

Cydr z soku jabłkowego

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **9.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|--------------|-------|-----|
| Liquid Extract | Sok z jabłek | 25 kg (100%) | 16 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-----------|------|--------|----------------|
| Drożdże do cydru | Champagne | Dry | 11 g | Hambleton Bard |