

Supplies Needed:

- 1 GALLON CARBOY FERMENTING JUG
- AIRLOCK AND RUBBER STOPPER
- RACKING CANE AND TRANSFER TUBING W/CLAMP ON ONE END
- FUNNEL / SPOON
- 2 INSTANT SANITIZER PACKETS
- LARGE POT WITH FITTED LID
- 10 12 OZ SWING-TOP GLASS BOTTLES
- LARGE MIXING BOWL

Ingredients

- 1 GALLON ALL-NATURAL APPLE JUICE WITH NO PRESERVATIVES OR CHEMICALS
- YEAST
- 1 1/2 CUPS WATER
- 2 TBSP. WHITE SUGAR

Preparing Your Cider

- ONCE ALL YOUR EQUIPMENT IS PROPERLY SANITIZED, USE YOUR FUNNEL TO ADD THE APPLE JUICE DIRECTLY INTO THE 1 GALLON CARBOY JUG.
- ADD 1 PACKET OF DRY YEAST TO THE JUICE
- PLUG THE TOP OF THE CARBOY WITH THE SANITIZED STOPPER. NEXT, PLACE YOUR CLEAN THUMB OVER THE HOLE AND SHAKE THE JUG VIGOROUSLY FOR AT LEAST 60-70 SECONDS. THIS PROCESS WILL HELP AERATE THE JUICE TO ALLOW THE YEAST TO MULTIPLY DURING THE FERMENTATION PROCESS.
- REMOVE THE CAP FROM YOUR AIRLOCK AND FILL IT UP TO THE "FILL" LINE. INSERT THE AIRLOCK INTO THE RUBBER STOPPER
- PLACE THE FILLED CARBOY IN A COOL, DRY AND DARK LOCATION FOR TEN (10) TO FOURTEEN (14) DAYS. WHEN THE AIRLOCK ACTIVITY HAS COMPLETELY STOPPED, YOUR CIDER WILL BE READY TO BOTTLE.

Sanitizing Equipment & Supplies

SANITIZING EVERYTHING THAT WILL TOUCH OR BE USED FOR MAKING YOUR CIDER IS OF THE UTMOST IMPORTANCE.

WASH YOUR LARGE KITCHEN SINK OR A LARGE BUCKET FIRST WITH SOAP AND WATER. GATHER ALL YOUR SUPPLIES AND EQUIPMENT AND WASH YOUR HANDS WELL

FOLLOWING INSTANT SANITIZER PACKAGE DIRECTIONS, FILL THE SINK OR BUCKET WITH WATER AND MIX.

SANITIZE THE CARBOY, YOUR POT, UTENSELS, AIRLOCK, ETC. BY SUBMERGING EACH INTO THE WATER FOR 60 SECONDS EACH. RINSE AND PLACE ON CLEAN PAPER TOWELS. EVERYTHING THAT WILL COME IN CONTACT WITH YOUR CIDER MUST BE SANITIZED.

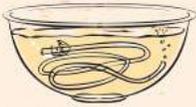


Hard Apple Cider

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Priming The Cider Before Bottling

**HOW TO START A SIPHON



Get a bowl of fresh, clean water. Dunk your tubing into the water (with clamp open) and let the tubing completely fill with liquid.



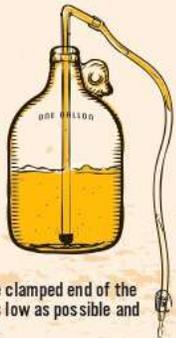
Next, close the tubing clamp...



...and attach the non-clamped end to the racking cane; this will be your siphon starter.



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 of the tubing as low as possible and unclamp.

- SANITIZE YOUR LARGE POT, MEASURING CUP AND MEASURING SPOON.
- ADD 1 1/2 CUPS WATER AND 2 TBSP. SUGAR TO THE POT SET OVER MEDIUM-HIGH HEAT. STIR UNTIL SUGAR IS DISSOLVED AND LET SIMMER FOR 5 MINUTES. REMOVE FROM HEAT, COVER AND LET COOL.

Bottling Your Hard Cider

- I RECOMMEND BOTTLING YOUR CIDER WITH ANOTHER PERSON. THERE ARE SEVERAL STEPS THAT ARE MUCH EASIER IF YOU'VE GOT FOUR HANDS! (MAKE SURE THEY'RE CLEAN!)
- REPEAT THE SANITIZING PROCESS FOR: SWING TOP BOTTLES
FUNNEL / RACKING CANE / TRANSFER TUBING
LARGE POT / LARGE MIXING BOWL / SPOON
- NOW YOU WILL SIPHON THE CIDER FROM THE FERMENTING CARBOY INTO THE POT OF SUGAR WATER TO THOROUGHLY MIX THEM BEFORE BOTTLING.
- FILL THE SANITIZED BOWL WITH CLEAN WATER: IMMERSE THE TRANSFER TUBING WITH THE CLAMP OPEN AND LET IT FILL COMPLETELY WITH WATER. WHILE STILL IMMERSED, CLOSE THE CLAMP AND ATTACH THE NON-CLAMPED END TO THE RACKING CANE. (THIS IS YOUR "SIPHON STARTER" - SEE ILLUSTRATION)
- INSERT THE RACKING CANE INTO THE STOPPER ON THE FERMENTING JUG, MAKING SURE THE BOTTOM OF THE CANE IS NO TOO CLOSE TO THE SEDIMENT THAT'S FORMED AT THE BOTTOM OF THE CARBOY.
- PLACE THE POT OF SUGAR WATER LOWER THAN THE CARBOY. POSITION THE CLAMPED TUBING END AS LOW AS YOU CAN THEN UNCLAMP. THIS WILL START THE FLOW OF CIDER INTO THE TUBING. USE THE MIXING BOWL TO CATCH THE WATER THAT COMES OUT OF THE TUBING FIRST, THEN ALLOW THE CIDER TO FLOW INTO THE POT UNTIL YOU'VE REACHED ABOUT AN INCH ABOVE THE SEDIMENT. STOP THE FLOW BY CLAMPING THE END OF THE TUBINE. THOROUGHLY MIX THE CIDER WITH SPOON.
- REPEAT SIPHON PROCESS OR USE THE FUNNEL TO FILL YOUR SANITIZED SWING-TOP BOTTLES WITH PREPARED CIDER MIXTURE. FILL THE BOTTLES SLIGHTLY HIGHER THAN THE BOTTOM OF THE NECK, CAP BOTTLE AND REPEAT WITH REMAINING CIDER.
- STORE BOTTLES AT ROOM TEMPERATURE, OUT OF DIRECT SUNLIGHT FOR 2-4 WEEKS TO LET THE CIDER AGE AND FORM CARBONATION FROM THE ADDITION OF SUGAR WATER.

*Courtesy of CraftABrew.com

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