



CIDER

Single Varietal Cider Evaluations



Black Gilliflower
Brix =15.4 Acidity=7.2 Tannins=0.14



Blenheim Orange
Brix =13.6 Acidity=8.9 Tannins=0.12



Carroll
Brix =12.1 Acidity=5.2 Tannins=0.08



Christmas Pearmain
Brix =10.7 Acidity=6.9 Tannins=0.11



Coopers Market
Brix =13.1 Acidity=8.3 Tannins=0.07



Cortland
Brix =11.4 Acidity=6.1 Tannins=0.06



Early Windsor
Brix =11.9 Acidity=7.1 Tannins=0.11



Egremont Russet
Brix =12.6 Acidity=7.7 Tannins=0.12



Gala
Brix =12.4 Acidity=4.5 Tannins=0.05



Garfield
Brix =13.6 Acidity=8.2 Tannins=0.16



Gloster
Brix =13.8 Acidity=5.7 Tannins=0.09



Grimes Golden
Brix =14.0 Acidity=6.6 Tannins=0.12



Haralson
Brix =10.5 Acidity=6.9 Tannins=0.10



Hauer Pippin
Brix =10.9 Acidity=7.5 Tannins=0.08



Honeycrisp
Brix =12.6 Acidity=7.0 Tannins=0.07



Hornburger Pancake
Brix =12.9 Acidity=8.7 Tannins=0.13



Lady Sweet
Brix =11.9 Acidity=3.0 Tannins=0.03



London Pippin
Brix =12.0 Acidity=7.0 Tannins=0.07



MacIntosh
Brix =12.4 Acidity=7.6 Tannins=0.11



Marin Oufroy
Brix =15.2 Acidity=3.5 Tannins=0.31



Minkler
Brix =12.4 Acidity=4.6 Tannins=0.16



Northwestern Greening
Brix =11.7 Acidity=7.2 Tannins=0.09



Perry Russet
Brix =13.3 Acidity=10.6 Tannins=0.19



Pitmaston Pineapple
Brix =11.4 Acidity=11.0 Tannins=0.10



Plum Cider
Brix =13.8 Acidity=7.2 Tannins=0.15



Raven
Brix =12.6 Acidity=10.1 Tannins=0.09



Razor Russet
Brix =13.1 Acidity=6.2 Tannins=0.08



Red Cortland
Brix =11.2 Acidity=6.1 Tannins=0.06



Russet Cow
Brix =12.9 Acidity=9.5 Tannins=0.12



Shiawassee
Brix =13.1 Acidity=8.0 Tannins=0.10



Slippery Cider
Brix =11.4 Acidity=7.6 Tannins=0.15



Smokehouse
Brix =13.3 Acidity=6.6 Tannins=0.15



Snow
Brix =11.4 Acidity=6.1 Tannins=0.06



Stump
Brix =11.4 Acidity=4.4 Tannins=0.10



Swiss Limbertwig
Brix =13.1 Acidity=8.8 Tannins=0.20



Tremlett's Bitter
Brix =16.3 Acidity=5.4 Tannins=1.20



Wisconsin Russet
Brix =14.5 Acidity=9.8 Tannins=0.25



Yarlington Mill
Brix =15.0 Acidity=2.7 Tannins=0.20

More info at brixider.com

*Acidity measured as g/L malic acid and tannins measured as a percentage.