

The Country Vintner

Hard Cider Instructions

Needed:

5 Gallons of Fresh
UNPASTEURIZED Cider
1 Pack of Wine Yeast

Included:

Pack 1 - Potassium Metabisulfite
Pack 2 - Pectic Enzyme & Wine Tannin
Pack 3 - Potassium Sorbate
Pack 4 - Potassium Metabisulfite

1. Sanitize all equipment and utensils.
2. Add Cider to fermenter.
3. Add **PACK 1** and **PACK 2** to Cider and stir well
4. Stir vigourously twice over the first **24 hours** to allow sulphite to dissipate.
5. **24 hours** later, sprinkle yeast into fermenter and affix airtlock. Continue stirring twice a day until fermentation is apparent. Temperature should be between 70-80 degrees.
6. When product stops fermenting, transfer to secondary, be careful not to transfer sediment.
7. Rack final time in 3-4 weeks.
8. After cider is clear (2-3 months), add **PACK 3 & PACK 4** to stabilize a still cider. Stir vigorously twice daily for the next 48 to release sulphites created by fermentation.
9. Mix well. It is now ready to bottle.

For sparkling cider **DO NOT ADD PACK 3**

Use champagne style bottles for carbonated cider.

Re-pitch yeast and add priming sugar when bottling Sparkling Wines, to ensure quick carbonation & consistent bottle levels

YEAST SOLD SEPARATELY