

## 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 : Infinity  
 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

OO Cider

Batch Size : 5.6 L

Boil Size : 0 L

Post-Boil Vol : 5.83 L

Mash Water : 0 L

Sparge Water : 0 L

Boil Time : 0 min

Brewhouse Efficiency: 100%

Mash Efficiency: 100%

Mash Profile

High fermentability plus mash out

20 °C - 0 min - Temperature

Fermentation Profile

Alc

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