1 Gallon Cider

Make a 1 gallon batch of cider with our 1 gallon cider equipment kit

Original Gravity : ***Alcohol by volume :*** 5.00%

Final Gravity : ***Difficulty :*** Moderate

Brew Day

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Supplies Needed : AHS 1 Gallon Cider Equipment Kit, Metal Spoon, Bowl, Bottles

Ingredients Needed:			
Fermentables :	1 Gallon Preservative Free or freshly pressed Apple Juice.	***Back Sweetening:***	Back Sweeten to Taste using up to 1 cup of sweet apple juice. If you want to back sweeten you will need to stabilize your cider, which means that cider cannot be carbonated in the bottle through bottle conditioning
Additives:	-Campden Tablets -1 tsp Pectin Enzyme -.5 tsp Yeast Nutrient	***Yeast:***	1 Packet Lalvin QA-23 Wine Yeast

Procedure : Please read all the instructions before you begin brewing, to insure you have all the ingredients, and you fully understand the process.

1. Sanitation : - It is important to thoroughly clean and sanitize all of your cider making equipment. Make sure to follow the instructions for sanitizing that are listed on the pack of brewvint cleanitizer. Any time equipment is to come in contact with the juice it must be sanitized.

2. Making the Must : - After sanitizing all of your equipment open the 1 gallon apple/cider juice and add to the 2 gallon primary fermenter bucket. Crush 1 Camden tablet using the back of a sanitized spoon and bowl and dissolve in a 4 oz of water. Once dissolved in water add the mixture to cider and stir gently.

- Measure out 1/2 tsp of pectic enzyme and 1/2 tsp of yeast nutrient. Add both to Juice, then gently stir into the juice until dissolved.

3. Gravity Reading : - At this time If you have a hydrometer and test jar take a gravity reading take note of it above. The starting gravity should be between 1.045 and 1.055.

4. Pitching yeast : - Sprinkle 1 whole yeast packet on top of juice and stir lightly to dissolve into the liquid. Fill sanitized airlock with sanitized water and place into hole in bucket lid, seal the lid onto bucket by pressing firmly around entire edge. Place somewhere it can ferment within 65-72 degrees.

5. Fermentation : - Your temperature should be between 65-72 degrees F for the duration of fermentation. Be sure to keep your fermenter off of cold floors and away from fluctuating temperatures.

6. Finish Gravity : - After confirming it has completed fermentation, you will need to transfer to a sanitized 1 gallon glass carboy for secondary fermentation using the racking arm and hose. You can make sure it is done fermenting by checking it with a hydrometer; it should have finished down to 1.010 or lower (typically 14-15 Days).

7. **Still Cider** : **For Still Sweet Cider (For Carbonated Dry Cider Skip to Carbonated Cider Steps)**

-Crush 1/4"campden tablet and measure out 1/4 tsp of potassium sorbate and dissolve in 4 oz of water. Add both to cider and stir vigorously until dissolved, and all gas has been removed from cider. If you want to back sweeten then add 1 cup of sweet apple juice at this time (or desired sweetener). Add stopper and airlock to carboy and let sit 3-5 days.

8. Bottling (still Cider) -After 3-5 days, degas once more by stirring the cider vigorously until all gas has escape the liquid. Using the racking arm and hose siphon the cider into your sanitized 2 gallon bucket for bottling. Then transfer into sanitized bottles one by one using the racking arm and hose, making sure to leave a 1" space at the top of each bottle. Cap and let sit for 1 week at 65-72 degrees. Chill and enjoy.

9. **Carbonated Cider** **For Carbonated Dry Cider**

- Confirm fermentation has completed. Transfer cider into sanitized 2 gallon bucket for bottling.
-Heat 1/4 cup of water to boil and remove from heat. Add the pack of micro priming sugar to water and stir until dissolved. Add this cup of priming sugar water to cider in bottling bucket and stir gently until mixed

10. Bottling (Carbonated) -Using the racking cane and hose transfer the cider from the bottling bucket to each bottle. Make sure to leave 1.5" of head space at the top of each bottle. Cap and store in cool place (65-72 degrees) for 2-3 weeks. After 2 weeks place a bottle in the fridge until cold. Open and test carbonation. If carbonation is at desired levels then cider is ready. If not yet carbonated to desired levels then let cider sit one more week and repeat test until cider is at desired carbonation.

ABV% Calculator

_____ — _____ X 131.25 = _____

Original Gravity | Finishing Gravity | Alcohol by Volume %