

AnOtter Apple Cider - 4.6%

English Cider
Author: The Thirsty Otter
Type: Extract

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

Pre-Boil Gravity : 1.009
Original Gravity : 1.045
Total Gravity : 1.047
Final Gravity : 1.012

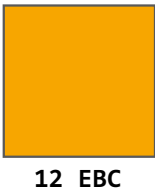
Fermentables (5.6 kg)
5.6 kg - Apple Juice 1 EBC (100%)
20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Miscellaneous
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
0.25 pkg - Mangrove Jack's Cider Yeast M02

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
High fermentability plus mash out
20 °C - 0 min - Temperature

Fermentation Profile
Ale
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:

Recipe Notes

Pitch 4 grams of yeast.