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ENJOYING YOUR HARD CIDER!

After your hard cider has carbonated or you decided to make a still cider, good news, it's ready to drink! However, you can improve the flavor by bottle conditioning your cider. This can be done a couple ways:

- A. Warm conditioning: Keep your bottles in a dark, dry location away from sunlight and maintain a temperature between 50°- 70° F for several weeks to a month.
- B. Cold conditioning: Place your bottles in the refrigerator for several weeks to a month.

Whether or not you choose to bottle condition your cider, it will always taste better after chilling in the refrigerator for at least 24 hours. Then it's time to call your friends!

CARING FOR YOUR EQUIPMENT

Nobody likes dirty equipment, especially your cider. Here are some basic tips to ensure your equipment is ready for the next batch:

- 1. Disassemble and clean your equipment promptly after using.
- 2. Always wash and rinse your equipment using a mild unscented soap.
- 3. Avoid anything that can scratch the inside surface of your fermenter.
- 4. Discontinue using equipment that is scratched and/or cracked. Bacteria can hide in the smallest areas and could spoil your next batch.



Burp!

BREWDEMON®

UNLEASH YOUR INNER BREW DEMON.

DEMON BREWING CO., INC
PHOENIX, ARIZONA

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INSTRUCTIONS

2-GALLON HARD CIDER KIT ASSEMBLY AND BREWING

KIT INCLUDES:

- 1. 3 Gallon Conical Fermenter
- 2. Fermenter Lid
- 3. Venting Plug
- 4. Stick-on Thermometer
- 5. Tap Assembly
- 6. Fermenter Base
- 7. Recipe Ingredients (see inside)
- 8. Bottles/Caps/Labels* (not shown)
- 9. Mixing Spoon* (not shown)
- 10. Vinyl Hose/Bottle Filler* (not shown)

*Included with some kits.

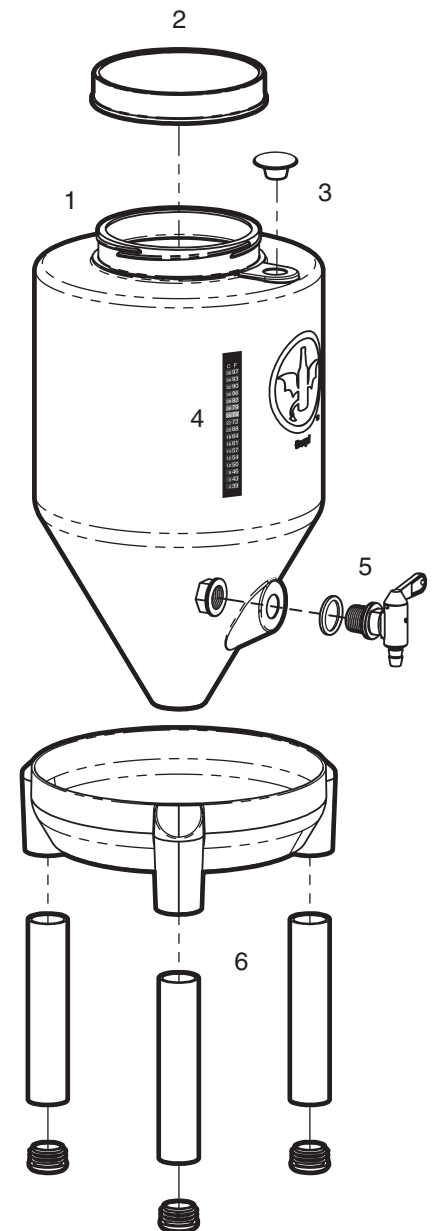
EQUIPMENT NEEDED:

- 1 Gallon Container
- 3 Quart Cooking Pot (or larger)
- Mixing Spoon (avoid using wood)
- Measuring Cup
- Plate or Paper Towel
- Can Opener (when needed)
- Bottles/Caps*

*Included with most kits.

INGREDIENTS NEEDED:

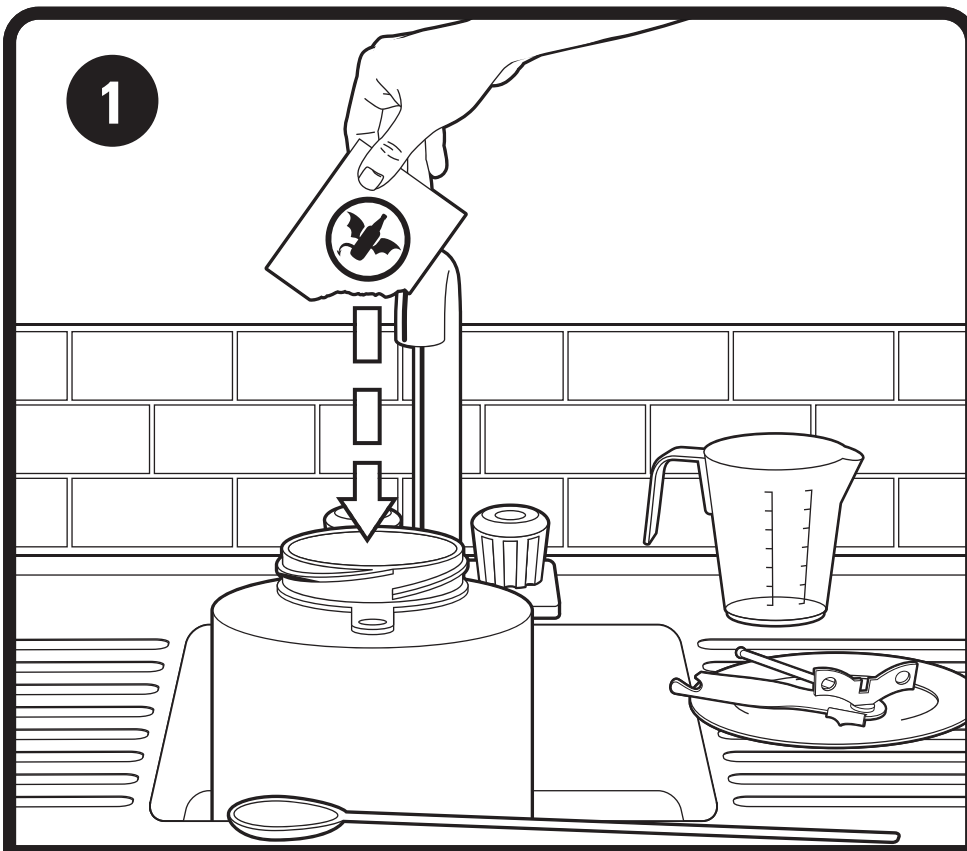
- 2 Gallons of water
- 2 Cups of white granulated sugar



ASSEMBLY NOTES:

- 1. Leg Plugs: Add plugs to legs, then place legs into the base.
- 2. Tap: Place rubber washer on the outside of your fermenter. Hand-tighten nut and test for leaks. DO NOT OVER-TIGHTEN NUT.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.

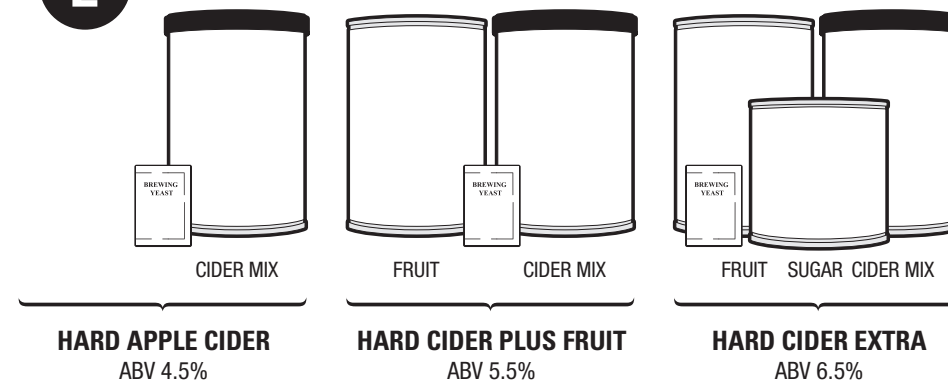


1 SANITIZE YOUR EQUIPMENT

This is perhaps the most important step in the brewing process. It kills any bacteria, wild yeast and mold that can cause off-flavors. It's important to sanitize everything that comes in contact with your cider. This step should take about 15 minutes. FRUIT RECIPES REQUIRE A BLENDER AND THIS TOO MUST BE SANITIZED.

1. In a container, dissolve half (1 tbsp) of the One Step No-Rinse Cleanser into a gallon of warm water. Shake until the cleanser has completely dissolved. *Note: Save the remaining One Step for bottling.*
2. Pour solution into the fermenter, screw on the lid and insert your venting plug. *Note: If you're using an airlock, there may not be a vent plug to insert.* Cover the hole or venting plug with your hand or finger and swirl the solution around making sure it contacts the entire inside surface including the lid. **Do this step over the sink.**
3. Open and close the tap several times to sanitize the inner surface.
4. Place your mixing spoon(s), measuring cup and can opener (if needed) inside the fermenter. Careful not to scratch the inside surface. **Now wait 10 minutes (minimum).**
5. Remove utensils and place them on a clean paper towel or a sanitized plate or bowl. Drain fermenter (no rinsing required). *Note: Solution is reusable, use it again to sanitize a blender or any other utensil needed during the brewing process.*

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YOUR KIT WILL INCLUDE ONE OF THE ABOVE RECIPES.

MAKING YOUR HARD CIDER

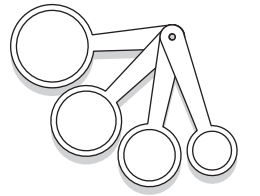
Our cider mix contain 100% pure apple juice and is ready for fermentation. Just add water and the included yeast. Since hard cider is mostly water, the better the water the better your cider. This step should take about 30 minutes.

1. Remove yeast packet from under the lid of cider mix and stand can(s) in a tub of hot tap water. **This will help them pour more easily.**
2. Fill your fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 4 cups of water into a clean 3-quart pot and bring to a boil. *Note: If your recipe includes a can of fruit, puree it now in a sanitized blender.*
4. Remove from heat. Then slowly stir in the hard cider mix. Add 1 1/2 cups of granulated sugar until it fully dissolves. **This mixture is called the must.**
5. Pour this mixture into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more cold water. *Note: If you pureed a can of fruit, add it now.* Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64° - 86° F before proceeding to the next step.**
6. Add yeast, then attach your lid. *Note: If you're using an airlock, fill half full with water and insert it now.*
7. Place the fermenter out of direct sunlight and maintain a temperature between 64° - 86° F for approximately 7 days.

AND NOW YOU WAIT

After 7 days the hard cider in your fermenter should have stopped fermenting and begun to clear. It's now time to bottle! If you're not sure, draw a small amount from the tap; if it tastes dry and tart like still cider, it's ready to bottle. If it tastes sweet, give it a few more days.

3



PRIMING SUGAR CHART:

We recommend using white granulated sugar in the amounts below:

12-ounce bottle use	3/4 teaspoon
16-ounce bottle use	1 teaspoon
20-ounce bottle use	1-1/4 teaspoons
22-ounce bottle use	1-1/2 teaspoons
1-liter/quart bottle use (most kits)	2-1/2 teaspoons
2-liter bottles use	1-1/2 tablespoons
3-liter bottles use	2-1/4 tablespoons

WARNING: BOTTLING TOO SOON OR WITH TOO MUCH PRIMING SUGAR CAN RESULT IN OVER-CARBONATION, WHICH MAY CAUSE YOUR BOTTLES TO GUSH OR BURST. LET'S NOT DO THAT!

BOTTLING / CARBONATING YOUR HARD CIDER

Most prefer a carbonated hard cider. It's normal for this process to create a small amount of yeast sediment at the bottom of each bottle. However, for those who like a still cider (uncarbonated) skip steps 4 and 7. For everyone else follow the steps below. This step should take about 35 minutes.

1. Dissolve the remaining One Step into a gallon of warm water.
2. Partially fill this solution into each bottle, add caps (only a few turns) and shake a few times. **Now wait 10 minutes (minimum).**
3. Remove caps and empty bottles (no rinsing required). *Note: For still cider skip ahead to step 5 and 6. Then go directly to the next panel.*
4. Add 2-1/2 teaspoons of white granulated sugar to each bottle. *Note: For bottles other than what came with this kit, see the priming sugar chart above for the correct sugar amount.*
5. Using the tap, fill each bottle halfway up the base of the neck. Make sure bottles contain approximately the same amount of liquid. *Note: If you're using an airlock, remove it before filling your bottles.*
6. Cap each bottle and invert them several times until the sugar has been completely dissolved. **Do not shake bottles.**
7. Place the bottles upright and out of direct sunlight. Maintain a temperature between 64° - 86° F for approximately 7 more days.

EVERY COUPLE OF DAYS GIVE EACH BOTTLE A SQUEEZE. WHEN THEY BECOME FIRM TO THE TOUCH (LIKE A NEW 2-LITER BOTTLE OF SODA) AND THE CIDER HAS CLEARED, THEY'RE READY FOR THE FRIDGE.

NEED BOTTLES? *If your kit did not come with bottles* or you need more for your next batch, you can buy them from www.BrewDemon.com or you can collect your own. You will need (22) 12 oz. bottles, (8) Liter bottles, or enough to hold about 270 fl. ounces. The bottles need to have previously held carbonated beverages. Empty soda bottles work great; just make sure you keep the caps. Glass beer bottles using a pop-cap also work; though these bottles will require metal caps and a bottle capper.