



DEMON BREWING CO., PHOENIX AZ
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RED DEVIL'S APPLE WHEAT CIDER RECIPE-90103

No one can resist this sweet, crisp devilish brew. This apple wheat cider will transport you into gastronomical heaven!

WHAT'S NEEDED:

- 1 Can Forbidden Fruit Hard Cider
- 1 Can White Horse Golden Wheat (unhopped malt extract)
- 1 Packet of Dry Cider Yeast
- 1 Packet of OneStep No-Rinse Cleanser
- 2 Cups Light Brown Sugar*
- 1 Cup Granulated White Sugar*
- 1 Teaspoon Pumpkin Pie Spice*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

BREWING THIS RECIPE

1. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
2. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
3. Remove from heat. Then add 1 tsp of pumpkin pie spice. Slowly stir in 2 cups of light brown sugar, 1 cup of granulated sugar and the contents of both cans until fully dissolved. **This mixture is called the "must."**
4. Pour the "must" into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the "must" is between 64° - 86° before adding the yeast.**
5. Add the yeast. Then attach your lid.
6. Place the fermenter out of direct sunlight and maintain a temperature between 64° - 86° F for approximately 14 days.

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.

FOR BEST RESULTS CONDITION FOR 2 TO 4 WEEKS.