



## Apple Cider Recipe

*Cider recipe* for **home brewing** of apple cider - you can make it easy for yourself and use apple juice, or do it from scratch using cider apples. Then there is of course the best of both worlds, use a **cider making kit** to brew your own real cider. Mad Millie makes a very good Cider Making Kit.



For making your own homebrew cider, you can either use apple juice or cider apples and handle all the slicing and pressing yourself. If you use a home brew, Cider Kits you will get the best of both worlds as the juice in the kit is likely to be better than the supermarket apple juice you can get hold of and you also save a lot of effort on handling and pressing the apples.

## Cider recipe from juice

This recipe makes 4.5 litres of apple cider. Ingredients:

4 litres of apple juice

50-200g of sugar

Pectinol (enzyme to break down pectin)

Yeast nutrient

A good cider yeast (if you can't find a dedicated cider yeast, pick any wine yeast)

Citric acid (or better - malic acid) to taste



## How to homebrew the cider:

The apple juice should be without added preservatives and ideally pure apple juice (check ingredients list for words such as "water" or "sugar", if they appear early in the list, there is much of it and that is a good signal to pick another juice). Common preservatives are E202, E224 and should appear in the ingredients list (there are others, just look for preservatives).

Sugar can be normal white sugar, or brewing sugar ( dextrose monohydrate). The brewing sugar is slightly better if you can find it (your local home brew supplier will have it and you will need to visit them anyway for the other ingredients below).

Pectinol comes in small quantities, usually for 25 litres but you can just divide it down and if you overdose a bit it is not critical. You need to add the Pectinol or you will get "chill haze" later, i.e. your cider goes cloudy when chilled.

Yeast nutrient is normally di-ammonium phosphate, sometimes with added nutrients. Again, it comes typically in small quantities for 25 litres or more.

The strength of this cider should be around 5.5% - 7% depending on amount of sugar added.

## Fermentation of the cider

Mix all ingredients together in your fermenter, add the yeast last (normally just sprinkle it on top and mix a little after that).

After mixing ingredients, but before adding the yeast - taste it and decide if the acidity is OK. This is difficult, you may have to base this on trial and error if the balance is wrong (too much sugar) at the start of fermentation. You can add citric acid (careful - not too much) to get a "fresher" or "sharper" cider or malic acid if available.

Leave in room temperature, put an airlock on to protect the brew and it should be ready fermenting after a week. Rack it off (use a syphon to transfer the brew into bottles, but leave the sediment behind). Bottle in swing top bottles, add a little priming sugar and you will get a sparkling cider after another week.

