

# 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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