

CIDER RECIPE

3 gallons of cider (fresh pressed or store bought)
up to 6 lbs. of sweetener (table sugar, honey, brown sugar or molasses)
1 1/2 tsp. peptic enzyme
1 1/2 tsp. acid blend (optional)
3 tsp. yeast energizer
1 dry white wine (or champagne) yeast packet
1/8 tsp. per gallon of sodium metabisulfite
*1 1/2 tsp. tannin per batch if you used store bought cider

5 gallon pail w/lid
airlock
large metal spoon
3 gallon carboy
siphon hose
bottles and corks
Corker

Pour cider into a clean 5 gallon pail. Allow cider to reach room temperature (60-75 degrees). Check your specific gravity and record it. Add to choice 1 to 2 pounds of sweetener per gallon. (The more sugar = the more alcohol). If you add sweetener be sure to recheck your specific gravity and record it. Add peptic enzyme, acid blend, tannin (if you are using store bought cider), and yeast energizer. Stir the mix till well blended. Sprinkle dry yeast over the top. Allow this to sit on top 15 - 20 minutes.

After waiting for the dry yeast to sit for the time allotted, stir vigorously for two minutes.

Place the lid on your five gallon pail and install the airlock on the top. Store at room temperature (65-75 degrees) for two to three weeks depending on when the airlock bubbling stops. This is known as the fermentation process. When the fermentation process has stopped take another specific gravity reading and record it. This number should read 1.0000.

Now it is time to siphon the cider into the 3 gallon carboy. Be careful to not disturb the heavy sediment at the bottom of the pail. At this point, add the sodium metabisulfite to the cider. Stir the cider in the carboy, slowly, for three to five minutes. Install the airlock in the carboy.

Wrap the carboy with a bath towel or blanket and keep stored in area that is 50-65 degrees. Allow time for the cider to clear. Trust your eyes - if it looks clear, it's clear. This process typically takes 30 - 60 days. Higher alcohol content ciders take longer to clear - possibly as long as nine months.

Once the cider is clear in color it is time to bottle. Siphon cider into individual bottles and cork. ENJOY!