



soundhomebrew.com
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English Cider Common Cider

OG: ~1.057 **Color:** ~5 SRM
FG: ~1.010 **ABV:** ~6.5%
IBU: 0

Juice	Weight	Percent
Apple Juice/Cider	5 Gallons	100

Additions	Weight
Acid Blend	4 tsp.
Yeast Nutrient	4 tsp.
Pectic Enzyme	2.5 tsp.
Wine Tannin	.5 tsp.

Yeast

Wyeast Cider 4766, White Labs English Cider 775,
or Lallemend Nottingham

From the BJCP Style Guidelines

bjcp.org

Category 27A - Common Cider

A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance.

Aroma/Flavor: Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in color.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency, but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a "session" drink, and suitably accompanies a wide variety of food.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry, medium, sweet).

Varieties: Common (Winesap, Macintosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics:	OG: 1.045 – 1.065
ABV: 5 – 8%	FG: 1.000 – 1.020

Commercial Examples: [US] Red Barn Cider Jonagold Semi-Dry and Sweetie Pie (WA), AEppelTreow Barn Swallow Draft Cider (WI), Wandering Aengus Heirloom Blend Cider (OR), Uncle John's Fruit House Winery Apple Hard Cider (MI), Bellwether Spyglass (NY), West County Pippin (MA), White Winter Hard Apple Cider (WI), Harpoon Cider (MA)

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
