



WEYERMANN® Nr. 71 Franconian Cider

Description

In essence, cider is fermented apple juice, whereby the terroir of the fruit has a decisive influence on the taste.

The result is a golden yellow, effervescent, and refreshing drink. Its fruity bouquet is of overripe green apples, while its taste is of red berries with a touch of citrus. The finish offers a delicious balance of both residual sweetness and a mild acidity.

If served slightly chilled, this lively summer thirst quencher of only 4.8% alcohol goes particularly well with a cheese plate garnished with grapes, a quiche, crêpes, or even white fish.




Style

Cider is an alcoholic soft drink made from apples, with a fruity, slightly tart taste. The basis of the drink is apple juice, which is fermented into cider. Sweet apples provide flavor, bitter ones provide the orange-gold color, and sour apples preserve the cider. The variety of cider comes from the mixture of apple varieties and the given time of fermentation.

Ingredients

Weyermann® Apple juice	100.0 %
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Parameters

Mash regime	Add fresh apple juice with yeast into fermentation tank. Ferment at 20°C (68°F) to desired alcohol content under pressure. When reaching the alcohol content quickly cool down the Cidre up to 0°C (33°F). It is mandatory to pasteurize the bottles.		
Original gravity	1,055 SG		13,5 °P
Alcohol by volume	4.8 %		
Yeast recommendation	Fermentis™ SafCider AC-4		top-fermented
Hop recommendation	None		0 IBU
Bitterness			0 IBU

**cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG*

This recipe is a recommendation by the Weyermann® creative factory. Great care has been taken in the formulation of the recipe! Have fun while enjoying!