

TBS 006: Will It Brü? | Caramel Apple Ale - 6.3%

Specialty Cider/Perry

Author: Martin Keen

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.25
Colour : 23 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.010
Original Gravity : 1.065
Final Gravity : 1.017

Fermentables (7.19 kg)

6.918 kg - Apple Juice 1.2 EBC (96.3%)
178 g - Honey Malt 49.5 EBC (2.5%)
45 g - Caramel Malt 20L 52 EBC (0.6%)
45 g - Caramel Munich 60L Malt 159 EBC (0.6%)

Hops (3.5 g)

15 min - 3.5 g - Warrior - 15% (17 IBU)

Yeast

0.6 pkg - Imperial Yeast Harvest L17

01 Brouwpunt 5L (15min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.41 L
Post-Boil Vol : 5.96 L

Mash Water : 0.8 L
Sparge Water : 5.99 L
Boil Time : 15 min
Total Water : 6.79 L



23 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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

1 gallon apple juice = ~26 lbs/12 kg