

## Graham's English Cider - 4.7%

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Type: Extract

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

Pre-Boil Gravity : 1.009  
 Original Gravity : 1.045  
 Total Gravity : 1.047  
 Final Gravity : 1.011

### Fermentables (5.6 kg)

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

### Miscellaneous

8 min - Boil - 1 items - Key Lime  
 Flameout - 1 items - Black Tea bag  
 Primary - 0.1 g - Lallemend Servomyces  
 ^ Brouwstore (NL) 050.620.4

### Yeast

1 pkg - Fermentis SafAle English Ale S-04  
 ^ The Malt Miller (UK) YEA-02-024

### 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



8 EBC

Brewhouse Efficiency: 70%  
 Mash Efficiency: 70%

### Mash Profile

01 One Step Mash (60 min)  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 30 days - Primary  
 18 °C - 60 days - Secondary  
 18 °C - 75 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

Original recipe:

Ever since my last trip to the UK, I have fallen in love with a good dry English cider. It has become my goal ever sense to re-create a English-style cider using store-bought materials. After adding different forms of tannin and acid, using all sorts of ale yeasts to ferment the juice, and I think I have come up with a great recipe that pretty much anyone can do, getting a quaffable re-creation of a cider one could get across the pond. Finishes dry to off-dry, around 1.002, 6.4% abv. Taste is most comparable to the Samual Smith Organic Cider you can get here in the states.

Graham's English Cider

5 gallons Treetop (or equivalent) Apple Juice  
 4 black teabags (English or Irish Breakfast)  
 3 key limes (or one regular lime)  
 1 pack s-04 yeast  
 (yeast nutrients as needed)

Directions

# Graham's English Cider

## Recipe Notes

Add juice of lime(s) to 3 cups of water, bring to a boil then turn off heat. Steep teabags for 7-10 mins, cool for a few mins then add to carboy. Add nutrients and juice into carboy with an aggressive pour to help aerate the juice. Add yeast, put an airlock on then place in a cool (60F-70F) environment.

Primary for one month, then rack to secondary, topping off with juice. Leave in secondary until crystal clear (usually 2-3 months or so from pitching) then bottle with 4oz priming sugar.

Takes about a month to carbonate, tastes good after 3 months, but just gets better with age. I usually start opening bottles about 5 months after pitching.