

## 48 AnOtter Apple Cider v2 - 5.3%

French 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 : 1.049  
 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 EBC

^ Albert Heijn (NL)

Miscellaneous

10 min - Boil - 0.05 g - Lallemant 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 - Lallemant - Lalvin Lalvin EC-1118 E...

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

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:



8 EBC