

# HARD CIDER

## KIT INCLUDES:

- 1 Gallon Fermentation Jug
- Racking Cane
- Tubing Clamp
- Airlock
- Tubing
- Screw Cap Stopper
- Hard Cider Yeast (3 packets)
- Sanitizer (3 packets)

## EQUIPMENT NOT INCLUDED BUT NEEDED:

- Funnel
- 2 Weeks After Your Brew Day:  
10 Empty Non-Twistoff Bottles  
(Swingtops work great if you do not have a Bottle Capper & Caps)

## INGREDIENTS NOT INCLUDED BUT NEEDED:

- 1 gallon apple cider
- 3 tablespoons honey for bottling

## Pre-Brew: Sanitize

You might be surprised to learn that sanitization might actually be the most important step here. If things are not completely clean, your yeast will die (or another strain of yeast will take over) and you will not be drinking delicious hard cider.

- Dissolve half of your sanitizer packet with a gallon of water in a container. Save the second half of your sanitizer packer for when you bottle.
- Soak everything you are going to use (fermenter, funnel, tubing and screw cap stopper) and let air dry on some paper towels. If it isn't totally dry when you are ready to start don't worry.
- Keep the extra sanitizer in a container for now. You need a little to sanitize and fill your airlock and chances are you'll want to re-sanitize something later.
- NOTE: If you are using a different sanitizer than Brooklyn Brew Shop's No-Rinse Sanitizer follow the instructions for your sanitizer.

## 1

### Get Cider

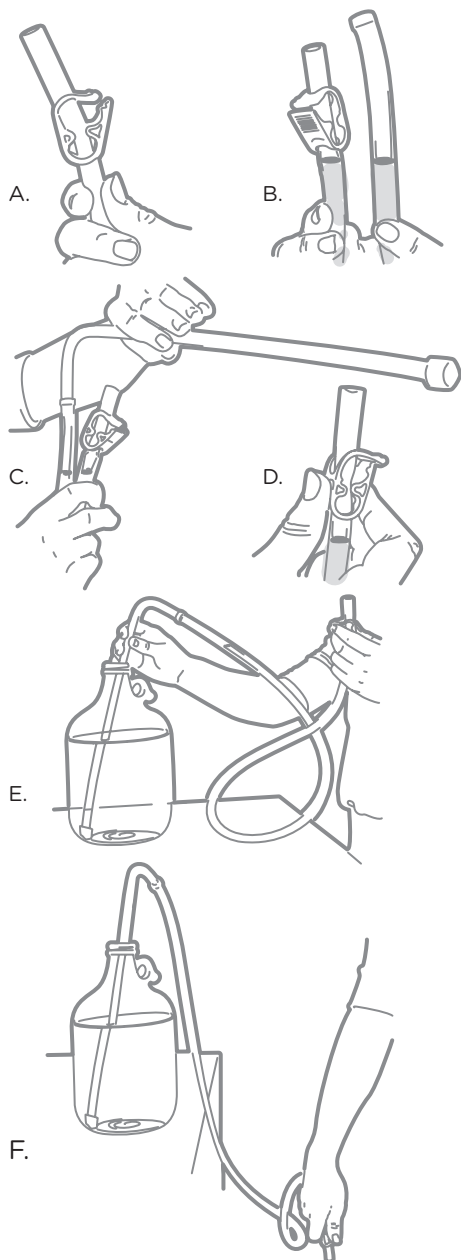
- Find any cider that is pasteurized (UV pasteurized is great) and preservative free (you don't want to use any cider that has potassium sorbate or sodium benzoate in it). Your local farmer's market or natural grocer are great sources. Remove cider from your refrigerator and let warm to room temperature before you start making your hard cider.
- If you are juicing your own apples, or using a cider that is entirely unpasteurized, bring your cider to a boil and then let cool to room temperature before the next step.

## 2

### Ferment

- Place funnel in the mouth of the fermentation jug and pour your room temperature cider into the fermenter.
- "Pitch" yeast. (Toss the whole packet in.)
- Shake aggressively. You're basically waking up the yeast and getting more air into the cider.
- Attach sanitized screw-top stopper to bottle. Slide rubber tubing no more than 1" (2.5 cm) into the stopper and place the other end in small bowl of sanitizer. You've just made a "blow-off tube". It allows CO<sub>2</sub> to escape.
- Let sit for two or three days or until vigorous bubbling subsides. This is when fermentation is highest. You may notice bubbles and foam at the top of the cider. After bubbling calms down, clean tubing and ready your airlock.
- Sanitize, then re-assemble airlock, filling up to line with sanitizer.
- Insert airlock into hole in stopper.
- Keep at room temperature for two weeks without disturbing other than to show off to friends. (If cider is still bubbling, leave sitting until it stops.)
- In the meantime, drink cider or beer with self-closing swing tops, or ask for empties at a bar that has some. If you have a bottle capper and caps, you can save two six packs of non-twistoff bottles instead.

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## Two Weeks Later: Bottle

- Thoroughly rinse bottles with water, removing any sediment.
- Mix remaining sanitizer with water.
- Fill each bottle with a little sanitizer and shake. Empty after two minutes, rinse with cold water and dry upside down.
- Dissolve 3 tablespoons honey with 1/2 cup water. Pour into a sanitized pot. You will be siphoning your cider into the same pot in the next steps.
  - Carbonation comes from adding sugar when bottling, so if you filled your jug with less than the full gallon in the last step, use less honey when bottling. Using the full amount can result in your cider being over-carbonated.
- Siphoning (It all happens pretty fast. You may want to practice on a pot of water a few times.) To see it in action first, watch the How to Bottle video at [brooklynbrewshop.com/instructions](http://brooklynbrewshop.com/instructions).
  - Attach open tubing clamp to tubing.
  - Fill tubing with sanitizer.
  - Attach sanitized tubing to the short curved end of your sanitized racking cane. Attach the black tip to the other end - it will help prevent sediment from getting sucked up. It will probably be a snug fit, but you can get it on there.
  - Pinch tubing clamp closed.
  - Remove screw-cap stopper and place racking cane into jug, just above the yeast sediment at the bottom.
  - Lower end of tubing not connected to racking cane into sink. Suction will force the cider up and through the racking cane and tubing. Open tubing clamp, let sanitizer flow into sink until cider just starts to flow out of the tubing, then clamp shut. Open clamp on tubing, allowing cider to flow into pot with sugar solution. Tilt jug when cider level is getting low, but be careful in not sucking up the yeast sediment.
- Siphon cider from pot into bottles, pinching tube clamp to stop flow after each bottle.
- Close bottles.
- Store undisturbed at room temperature for 2 weeks.

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## Two Weeks Later: Enjoy!

- Put bottles of cider in the fridge the night before you drink them.
- Drink. Share with friends if you're the sharing type.

### Plan Your Next Brew.

There's always something new to brew.  
 For a complete list of retailers that  
 carry our products check out:  
[brooklynbrewshop.com/locator](http://brooklynbrewshop.com/locator)