

FESTIVAL FRUIT CIDER KITS

Available from www.Home-Brew-Online.com

FESTIVAL INSTRUCTIONS

EQUIPMENT REQUIRED

- x1 Bucket (x2 Buckets if bottling)
- x1 Bucket Lid with hole for airlock
- x1 Airlock
- x1 Hydrometer
- x1 Syphon Tube, rigid and/or flexi
- x1 Mixing Paddle
- x1 Thermometer

ADDITIONAL EQUIPMENT

Sieve/Straining Bag

(Non-essential)

Syphon Sediment Trap

Brewing belt or Heat-pad

Kit Name: _____

Date Started: _____

Batch Number: _____

Starting Gravity: _____

Date of Bottling: _____

GETTING STARTED

1. Read the instructions thoroughly before starting your Festival Fruit Cider kit.
2. Clean and sterilise your Fermentation Bin, Lid and Mixing Paddle with proprietary brand of Cleaner Steriliser ensuring you rinse thoroughly with clean water.
3. Add the contents of the **Dried Fruit Pack** and **Dextrose Pack** to the fermentation bucket. Add the **Oak Chips** and extra **Dextrose Pack** at this stage if you are making the Oaked Apple variety.
4. Add 4 Litres of boiling water and stir well to fully dissolve all the sugar.
5. Stir in the contents of the **Liquid Fruit Concentrate Pouch** sachet.
6. Check the temperature of the solution and once below 55 C add the contents of the **Enzyme** sachet and stir well, then leave to stand for 2 hours.
7. After 2 hours, top up to 23 Litres using cold water and stir well.
8. Stir in the contents of the Yeast & Nutrient and Sweetener sachets.
9. Fit an airlock to the lid of the fermentation bin then secure lid to the bin, making sure the seal is air-tight. Half fill the airlock with water to protect the brew during fermentation.

FERMENTATION

10. Leave to ferment at an air temperature of 20 – 30 C for 5-7 days.

Important: Before continuing make sure your fermentation is fully complete and the final gravity remains stable over two consecutive days.

Good temperature control is important for cider quality and timely fermentation. Below 20°C fermentation time will be much longer below 15°C fermentation will stop altogether. A heat pad or brew belt may be useful in keeping the cider at an appropriate temperature (particularly during the cooler months).

Available from www.Home-Brew-Online.com

BOTTLING YOUR CIDER

Cider style	Specific Gravity (S.G.)
Oaked Apple	0.998
Peach	1.001
Forest Fruits	1.001

IMPORTANT WARNING The Specific Gravity must be stable for 48 hours before bottling. Never bottle until fermentation is complete, as this may cause the cider to be over carbonated thus causing 'gushing' or in worse cases exploding bottles.

Once you are sure fermentation has finished;

11. Once fermentation is complete, add **Flavour Sachet**, stir and leave for 24hrs.
12. After 24hrs, remove the fruit by pouring through a sieve or straining bag into another clean 30 Litre bucket. Try to leave behind the heavy sediment at the bottom of the bucket, but don't worry if some (or even all) gets transferred.
13. Clean & sterilise 40x 500ml bottles then add 1 rounded teaspoon of **Priming Sugar** per bottle. Fill the bottle to within 50mm of the top then cap and invert the bottles four times to dissolve sugar.
14. Store the cider for 7 days at between 20 C and 30 C to condition, then move to a cool place. Ready to drink once clear. Chill before serving.

Use only proper glass flip top or crown cap beer bottles. Reject any glass bottles which have the slightest chips, cracks or imperfections. PET beer bottles can also be used.

FESTIVAL

Cider

Made with Real Fruit

Available from www.Home-Brew-Online.com

ritchies

Ritchie Products Ltd, Unit 3 Ryknild Trading Estate
Derby Road, Burton Upon Trent, Staffs DE14 1RZ
Tel: 01283 564161 Fax: 01283 537891 www.ritchieproducts.co.uk

