



CIDER



Unless you have a supply of cider apples, it may take a few fermentations to get the balance of the mixture of apples right. A blend of Bramleys, Cox's and other sweet apples will make cider.

Equipment

Bucket and lid
Pulp Master
Large coarse Straining bag
2 Demijohns (glass or plastic) or larger fermenters
Bung & airlock
Steriliser for equipment
2 metres syphon tube
Hydrometer and trial jar

Ingredients

Apples
Pectolase (optional, pectolase prevents the cider becoming cloudy)
Campden tablets
Tannin
Cider Yeast

Recipe

Make sure the apples are clean and any badly bruised bits are removed, place the straining bag into the bucket and hold over the rim of the bucket with a heavy elastic band or string.

Cut apples in half, place in pulpmaster, and pulp the apples.

Pour the apple juice into the straining bag in the other bucket and strain the juice, and then pour the juice into a demijohn/fermenter together with a campden tablet.

Add 1 teaspoon of pectolase (if required) per 4.5 litres (1 gallon) and a quarter of a teaspoon of tannin per 4.5 litres (1 gallon).

Check the S.G. reading with a hydrometer and adjust to approximately 1.050 with sugar if necessary.

Fit airlock and bung, half fill the airlock with water and leave to stand overnight. Syphon off the juice into your spare demijohn/fermenter leaving behind any debris that has dropped out.

Add the yeast and place in a warm area 20°C (68°F).

When you have a little too much apple juice over, fill a bottle, cover with cling film, and use it to top up your gallon container when you syphon off the sediment.

Still Cider

When the bubbles have stopped going through the airlock, syphon cider off the sediment into a clean sterilised demijohn/fermenter, add 1 campden tablet per 4.5 litres (1 gallon), refit airlock and stand in a cool place to clear.

If more sediment builds up syphon off as before. When the cider is clear for 3 or 4 days before bottling.

Sparkling Cider

When the bubbles have almost stopped going through the airlock, check the S.G. reading with a hydrometer when the S.G reading is close to 1005, syphon cider off the sediment into a clean sterilised bottle that has contained fizzy drink beer/champagne or plastic pet bottles with half tea spoon of sugar.



The Home Brew Shop

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