



DEMON BREWING CO., PHOENIX AZ
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SWEET RED TART CIDER RECIPE-90104

This recipe requires a blender. No one can resist this sweet, tart devilish brew.

WHAT'S NEEDED:

- 1 Can of Forbidden Fruit Hard Cider
- 1 Packet of Dry Cider Yeast (included with cider)
- 1 Can of Red Tart Cherries in Water
- 1 Packet of OneStep No-Rinse Cleanser
- 1 1/2 Cups Granulated White Sugar*
- 1 Cup of Honey*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

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

AFTER SANITIZING THE FERMENTER. POUR THE SOLUTION INTO A BLENDER MAKING SURE IT CONTACTS THE ENTIRE INSIDE SURFACE INCLUDING THE LID. ALLOW TO SOAK FOR 10 MINUTES THEN DRAIN.

BREWING THIS RECIPE

1. Remove the black lid from can.
2. Puree your fruit in sanitized blender.
3. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Then slowly stir in 1 cup of honey, 1 1/2 cups of granulated sugar and your can of hard cider mix until fully dissolved. **This mixture is called the "must."**
6. Pour the "must" into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water, then add your pureed fruit. Mix thoroughly. **Read the thermometer and wait until the temperature of the "must" is between 64°- 86° before adding the yeast.**
7. Add the yeast. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 86° F for approximately 14 days. **DUE TO THE AMOUNT OF FRUIT, YOU MAY EXPERIENCE AN ACTIVE FERMENTATION.**

BOTTLE AS DIRECTED

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

FOR BEST RESULTS CONDITION FOR 2 WEEKS.