



EQUIPMENT NEEDED

- **15L Primary Fermenter**
Food-grade plastic container with lid.
- **11.3L Carboy**
Glass or food-grade plastic.
- **Long Handle Spoon**
- **Airlock and Rubber Bung**
- **Siphon Rod and Hose**
- **Hydrometer and Test Jar**
- **Wine Thief**
- **Sanitizing Powder**
- **500ml Bottles**

Only use reusable glass beer, cider or PET bottles designed to withstand carbonation pressure. Do not use damaged or slightly imperfect bottles.

CONTENTS

- **Concentrate**
- **Yeast Sachet**
- **Flavour Sachet**
- **Sweetener Sachet**
- **Priming Sugar**

By following our easy-to-follow instructions, you can produce quality cider – even if it is your first batch! It's important that you carefully read all the instructions before proceeding with crafting your cider.

THESE INSTRUCTIONS ARE FOR CANADIAN USE ONLY.

QUESTIONS OR COMMENTS?

Please contact your local retailer or call our toll-free help line **1-800-663-0954** (Canada). You can also email us at rjsinfo@arterracanada.com



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GETTING STARTED.

DATE:

SG:

1. Clean and sterilize your fermenter, lid and mixing paddle or spoon using a suitable equipment steriliser (each sold separately).
2. Boil 1L of water and add to your fermenter – or if making your cider in winter, increase to 1.5L.
3. Stand the pouch on a flat surface and carefully cut across the top of the pouch, then pour the liquid concentrate into your primary fermenter, squeezing out any remains (or rinse using warm water, before adding to your primary fermenter).
4. Top up your primary fermenter to 10L using tap water, ensuring the temperature is roughly between 18°C and 28°C before stirring well. When you're sure the temperature is in the right range, add the contents of the Cider Yeast and Sweetener sachet and stir.
(Do NOT add the Flavour Sachet or Priming Sugar at this stage.)
5. Rest the lid loosely on your fermenter, ensuring lid fits neatly onto bucket rim to ensure no large gaps but **DO NOT** click seal lid all the way around – or if using an airlock, fit to lid and fill this with sterile (boiled and cooled) water before ensuring the lid is fitted securely to the fermenter.

FERMENTATION.

6. Leave your cider to ferment for 7 days, ensuring the temperature stays within the 18°C-28°C (64°F-82°F) range.

Good temperature control is important – below 18°C fermentation will take much longer, and below 15°C it may stop altogether. Check the temperature first and last thing each day, making sure your cider doesn't get too cold.

If a warmer location is not available, you can wrap a blanket around the fermenter, or use a heat pad – but also make sure the temperature does not go too high, as this will reduce quality!

7. After 7 days, check the Specific Gravity (SG) using your hydrometer or bottling gauge – fermentation is complete when the SG reading has remained stable for 2 consecutive days within 2 points of the values in the table below.

CIDER VARIETY	EXPECTED SPECIFIC GRAVITY (SG)
APPLE	1.002 (+/-2)
PEAR	1.006 (+/-2)
MIXED BERRY	1.000 (+/-2)

WARNING: NEVER BOTTLE YOUR CIDER UNTIL YOU ARE SURE FERMENTATION IS COMPLETE! IF IN DOUBT LEAVE YOUR CIDER TO FERMENT A LITTLE LONGER.

FINISHING AND BOTTLING YOUR CIDER.

8. Once you're sure your fermentation is complete, add the Flavour Sachet and then stir well using a sanitised mixing paddle or spoon, then refit the lid and leave your cider to stand on a raised surface for approximately 24 hours – this will allow the yeast to resettle, reducing the final amount of sediment in your bottles.
9. After approximately 24 hours, you are now ready to prime and bottle your cider – first, clean and sterilize your bottles, a second fermenter vessel, and your siphon kit. If you don't have a second fermenter, you can use any other sanitary vessel large enough to hold up to 10L.

IMPORTANT: ONLY USE REUSABLE GLASS BEER OR CIDER BOTTLES, OR PET BOTTLES, DESIGNED TO WITHSTAND PRESSURE FROM CARBONATION. DO NOT USE BOTTLES WHICH ARE DAMAGED OR SHOW EVEN SLIGHT IMPERFECTIONS.

10. Carefully siphon your cider into your sanitised second vessel, making sure to transfer as much of the liquid as possible while leaving behind the heavy sediment – you should end up with approximately 9L of cider for priming. Do not worry if some of the sediment is transferred along with the liquid.
11. Next add your Priming Sugar pack, stirring well to ensure the sugar is fully dissolved – good mixing of the priming sugar throughout the full volume of cider is important to ensure consistent carbonation in your bottles, and to avoid any bottles being over-pressurised.
12. Finally, siphon your cider into your bottles, leaving 5cm (2 inches) of headspace in each bottle before sealing the bottles fully – you can use a small jug to transfer the last of the cider, when the volume becomes too low for the siphon to work effectively.
13. Store your cider in a warm place for approximately 1 week to allow secondary fermentation to complete (this is known as bottle conditioning), then transfer the bottles to a cooler, preferably dark place like a cellar to mature for 1-2 weeks before drinking and for clearing.

SERVING AND STORAGE.

Your cider is ready to drink as soon as it's clear, but for best results you can leave to mature for a further 2 weeks or more before serving. We recommend serving your cider chilled, carefully pouring off the liquid leaving the yeast sediment behind in the bottle.

PLEASE DRINK RESPONSIBLY.