

Cider Name: Spiced Cider  
 Brewer: Mike Hall

Bottle Label: SC  
 Brew date: 11/27/94

### Fruit

Gal	Type and Origin	Form	Date Added
2.5	Red Apple Cider from Phoenix Orchard, pressed on 11/27/94	juice	11/27/94

### Honey, Sugar and Miscellaneous

Lb	Brand or Origin	Date Added
1.0	Dark Brown Sugar	11/27/94

### Spices

Amount	Type and Origin	Date Added
3 oz.	Williams Sonoma Mulling Spices: Cinnamon Chips, Orange Rind, Whole Cloves, Whole Allspice, Orange Oil, Cinnamon Oil (13 tbsp)	2/5/95

### Yeast

Amount	Brand and Strain	Dry	Liquid
1/2 pkt	Wyeast #3184 - Sweet Mead Yeast	<input type="radio"/>	<input checked="" type="radio"/>

Ale	Champagne	Wine	Mead	Hydrated?	Starter?
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

### Additives and Other Ingredients

Amount	Ingredient	Date Added
	Irish moss <input type="radio"/>	
	Pectic enzyme <input type="radio"/>	
	Yeast nutrient <input type="radio"/>	
	Acid blend <input type="radio"/>	
	Gypsum <input type="radio"/>	
	Sodium Benzoate <input type="radio"/>	
	Sparkaloid <input type="radio"/>	
1/4 tsp.	Vitamin C <input checked="" type="radio"/>	7/23/95
	<input type="radio"/>	
	<input type="radio"/>	
	<input type="radio"/>	

### Procedures

Pasteurization				
Date	Time	Temp.	Volume	Remarks
11/27/94	> 1 hr.	140 F	2.5 gal.	Cider plus sugar

Racking		
Date	SG	Clarity
2/5/95	0.995	Slightly hazy
5/19/95	0.995	Very clear

### Specifics

Final Size	2.50 gallons
Specific Gravity	1.073 - Deduced Original SG 0.995 - Final SG
Alcohol	8.18 w%, 10.26 v%
Calories/bottle	205 Alc + 32 Ext + 2 Pro = 239
Temperatures	Pitch: 70 F, Ferment: 70 F
Yield (gallons)	2.28 gallons
Priming	None - still cider.

### Record

Date	SG	Action or Observation
11/27/94	1.055	Cider OG before adding sugar
11/27/94	1.073	Original gravity
11/30/94		Split batch in half and pitched half yeast in each (original batch was twice this size)
2/5/95	0.995	Very dry. Some woody notes. Medium apple flavor. Added mulling spices.
5/19/95	0.995	Racked off the spices.
7/23/95	0.995	Bottled. Still very dry, but spices are well-balanced and apple notes come through. May need to mix in some sweetener at drinking time.

### Contests

Date	Score	Contest Name and Awards