

## Mangrove Jack's Cider Champ-2

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- Gravity **3.6 BLG**
- ABV ---
- IBU ---
- SRM ---

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

### Fermentables

| Type  | Name    | Amount      | Yield | EBC |
|-------|---------|-------------|-------|-----|
| Sugar | Diamant | 1 kg (100%) | --- % | --- |

### Yeasts

| Name     | Type      | Form | Amount | Laboratory |
|----------|-----------|------|--------|------------|
| Safcider | Champagne | Dry  | 5 g    | s. Bayanus |

### Extras

| Type   | Name                   | Amount | Use for   | Time |
|--------|------------------------|--------|-----------|------|
| Flavor | Apple Cider Flavouring | 30 g   | Secondary | ---  |
| Flavor | Sweetner               | 5.5 g  | Secondary | ---  |

### Notes

- 3 litry wody wymieszano z cukrem i dodano ok 2l ekstraktu Mangroove. Woda osiągnęła 50 stopni, brzeczka prawie, ok 48. Dolano do 19 litrów zimnej wody (16 litrów osmoza, 3 litry zwykła). Drożdże namnażano w temp. ok 40 stopni i dodano do brzeczki  
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