

Apple Cider and Perry

1 gallon recipe

You Will Need:

- * 15 lbs Apples or 1 gal. unpasteurized juice
- * 1 Campden tablet (optional)
- * ½ tsp. Pectic Enzyme (optional)
- * ¼ tsp. Yeast Nutrient
- * 1 packet Yeast (Wine yeast for a dry flavor, ale or cider yeast for more residual sweetness.)
- * 2 buckets or carboys for primary & secondary fermentation with lids & airlock
- * Sanitizer (Star-san) and cleaner (PBW)
- * Auto siphon, tubing, and bottle filler
- * Swing top bottles or beer bottles with caps and capper and 1 oz. sugar for carbonation
- * Optional- Hydrometer and measuring jar



** F.H. Steinbart rents cider mills and presses.
They book up fast during cider season, so call
to reserve yours in advance.*

Day 1 -Crush the apples and press the juice.

- Sanitize all equipment (everything that will touch your cider).
- Optional- Add 1 crushed campden tablet to kill wild yeast, and ½ tsp. pectic enzyme to help clarify the cider.
- Optional- Take a hydrometer reading to determine the amount of sugar/potential alcohol in your juice. The original gravity will be about 1.035-1.060
- Cover with a lid/ stopper and airlock and let sit for 24 hrs (If you add your yeast too soon the campden will kill your yeast.)

Day 2 After 24 hours add ¼ tsp. yeast nutrient and sprinkle your yeast on top of juice (do not stir) and let sit at 65°F to 75°F.

Primary fermentation. Fermentation will start and the juice will froth vigorously. It is good to have some head space in the primary fermenter. You should see bubbles (not juice) escaping through the airlock. The fermentation will slow down after a few days. This stage should last one to two weeks.

Secondary Fermentation. Siphon the juice into a sanitized gallon jug (or larger carboy to accommodate more juice) and re-attach the airlock. Be careful to avoid as much of the sediment from the bottom of the primary fermenter as you can. It is best to minimize head space in the secondary fermenter to prevent oxidation. Timing is now somewhat flexible. This stage should last one to three weeks. Optional- take hydrometer readings to monitor the progress of your fermentation. You are ready to bottle when your cider is clear and tastes good.

Bottling. For a carbonated product boil one ounce of sugar (per gallon) in a cup of water to make a simple syrup. Allow it to cool to room temp. and put it in the bottom of your bottling bucket. Rack (Siphon) the cider into the bottling bucket being careful to avoid the sediment at the bottom. Siphon the cider from the bucket into your sanitized bottles with a bottle filler and cap securely. Allow two weeks for carbonation.