



Small Batch Cider Brewing Instructions

Step by step brewing instructions for 1 Gallon of Hard Cider

Shopping List

You Will Need:

- 1 Gallon Apple Juice, Fresh Pressed and Pasteurized Storebought with no preservatives
- Your BrewChatter 1 Gallon Cider Starter Kit - Premium 1 Gallon
- BrewChatter Small Batch Bottling Kit or a Keg
- A Stainless Steel Stir Spoon

Directions:

Step 1 - Make a batch of sanitized water by adding 5 gallons of water to your bucket and adding 1 oz of Star San Sanitizer.

Step 2 - Sanitize your 2 Gallon Bucket and Lid, Airlock, and Stir Spoon.

Step 3 - Add approximately half of a gallon of your storebought apple juice to the sanitized bucket.

Step 3A - If your Cider Flavor Kit has any other types of sugar, such as Lactose Sugar or Honey, dissolve the full amount in 8 oz of warm (110 F or below), sanitized spring water. Add the sugar solution to the bucket with the apple juice.

Step 4 - Add the rest of your apple juice. Ideally, you want to have approximately 1.25 gallons of juice mixture (cider must) to allow for fermentation.

Step 5 - Open your yeast, liquid or dry, and add the entire contents of the yeast package to the cider must.

Step 6 - Close the bucket lid and ensure that it is tight. Put your sanitized airlock in grommet attached to the lid, and make sure that you have sanitizer inside the airlock, full up to the 'fill line'.

Step 7 - Place the bucket in a room temperature location, out of direct sunlight, and allow 14 days for fermentation to complete. After a day or two, you will see visible signs of fermentation as the airlock bubbles!

Step 8 - After 14 days, sanitize your 1 Gallon Carboy, Screw Top with Airlock Hole, and Mini Auto Siphon and attached Tubing. Place the sanitized carboy on the counter below the bucket and open the bucket lid. Place the tubing attached to the siphon at the bottom of the carboy. Open the bucket and place the Auto Siphon inside, above the layer of yeast sediment on the bottom, and pump the siphon a couple of times to begin the gravity transfer.

Step 9 - Fill the carboy all the way up to the neck, or as high as you can without transferring sediment. Once it is full, attach your airlock and screw cap. You are now ready to keg, bottle, add flavoring and bottling sugar (always add flavoring before bottling sugar), perform a malolactic fermentation, or simply allow your finished cider to bulk age (sometimes called secondary fermentation).

Step 10 - See our Small Batch Bottling Instructions if you want to bottle, or our step by step kegging guide if you want to keg! Once packaged, you can drink your cider immediately, let it age, or share it with your friends!



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