

Pumpkin Pie Cider

A ProMash Recipe Report

BJCP Style and Style Guidelines

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27-B Standard Cider And Perry, English Cider

Min OG: 1.050 Max OG: 1.075  
Min IBU: 0 Max IBU: 0  
Min Clr: 4 Max Clr: 10 Color in SRM, Lovibond

Recipe Specifics

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Batch Size (Gal): 6.00 Wort Size (Gal): 6.00  
Total Grain (Lbs): 46.75  
Anticipated OG: 1.175 Plato: 39.32  
Anticipated SRM: 0.0  
Anticipated IBU: 0.0  
Brewhouse Efficiency: 75 %  
Wort Boil Time: 60 Minutes

Pre-Boil Amounts

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Evaporation Rate: 15.00 Percent Per Hour  
Pre-Boil Wort Size: 7.06 Gal  
Pre-Boil Gravity: 1.149 SG 34.07 Plato

Formulas Used

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Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.  
Final Gravity Calculation Based on Points.  
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg  
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey  
Hop IBU Formula Used: Rager

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
17.1	8.00 lbs.	WASU Apple Blend		1.030 0

48.7	22.75 lbs. Pink Lady Apple Juice	1.030	0
17.1	8.00 lbs. Honey Crisp Apple Juice	1.030	0
17.1	8.00 lbs. Golden Russet Apple Juice	1.030	0

Pumpkin Pie Candi Syrup

Put juice into carboy with 6 Campden tablets, set aside 24-48 hours

Add white yeast and fermentation 12-14 days @ 65 degrees,

Splash rack into 2.5 grams (1-1/2tsp) Potassium Sorbate and 5 campden tablets to stabilize, age in cooler

Dissolve ½ cup of pumpkin pie spiced candi syrup per 1 cup of apple juice concentrate (strain with

cheese cloth). Back sweeten with apple juice concentrate and pumpkin pie spiced candi syrup mixture

1.5 parts candi syrup mix to 8.5 parts of cider

Force carbonated to 2.5 vol.

Yeast----- White Labs WLP 775