

3. In a large pot (over a gallon) add 1½ cups of water and exactly 2 tablespoons of table sugar. The sugar will give the remaining yeast food to carbonate your cider once bottled. Heat on medium-high and stir in the sugar until fully dissolved. Boil for 5 minutes then cover and let cool.

4. Once the pot and sugar water are completely cool it is now time to siphon the cider from your glass fermentor into your pot (this transfer is to ensure the sugar properly mixes with your cider). To do this, get a bowl of fresh, clean water; dunk your tubing into the water (with clamp open) and let the tubing completely fill with liquid. Next close the tubing clamp and attach the non-clamped end to the racking cane, this will be your siphon starter. (**See illustrations to the right)

5. Insert the racking cane into the fermenter making sure the end is far enough away from the sediment at the bottom so as not to suck it up. Place the clamped end as low as you can and unclamp. This will start the flow of cider into your tubing. Use a glass to catch the water and clamp the tubing once the cider starts to freely flow out the end.

6. Transfer all of the cider into your pot with the sugar water. Mix gently and thoroughly with a sanitized spoon.

7. Next, repeat steps 4-5 in order to start a siphon into the bottles. Fill the bottles slightly higher than where the neck starts, cap and repeat.

8. Store the bottles in a warm dark place for 10 days to let the cider condition & carbonate.

9. Refrigerate, drink & enjoy!

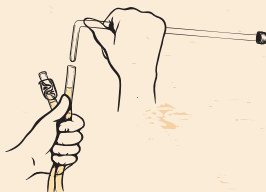
**HOW TO START A SIPHON



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Place the clamped end of the tubing as low as possible and unclamp.

RECIPE VARIATIONS

Apple Cinnamon Cider - After 2 days of fermentation add 2 whole cinnamon sticks directly to the carboy, continue to ferment and bottle as usual.

Apple Peach/Berry Cider - After transferring the juice to the carboy you will need to make a fresh peach or berry juice to add to your cider. Blend a few peaches or a few handfuls of berries until they become a thin puree, add water if necessary. Strain this mixture through a cheesecloth or fine mesh strainer. Boil for 5 minutes, let cool and add directly to the carboy before fermenting. Proceed with fermentation and bottling as usual.

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EQUIPMENT

A - 1 GALLON CARBOY FEMENTOR

B - AIRLOCK

C - RUBBER STOPPER

D - RACKING CANE

E - TRANSFER TUBING

F - FUNNEL

G - YEAST (3)

H - SANITIZER (3)



RECOMMENDED EQUIPMENT

- Large pot
- Swing top bottles (10) or “Pry off” bottles and our capping kit

CIDER

At its most basic level hard cider is fermented apple juice. The provided yeast will create alcohol in the cider through fermentation. The yeast will consume the sugars in the apple juice and produce alcohol and CO₂. With this kit you will be making a dry, sparkling cider.

INGREDIENTS

JUICE

The base of your hard cider will be natural apple juice, which you will need to provide.

You will need a total of one-gallon (128 oz) of juice that is **without preservatives** (Ascorbic Acid is okay) and 100% natural. If you would like a more traditional cloudy hard cider then you can purchase unfiltered apple cider juice but if you would like a cleaner tasting, clear finished product then you will use apple juice.

YEAST

Yeast is a living organism that is technically a fungus. It grows and multiplies by eating the sugar in the juice, converting the sugar to alcohol and then releasing CO₂ (yeast will eventually help to carbonate your cider).

SANITATION

Proper sanitation is regarded as the most important step in making cider. Yeast is the only organism you want touching your cider, any other bacteria will eat the sugar and spread quickly making the cider sour and undrinkable. So make sure everything that touches your cider is properly sanitized and rinsed off before using. A good way to keep things sanitized is to mix in half of your packet of sanitizer with about a gallon of water (save the rest for bottling) and place this mix into a bucket or pitcher. Next, sanitize your equipment by soaking the components for 60 seconds in the mix, rinse and then place the equipment on fresh paper towels.

Before you begin the fermentation process you will need to sanitize the rubber stopper, airlock, funnel and one gallon carboy [jug].

FERMENTATION

This is the process to make hard apple cider, if you would like to see some variations on this recipe turn to the last page before proceeding. This cider kit comes with enough sanitizer and yeast to make three batches so be sure to only use one packet of each per batch.

1. After you sanitize your equipment for fermentation you will add one gallon of apple juice directly to the carboy using the included funnel.
2. Next, add one packet of dry yeast.
3. Take your sanitized rubber stopper and plug up the top. Now you need to make sure the yeast has oxygen to multiply so you will need to aerate the juice. Take your clean thumb and place it over the top of the rubber stopper hole. Shake the carboy vigorously for over a minute.
4. Take out your airlock and remove the cap. Fill this half way with water up to the “fill line” as indicated and insert into the rubber stopper.
5. Put the carboy in a cool (60-75° F) dark place for 10 days to ferment. After 10 days your cider will be ready to bottle.

BOTTLING

We recommend using swing top bottles, the same ones that Grolsch® beer is bottled in. You can usually ask for extras at a bar or just go buy two six-packs, empty (drink), and then use those. Another option is saving “pry off” bottles and buy our capping kit. Try practicing siphoning with just water before you bottle to ensure no cider is accidentally spilled. Having a friend to help bottle your cider will make the job much easier.

1. Rinse bottles with warm water insuring there is no sediment at the bottom.
2. Next you will sanitize your bottles, racking cane, tubing and a spoon for mixing. Mix the rest of your sanitizer in a bucket or large pitcher with 1 gallon of warm water. Soak all of the bottles and components in the solution for 60 seconds each to sanitize, rinse off then place everything on a fresh sheet of paper towels.