Wysłodek - Graff (jabłkowy)

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **7**
- SRM **15.8**

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)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Wysłodki 9l 8Blg	9 kg *(42.9%)*	8 %	24
Sugar	Sok jabłkowy 12l 13Blg	12 kg *(57.1%)*	13 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- inspiracja - https://www.homebrewtalk.com/forum/threads/graff-malty-slightly-hopped-cider.117117/

  Sok tłoczony z 22 kg Ligola.

  Wysłodki po Imperial Red AIPA 20 Blg https://brewness.com/pl/recipe/chinook-imperial-red-aipa/view
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