

48 AnOtter Apple Cider - 6.3%

English Cider

Author: The Thirsty Otter

Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.012
Original Gravity : 1.056
Total Gravity : 1.057
Final Gravity : 1.009

Fermentables (5.8 kg)

5.6 kg - Apple Juice 1 EBC (96.6%)
200 g - Honey 2 EBC (3.5%)
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

1 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: 70%
Mash Efficiency: 70%

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:



8 EBC