

HARD CIDER PLUS RECIPE

Not since the Garden of Eden has the apple been this freaking tempting!

2 Gallon Instructions

INCLUDED:

- Hard Cider Mix
- Fruit Flavoring
- Dry Yeast
- One Step No-Rinse Cleanser

INGREDIENTS NEEDED:

- Table Sugar (1 1/2 cups)
- Water (2 gal.)*

* For best results use bottled spring water or charcoal-filtered tap water.

EQUIPMENT NEEDED:

- Blender (to puree fruit)
- Saucepan (3-5 qt.)
- Measuring Cup
- Whisk or Mixing Spoon
- Bottles & Caps*

* These instructions require (8) 1 liter PET bottles. However, you can use any size bottle designed to hold carbonated beverages.

MAKES 2 GAL.



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SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your brewing system.

USE SOLUTION FROM THE FERMENTER TO SANITIZE YOUR BLENDER.

MAKING YOUR RECIPE

Since hard cider is mostly water, the better the water the better your recipe. **For best results use chilled (refrigerated) bottled spring water or charcoal-filtered tap water.**

2.1. Bring 4 cups of water to a boil in a clean 3-5 quart pot. While you wait, puree the can of fruit in your sanitized blender.

2.2. At first sign of bubbling, slowly stir in 1 1/2 cups of table sugar. Mix until sugar has fully dissolved. **Make sure sugar does not clump or stick to the bottom of the pot.**

2.3. Remove from heat and turn off the stove. Slowly stir in your hard cider mix. Mix well and set aside. **This mixture is called the "must."**

2.4. Add 1 gallon of cold (chilled) water to your fermenter. Pour your mixture from the pot "the must" into the fermenter and bring the volume of your fermenter to the 8.5 quart mark by adding more cold water. **Now add your pureed fruit and mix vigorously.**

2.5. Once the temperature inside the fermenter is between 64° - 86° F add your packet of yeast, then place on lid and vent plug (or airlock if you prefer).

2.6. Place fermenter out of direct sunlight and maintain a temperature between 64° - 86° F for approximately 14 days. **Adding fruit can cause a more active fermentation.**

BOTTLING YOUR RECIPE

Since nobody likes flat hard cider, the steps below will naturally carbonate your recipe. **First you will need to sanitize your bottles and caps.**

3.1. Fill (8) 1 liter bottles half full with warm water. Add 1/8 tsp. of your remaining One Step Cleanser to each bottle, push on cap and give it a few turns (Do not fully tighten). **Shake each bottle until One Step has completely dissolved, then wait 2 minutes.**

3.2. Remove caps and drain bottles. Add 2 1/2 tsp. of table sugar to each bottle. **Different bottles require different sugar amounts (see chart that came with your system).**

3.3. Use the tap to fill each bottle about 1/2 inch above the base of the neck. Now remove the excess oxygen by gently squeezing each bottle until the liquid works its way up the neck, when it gets to the top cap your bottle. Once the caps are securely tightened, invert each bottle several times to dissolve the sugar. **Do not shake bottles.**

3.4. Place the bottles upright and out of direct sunlight. **Maintain a temperature between 64° - 86° F for approximately 5-7 days until bottles become firm to the touch.**

CHECK EACH BOTTLE DAILY. WHEN THEY BECOME FIRM LIKE A NEW BOTTLE OF SODA, PLACE THEM IN THE FRIDGE OVERNIGHT. NOW CALL YOUR FRIENDS AND ENJOY!