

# HOW TO MAKE YOUR OWN CIDER



## WHAT YOU NEED

- 1KG SUGAR ●
- FERMENTATION BUCKET (25L CAPACITY) ●
- LARGE MIXING PADDLE ●
- THERMOMETER OR THERMOMETER STRIP ●
- SYPHON KIT ●
- EQUIPMENT SANITISER ●
- 40 X 500ML SWING TOP BOTTLES (OPTIONAL) ●
- SMALL FUNNEL (OPTIONAL) ●

## GETTING STARTED

Make a note of your kits batch number (found on the back of the pouch) here \_\_\_\_\_.



1

Ensure equipment is free from all visible dirt before use. If dirty, wash thoroughly with a detergent and rinse with plenty of warm water. Add 5L of WARM water and 4 teaspoons of sanitiser into your fermentation bucket and stir for 2 minutes to dissolve. Leave the mixing paddle inside the bucket, secure lid and shake to ensure all internal surfaces come into contact with the liquid. After 10 minutes discard the liquid and replace the lid. Do not rinse. Keep the rest of the sanitiser for bottling later.



2

Carefully cut the pouch open, remove the Yeast, Flavouring and Sweetener sachets from the 'dry' compartment then pour the liquid concentrate into your bucket. Rinse out any remains using warm water and add to the bucket.



3

Boil 3L of water, add to bucket. Add 1kg of dextrose sugar (or ordinary white sugar) and stir until dissolved.



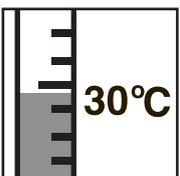
4

Top up to 23L using cold tap water and stir well.



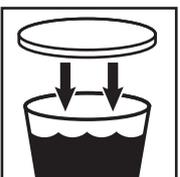
5

Stick a thermometer strip to the side of your bucket (dry the area first). Leave 10 minutes for the temperature to stabilise before continuing.



6

Check the temperature is below 30°C then add the contents of the Cider Yeast sachet only and stir (DO NOT add the other two sachets, these are added later).



7

Rest lid loosely on bucket, ensure lid fits neatly onto bucket rim to ensure no large gaps but DO NOT click seal lid all the way around.

## FERMENTATION



- 8** Place bucket on a washable surface, it is quite normal for some frothing over during the first two days of fermentation so make sure it's not placed on a carpet! Ensure it's kept at a constant warm temperature between 20 - 25°C for 7 days.

Good temperature control is the most important thing you can do to ensure good cider quality and to ensure fermentation does finish in 7 days. Below 20°C fermentation time will be much longer, below 15°C fermentation will stop altogether. Above 25°C cider quality will be reduced. Check the temperature first and last thing each day and make sure your brew doesn't get too cold at night.

DO NOT remove the lid at any point during these 7 days otherwise you risk contamination.

## KNOWING WHEN TO FINISH YOUR CIDER



- 9** After 7 days taste your cider, if it tastes dry then proceed to instruction 10, if it tastes sweet then replace lid (as instruction 7) and leave it to ferment for another 3 days then taste again.  
**NEVER BOTTLE** until fermentation is complete, if in doubt leave it to ferment further until you are sure it tastes dry.



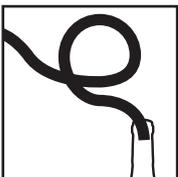
- 10** Once you're sure that fermentation has finished, scoop 1/2 jugful of cider from the bucket and add the Cider Flavouring and Sweetener into the jug and mix thoroughly. Then slowly and gently add the jug contents back into your bucket stirring slowly to ensure properly mixed but avoid stirring up the sediment at the bottom of the bucket. Now leave to re-settle for 24 hours before continuing.

## BOTTLING YOUR CIDER

Use only swing top bottles, reusable homebrew cider bottles or PET bottles with screw caps. Reject any bottles that have the slightest chips, cracks or imperfections.



- 11** Clean and sanitise your bottles and syphon kit. Put 15L of COLD water in a sink, add the remainder of your sanitiser and stir for 2 minutes to dissolve. Place equipment in this solution. Immerse bottles to fill completely then leave to stand for 10 minutes. Then empty sanitiser solution back into the sink and repeat to fill the remaining bottles. Cover bottle openings to keep sanitised before use. Do not rinse.



- 12** Syphon your cider into bottles leaving 5cm (2 inches) headspace. Before sealing bottles add one heaped teaspoon of sugar per 500ml bottle.



- 13** Store your cider upright in a warm place (25-30°C) for 1 week then transfer to a cool dark place for clearing.



## SERVING & STORAGE

Your cider is ready to drink as soon as it's clear but will improve if left for an extra 2 weeks. Serve chilled and pour very slowly and carefully 'in one go' to avoid bottle sediment being transferred into your glass. Cider is best drunk within 3 months of bottling.