



Thank you for your purchase of our Cider Making Equipment Pack

Check list – Your kit should contain the following items:

25L Fermenting Vessel with Lid and hole and grommet for airlock

Airlock

Steriliser 100g

Syphon Tube

Long Handled Spoon

Cider Yeast x 2

Bottles

Syphon Tube Pinch Valve



Cider Recipe

Making Cider is very popular and also very easy to do. With the cider making equipment pack and apple juice, which can easily be collected from apples, you can make your own delicious Scrumpy with the minimum of fuss. Out of season it is also possible to use apple juice from your local super market to make Cider, so that you can

make it all year round.

The only ingredient in traditional cider is apple juice. To make proper Scrumpy, pressed apple juice and yeast is all that is required. However you can experiment with adding extra ingredients, such as honey to add extra flavour or sugar to add extra strength.

Method

1. It's always very important to clean and sterilize all equipment that will come into contact with your apple juice. Fill your fermenting vessel to the brim with warm water and add a teaspoon of the sterilizer provided. Leave to soak for a few hours then thoroughly rinse out making sure not to leave any traces of the sterilizer behind.

2. Now that all your equipment is clean, pour your apple juice into the fermenting vessel. If you're adding extra ingredients now would be a good time. If you're adding sugar for extra strength 500 grams per 10 litres is the recommended amount. This should get your cider to around 6%. If you're adding some honey for extra sweetness and body, add 200 grams per 10 litres. To add honey, warm some of your apple juice in a pan, add the honey to the warm apple juice, stir to dissolve the honey then add to your fermenting vessel. Get your apple juice to room temperature then add 1 sachet of yeast and stir vigorously. Now leave it somewhere warm, 21 degrees C ideally, and where it will not get disturbed. Fill the airlock half way, fit the red dust cap and place it in the provided hole in the lid. Press the lid down firmly.

3. After about 48 hours, Primary Fermentation should start. This is when the yeast starts to

feed on the sugars and converts it to alcohol. Visible signs of fermentation can be seen by either a foam on the surface, bubbles breaking on the surface or the airlock bubbling. An airtight seal isn't essential and if you don't see bubbles in the airlock, don't worry, the CO₂ will be finding any small gap to escape. Looking at the cider mix will confirm whether fermentation has started. Fermentation usually lasts for around 3 weeks but can differ depending on conditions such as temperature or the type of apple juice you've used. If fermentation doesn't start try the following: Make sure it's warm enough (at least 18 degrees C) add the other sachet of yeast, add sugar (1 teaspoon per litre) and then stir vigorously. Fermentation should then start within the next 48 hours.

4. After about 3 weeks it's time to check for signs of activity in your fermenting vessel. When there are no signs of activity in your fermenting vessel it's time for bottling. If there are bubbles still rising leave for another week then check again.

5. Sterilise the bottles using the included sterilising powder. After using the sterilising powder, rinse the bottles afterwards several times with cold water so that the chemicals don't kill the yeast in the cider mixture and so that no chemical taste is imparted. Add a level teaspoon of sugar to each bottle.

6. Place the vessel higher than the bottles. Use the syphon tube to transfer the mixture into bottles, the syphon flow clip should be fitted a couple of inches from the end, squeeze to restrict flow and release to start. Take care not to disturb the mixture and avoid transferring any debris. The less sediment you pick up, the better the end result. Try and leave a gap of around 1½ inches between the liquid and top of bottle.

7. Once all the bottles are full, screw the caps firmly and place somewhere not too warm or too cold. A garage shelf is ideal to store.

After four weeks the cider should have cleared and be ready for drinking. However, the taste does improve with time and can be left for a year or more. It is probably best to leave it for six months to mature, as this means the full taste will have developed, yet without any fizz escaping.

Open bottles gradually to avoid the contents spraying out. It is advisable to chill the cider in the fridge before drinking.

Important Note: Take care when storing bottles of Cider, especially when using glass bottles. Our glass bottles are strong and shouldn't explode, but varying factors such as heat and too much added sugar, along with the nature of brewing which is unpredictable, can result in unexpected breakages. We recommend storing in a garage with the bottles in a box or container.



Now that you have basic brewing equipment, you can use it to try making wine, beer or cider.

Please visit www.Home-Brew-Online.com to see how easy and economical it is to make your own beverages.

Need help? Visit our forum for quick answers, just go to **home-brew-online.com** and click on the **forum** link on the home page.