



Exorcyser Cherry Cyser

A killer cherry cyser which is sure to move some spirits.

Original Gravity : 1.047

Final Gravity : 1.000

Color SRM : Rose

Alcohol by Volume : 6.00

IBU : 0.00

Extract Recipe

m99-0001

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

Included Cider House Select Apple Cider Making Kit (5.3 lb)
 4 lbs Wildflower Honey
 2.5 Tsp Pectic Enzyme
 1 Stabilizer Pack
 1 Isinglass Finings
 1 Tart Cherry Concentrate
 1 Cider Yeast
 1 Apple Flavoring Pack

Clean It is important to thoroughly clean and sanitize all of your brewing equipment.

Make The Must Open the Apple Cider Concentrate package. Use caution when opening. There are 2 inner pouches. One will contain the apple concentrate and the other side will contain the yeast, flavor packs and instructions (do not use these instructions for the Cherry Cyser) and a sweetener pack (do not use this sweetener pack for the Cherry Cyser).

Working with honey at this stage can be simplified by heating the container of honey in hot water for about 20 minutes. This will heat the honey, making it easy to pour into your fermenter.
 Add the Apple Concentrate into a sanitized 6 to 8 gallon fermenter.
 Add 2lbs of Wildflower Honey and 2.5 Tsp of Pectic Enzyme and stir well.
 Top off the fermenter with clean water, until you have 5 gallons in the fermenter. Disregard the instructions that are included with the cider kit.

Gravity Reading Remove a test sample and record a hydrometer reading. The original gravity should be around 1.049

Pitch the yeast **Add 1 Cider Yeast Pack**

Open the Cider Yeast and sprinkle it lightly across the must. Cover the fermenter and store it somewhere to ferment. It should be between 65° and 72°, and remain constant through out fermentation.

Fermenting - Primary Once the gravity has reached 1.000 or lower, it has completed fermentation.

Fermenting - Secondary Once the primary fermentation is complete, transfer to a a sanitized 5 - 6 gallon glass carboy. This will be the secondary fermentation.

Add 1 Stabilizer Pack and stir vigorously for 2 minutes.

This will help release any sulphur dioxide created during fermentation. Continue to stir twice a day for 2 minutes for 3 days. (remember to sanitize anything that comes into contact with your cyser)

Finings On day 4 of the Secondary Fermentation:

Add 1 Isinglass Finings and stir gently for 20 - 30 seconds.

Replace airlock and let your cyser sit for another 3 days.

Back Sweeten Once your cyser has cleared, transfer to a sanitized bottling bucket.
Add 2 lbs Wildflower Honey (warm honey prior to adding as described above)
 Stir vigorously until the honey is dissolved.
Add 1 Cherry Concentrate and stir until thoroughly mixed.
Add 1 Apple Flavoring Pack and stir thoroughly.

Kegging The AIH Exorcyser Cherry Cyser can't be bottled, it must be kegged.
 At this point, you are ready to transfer your cyser into a sanitized keg.
 Carbonation should be a little higher than you serve your beer, if your fridge is around 33° - 40°, your desired pressure will be around 14 PSI.

Cheers!

Feel free to reach out to use for support, this is an advanced recipe. We love to help!
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