

INSTRUCTIONS CIDER

CRAFT SERIES

1. Clean and sterilise your fermenter, lid and mixing paddle with **Mangrove Jack's two part cleaner and steriliser system**.
2. Remove the sachets from the 'dry' compartment of the pouch and set aside for now. Pour the contents of the 'wet' compartment into your sterilised fermenter and squeeze out remains.
3. Add 3 L (3 US qt) of boiling water to the fermenter. Add 1 kg (2.2 lb) of dextrose sugar or ordinary white granulated sugar and stir until completely dissolved.
4. Top up to 23 L (6 US Gal) with cold tap water and stir well. Check liquid temperature is between 18–28°C (64–82°F). Add the contents of the **Cider Yeast** and **Cider Sweetener** sachets and stir to mix. **NOTE: Do not add the Cider Essence at this point.**

SWEETNESS STYLE GUIDE FOR CIDER:

Dry - do not add the sweetener sachet.

Off Dry - add half of the sweetener sachet.

Sweet - add the full sweetener sachet.

5. Fit an airlock and grommet to fermenter lid then secure lid to fermenter, making sure the seal is air-tight. Half fill the airlock 'U' with water to protect the brew during fermentation.
6. Leave to ferment at a constant warm temperature, between 20–25°C (68–77°F) for at least 6 days. Cooler temperatures will extend fermentation time by several days; below 15°C (59°F) fermentation will stop altogether. Use a heat pad to avoid extreme cold temperature. Fermenting above the recommended temperature will reduce the quality of your cider.
7. Wait for 6 days or until the airlock stops bubbling, and then check the specific gravity (SG) using a hydrometer. If fermentation has finished the SG should be within two points of the SG in the table, if not then leave to ferment for a few days longer, before checking again.

CIDER VARIETY	EXPECTED FINAL SG
APPLE	1.002
PEAR	1.007
STRAWBERRY & PEAR	1.007
MIXED BERRY	1.000
BLUEBERRY	1.001
RASPBERRY & LIME	1.001
RASPBERRY & MANGO	1.006
PASSION & PEACH	1.006

**IMPORTANT WARNING NEVER BOTTLE UNTIL FERMENTATION IS COMPLETE.
THE SG MUST BE STABLE FOR TWO CONSECUTIVE DAYS BEFORE BOTTLING.**

8. Once fermentation is complete, add the **Cider Essence** into the fermenter and stir well with a sterilised spoon, refit the lid and airlock and leave to stand for 24 hours to allow the yeast to resettle before bottling.
9. Clean and sterilise bottles and syphon tube before use. Use **Mangrove Jack's plastic PET or Glass Flip Top bottles**. Reject any glass bottles which have the slightest chips, cracks or imperfections. **Don't use non reusable bottles**. Seal bottles and store in a warm place for 5 days before moving to a cool dark place to clear.
10. Syphon your cider into bottles leaving 5 cm (2 in) headspace (measure from the very top of the bottle). Before sealing bottles add **Mangrove Jack's Carbonation Drops** (replaces priming sugar, one drop is equivalent to 1/2 a tsp of sugar). See instructions on pack for recommended use.
11. Seal bottles and store in a warm place for 5 days before moving to a cool dark place to clear.

SERVING & STORAGE

Your cider is ready to drink after 1 week in the bottle, but for a smoother cider leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For clear cider, decant off into a serving jug before pouring. For a cloudy cider, gently upend the bottle before serving.