

xBmt-20200309 Tartaric vs. Malic Acid Cider Experiment | Simmons

New World Cider

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Type: Extract

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 38 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.007
Original Gravity : 1.035
Final Gravity : 1.003

Fermentables (5.6 kg)

5.6 kg - Apple Juice - Store Bought 9.9 EBC (...)

Yeast

0.5 pkg - Imperial Yeast Bubbles A40

00 Cider

Batch Size : 5.6 L
Boil Size : 28 L
Post-Boil Vol : 5.83 L

Mash Water : 31.36 L
Sparge Water : 0 L
Boil Time : 0 min
Total Water : 31.36 L



38 EBC

Brewhouse Efficiency: 70%
Mash Efficiency: 70%

Mash Profile

Single Infusion, Light Body, No Mash Out
65.6 °C - 75 min - Mash In

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 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

<http://brulosophy.com/2020/03/09/hard-cider-tartaric-vs-malic-acid-adjustments-when-using-store-bought-juice-experiment-results/>