

## 99 De Olmenhorst Apple Juice 2 Cider - 7.5%

### English Cider

Author: The Thirsty Otter

Type: Extract

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

Pre-Boil Gravity : 1.012  
Post-Boil Gravity : 1.056  
Original Gravity : 1.057  
Final Gravity : 1.000

### Fermentables (5.82 kg)

5.6 kg - Apple Juice 1 EBC (96.2%)  
200 g - Honey 2 EBC (3.4%)  
20 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
^ Albert Heijn (NL)

### Miscellaneous

10 min - Boil - 0.05 g - Lallemend Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
Bottling - 15 items - 33 cl Long Neck bottle...

### Yeast

0.5 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 - 10 days - Primary  
20 °C - 14 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

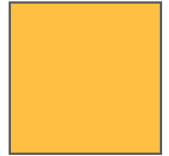
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC