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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 Lallemmand Nottingham

From the BJCP Style Guidelines  
bjcp.org

### Category 22A - Classic Rauchbier

**Aroma:** Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e., when smoke increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS.

**Appearance:** This should be a very clear beer, with a large, creamy, rich, tan- to cream-colored head. Medium amber/light copper to dark brown color.

**Process:**

<b>Vital Statistics:</b>	OG: 1.050 – 1.057	IBUs: 20 – 30
ABV: 4.8 – 6%	FG: 1.012 – 1.016	SRM: 12 – 22

**Commercial Examples:** Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier, Eisenbahn Rauchbier, Victory Scarlet Fire Rauchbier, Spezial Rauchbier Märzen, Saranac Rauchbier

Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager, Penn Pilsner

## 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: \_\_\_\_\_

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