

# Mangrove Jack's Cider Champ

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- Gravity **4.1 BLG**
- ABV ---
- IBU ---
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Sweet Family	1 kg (99.5%)	--- %	---
Liquid Extract	Sweetner	0.0055 kg (0.5%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Bioferm champ	Champagne	Dry	7 g	Saccharomyces bayanus

## Extras

Type	Name	Amount	Use for	Time
Spice	Apple Cider Flavouring	30 g	Primary	---

## Notes

- 4l wody i cukier podgrzewano przez 11 minut do temperatury ok 60 stopni. Dodano 1,8 litra koncentratu Mangrove i dalej podgrzewano przez 1,5 minuty. Po przestudzeniu dodano do 14,25 wody. Drożdże namnażano w wodzie i wlano w całości do brzezki.  
*Oct 11, 2016, 9:57 PM*