

Woodchuck Amber Clone Cider - Applewine (28C)

Brewer Taylor Peet

Date 12/29/2012

Batch Size 4.000 qt

Boil Size 4.000 qt

Boil Time 0.000 s

Efficiency 70%

OG 1.055

FG 1.014

ABV 5.4%

Bitterness 0.0 IBU (Tinseth)

Color 2.3 srm (Morey)

Calories (per 12 oz.) 182

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Apple Juice Concentrate	Extract	1.500 lb	No	No	60%	1.0 srm
Corn Syrup	Sugar	6.000 oz	No	No	78%	1.0 srm

Total grain: 1.875 lb

Misc

Name	Type	Use	Amount	Time
Yeast Nutrient	Other	Primary	0.500 tsp	0.000 s
Pectic Enzyme	Other	Primary	0.600 tsp	0.000 s
Campden Tablet	Water Agent	Secondary	0.500 tsp	0.000 s

Yeast

Name	Type	Form	Amount	Stage
WLP715 - Champagne Yeast	Champagne	Liquid	2.367 tbsp	Primary

Notes

This will seem cloying until it is carbonated. Carbonating has a strange effect on sweetness perception, so what seems good flat will not be sweet enough when it's carbed and will have a lot of carbonic bite IMHO. If you want to make this less sweet and carbonate it, do a test batch of 1/2 in 3 liter bottle and a carbonator cap until you find the level that you like. Make sure to force out all the air before adding O2 or you'll oxygenate this while carbing it. Then do the math based on what you added to 1/2 gallon to figure out how much to add to the main batch. (For example, if you made a five gallon batch so you had a 1/2 gallon test batch, you would take the amount of concentrate you added to 1/2 gallon and multiply that by nine.)

Instructions

1. Fully aerate the apple juice. If using bottled cider, you can aerate by pouring a little from each bottle into the fermenter, then shake each bottle. (I used concentrate, so once I had it all mixed with water, I poured it from one pail to another until it was fully aerated.) Carefully add 2 cans of concentrate until specific gravity reaches 1.055. Top off with Corn Sugar if 2 cans is not enough.
2. Cool wort and pitch WLP715 - Champagne Yeast Champagne yeast, to the primary.
3. Put 0.500 tsp Yeast Nutrient into primary.
4. Put 0.600 tsp Pectic Enzyme into primary.
5. Let ferment until FG is 1.014, or stable. This could take 9 to 19 days.
6. Transfer cider to secondary. Add crushed Campden tablet to stabilize.
7. Add apple juice concentrate until you reach a gravity of 1.029, (Note: this is the gravity of a flat woodchuck.)
8. This could be ready to drink in 30 days or less. Experiment for best results.