz. 14 dni w temp. 12-20 C.
Feb 10, 2019, 5:56 PM