



DEMON BREWING CO., PHOENIX AZ  
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## LEMON WHEAT HARD CIDER RECIPE-90105

This tart and crisp summertime cider will have you relaxing in the shade...if you can find any!

### WHAT'S NEEDED:

- 1 Can Forbidden Fruit Hard Cider (apple cider mix)
- 1 Can White Horse Golden Wheat (unhopped malt extract)
- 1 Packet of Dry Cider Yeast
- 1 Packet of OneStep No-Rinse Cleanser
- 4 Tablespoons of Fresh Lemon Juice\*
- 1 Cup Granulated White Sugar\*
- 1/2 Cup of Honey\*

\*Item(s) you will need.

### SANITIZE YOUR EQUIPMENT

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

### BREWING THIS RECIPE

1. Remove the black lid and stand both cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill 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.
4. Remove from heat. Add 4 tbsp of lemon juice. Then slowly stir in 1/2 cup of honey, 1 cup of granulated sugar and the contents of both cans until fully dissolved. **This mixture is called the "must."**
5. 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.**
6. Add the yeast. Then attach your lid.
7. 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.**