



soundhomebrew.com
206-743-8074

6505 5th Place South
Seattle, WA 98108

Raspberry Cider Fruit 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
Raspberry Extract	2 oz.
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 Lallemant Nottingham

From the BJCP Style Guidelines bjcp.org

Category 27A - Common Cider

This is a cider with other fruits or fruit-juices added - for example, berry. Note that a "cider" made from a combination of apple and pear juice would be entered in this category since it is neither cider nor perry.

Aroma/Flavor: The cider character must be present and must fit with the other fruits. It is a fault if the adjuncts completely dominate; a judge might ask, "Would this be different if neutral spirits replaced the cider?" A fruit cider should not be like an alco-pop. Oxidation is a fault.

Appearance: Clear to brilliant. Color appropriate to added fruit, but should not show oxidation characteristics. (For example, berries should give red-to-purple color, not orange.)

Mouthfeel: Substantial. May be significantly tannic depending on fruit added.

Overall Impression: Like a dry wine with complex flavors. The apple character must marry with the added fruit so that neither dominates the other.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium). Entrants **MUST** specify what fruit(s) and/or fruit juice(s) were added.

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

Commercial Examples: [US] West County Blueberry-Apple Wine (MA), AEppelTreow Red Poll Cran-Apple Draft Cider (WI), Bellwether Cherry Street (NY), Uncle John's Fruit Farm Winery Apple Cherry Hard Cider (MI)

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: _____
