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Turbo Cider

Ingredients

4.5L Fruit Juice
150g Brewing Sugar
1 tsp Pectolase
1 tsp Tannin
1 sachet Cider Yeast

Method

Sterilise all your equipment

Bring 500ml of juice to the boil and dissolve into it 150g sugar, then add to the demi-john.

Add 3L of juice to the demi-john, along with the Pectolase and the Tannin, gently shake the demi-john and add the Yeast.

Half fill the airlock with water and attach to the demi-john

Fermentation should start to happen within a day or so.

After about 4 days the foam will go down, when this happens, add the remaining juice and leave to ferment out (when bubbles stop passing through the airlock) around 1 to 2 weeks.

Once fermentation is complete, you can either syphon into a clean demi-john for a scrumpy cider or for a sparkling cider syphon into bottles with half a teaspoon of sugar, cap them and leave to carbonate for 2- 3 weeks.

The cider is ready to drink, but will improve if left longer.

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