

Welcome to the WobblyGob World of great traditional cider
Please follow these instructions to get great results

Instructions to produce 22.5 litres (5gall)

Clean & sterilise all equipment before use with Heart of England cleaner & steriliser or equivalent steriliser that is designed for brewing equipment.

Elderflower cider only, remove the teabag of elderflowers from the plastic outer, place teabag in jug and pour over 500ml of hot water place to one side then add with cold water in instruction no.4

Open the foil pouch of apple concentrate by cutting off one corner with a pair of scissors and pour contents into fermenter washing out with a litre of hot water. Add a further litre of hot water into your fermenter and stir well to mix.

Stir in cold water filling your fermenter to 22.5 litres (5 gallons). The temperature of the liquid should now be 17 - 25oC (77oF). If above allow to cool before proceeding.

For fruit ciders pour the contents of the small plastic bottles into the fermenter & rinse out bottles well. Sprinkle the contents of the cider yeast sachet over the top of your cider and stir the contents of the fermenter to make sure it is all mixed in well.

Leave in a warm place to ferment (17-24 oC) ideally 22 – 24 oC for 4 - 6 days. The exact time of fermentation will depend upon the temperature

Using a hydrometer the primary fermentation is over when the specific gravity is constant for 24 hours below 1.008 typically 1.004/6 it is then ready for transferring.

Transfer into bottles or pressure barrel priming with the required amount of either brewing sugar or sugar. This is typically a quarter to a half teaspoon per 500ml bottle or the amount recommended by your beer keg instructions. To speed up clearing beer finings (not included) can also be added at this stage.

Place in a warm area for 3 days to condition before removing to a cool place for clearing and storage. When clear your cider is ready to drink but will improve with some keeping.

WobblyGob Traditional Cider

Available from www.home-brew-online.com

Hints and tips for brewing great cider

Making your own great cider at home has never been better or easier.
You have already made the best start by choosing this excellent kit

We have carefully put the instructions together to maximise your brewing experience and they are specific to this beer. Please read them before brewing.

Sterilising is probably the single most important part of the brewing process; we recommend Heart of England Cleaner steriliser or equivalent product that is specifically designed for home brewing not sodium metabisulphite or baby equipment sterilisers.

We recommend the use of a hydrometer with all cider as the best judge of how a beer is fermenting.

Fermentation time will vary according to temperature, ideally 23 – 24 oC is perfect cooler temperatures will slow the fermentation but as long as the minimum temperature is maintained this is not a problem. Just use the hydrometer to ensure the fermentation is over before bottling.

When kegging finings may be added to speed up clearing. If bottling this is not normally required but if preferred one technique is that a couple of days before the end of fermentation ie when the hydrometer reading has a few points still to drop then add beer finings to the brew stirring in to mix. This will not only mix the finings in but also keep the yeast mixed in. Then when bottling a few days later the finings will be mixed in with the beer and aid clearing.

As a guide the longer a cider is in the fermenter after fermentation the less sediment will be in the bottle but the longer it will take to condition (gas) as there will be less yeast in suspension. Plus a beer also becomes susceptible to infection the longer it is left in the bucket at the end of fermentation so as a rule ideally bottle within 48 hours of the fermentation being over

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