

CydroKwach

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **5**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.3%)	81 %	4
Adjunct	sok jabłkowy	3 kg (48.4%)	10 %	3
Adjunct	owoce pigwowca	0.2 kg (3.2%)	5 %	2
Sugar	cukier	1 kg (16.1%)	95 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis
lub jakieś dedykowane do cydru				