

AnOtter Apple Cider v2 - 5.3%

French Cider

Author: The Thirsty Otter

Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.010
Original Gravity : 1.049
Total Gravity : 1.050
Final Gravity : 1.010

Fermentables (5.67 kg)

5.6 kg - Apple Juice 1 EBC (98.8%)
50 g - Sugar, Table (Sucrose) 2 EBC (0.9%)
^ Albert Heijn (NL)
20 g - Bottling - Sugar, Table (Sucrose) 2 EB...
^ Albert Heijn (NL)

Miscellaneous

10 min - Boil - 0.05 g - Lallemand Servomyces
^ Lot # 154001112904ABV
^ Brouwstore (NL) 050.620.4
Bottling - 15 items - 33 cl Long Neck bottle...
Bottling - 15 items - Bottle Caps 26 mm (Orange)
^ Lot # 694-201130-111430-176081-1/1
^ The malt Miller (UK) EQU-14-007

Yeast

0.5 pkg - Fermentis Safcider
^ Lot # 63463 1838 247
^ Brouwmaatje (NL) Mplus 2158

00 Cider

Batch Size : 5.6 L
Boil Size : 28 L
Post-Boil Vol : 5.83 L

Mash Water : 26.88 L
Sparge Water : 0 L
Boil Time : 0 min
Total Water : 26.88 L

Brewhouse Efficiency: 100%
Mash Efficiency: 100%

Mash Profile

Cider
0 °C - 0 min - No mash

Fermentation Profile

Cider
20 °C - 14 days - Primary
20 °C - 14 days - Carbonation
20 °C - 42 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



12 EBC