Cydr Sorachi Ace

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **8**
- SRM **12.3**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 20L	0.6 kg *(3.2%)*	75 %	39
Liquid Extract	Sok jabłkowy NFC	18 kg *(96.8%)*	12.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sorachi Ace	40 g	10 min	10 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	100 ml	---