



Cherry Cider

A soft, luscious flavor of cherries that is perfectly balanced by the sweetness of apples. Enjoy!

OG: 1.041 - 1.043 | FG: 1.004 | ABV: 4.7% | Color: Medium Rose

Recommended Brew Day Equipment

- 7.9 Gallon Fermenter with Lid
 - Hydrometer
 - Airlock
- Long Spoon or Paddle
- One Gallon or Larger Pot
 - Thermometer
 - Cleanser
- No-Rinse Sanitizer

Contents

- Concentrate
- Yeast Sachet
- Flavor Sachet
 - Sweetener Sachet
- Instructions

Recommended Procedures

NOTE: Read all recommended procedures before you begin.

BREW DAY (DATE __/__/__)

1. CLEAN AND SANITIZE

Thoroughly clean and sanitize ALL equipment and utensils that will come in contact with your cider using a cleanser and a certified sanitizer, e.g., Star San or IO Star.

2. BOIL

Bring 1 gallon (128 oz. / 3.78L) of water to a boil. Once the water is boiling dissolve 2 lbs. (.90kg) of corn sugar (not included) into the boiling water then add the mixture to the sanitized fermenter¹ (**WARNING: Never pour hot liquid into a glass carboy**). Remove the additional ingredients and instructions from the pouch. Next, pour the liquid concentrate from the pouch into the sanitized fermenter which contains the boiled sugar water. Rinse out any remnants from the pouch using clean water. Add it to the fermenter and stir well.

3. TOP-UP

Top up to 6 gallons (23L) using cool, clean water and stir well². Check to be certain the liquid temperature is between 64° - 74°F (18° - 23°C). Add the contents of the Cider Yeast Sachet and Cider Sweetener³, then stir. **Do not add flavoring sachet. It will be added later in the process (step 7).**

4. AIRLOCK PREPARATION

Fit an airlock into the grommet on the fermenter lid then secure the lid to the fermenter. Fill the airlock half way with water and snap the lid back onto the airlock to protect during fermentation.

5. FERMENTATION

Leave the fermenter in an area where the temperature remains between 64° - 74°F (18° - 23°C) and mark your start day in the TRACKING YOUR PROGRESS calendar (right). Below 64°F (18°C) fermentation may stop so if the temperature is too cold use a heating belt⁴. Fermenting above 77°F (25°C) will cause the cider quality to be reduced significantly. Leave to ferment for 6 days.

6. MONITOR AND RECORD

After six days, check the specific gravity (S.G.) using a sanitized hydrometer. If fermentation has finished, the S.G. should be 1.004 or lower. If the gravity has not been reached, continue fermenting and check the gravity again each day until the gravity reading stays the same for two consecutive days, then continue to step 7. **IMPORTANT WARNING: The S.G. must be stable for at least two consecutive days before bottling. Never bottle until fermentation is complete.**

7. FLAVORING

Once fermentation is complete remove the lid, add the Flavor Sachet and stir well. Secure the lid and airlock to the fermenter and leave to sit for at least 48 hours before bottling. This allows the yeast to re-settle to the bottom of the fermenter, reducing the amount of sediment that could be transferred into the bottles.

BOTTLING DAY (DATE __/__/__)

8. READ

Read all of the recommended procedures before you begin.

9. SANITIZE

Thoroughly clean and sanitize ALL equipment, utensils, bottles and crown caps that will come in contact with your cider using a cleanser and a certified sanitizer, e.g., Star San or IO Star.

10. PREPARE CARBONATION DROPS

Add one Brewer's Best® Carbonation Drop to each sanitized 12 oz. bottle⁵ (2 drops for 22 oz. bottles).

11. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁵ to within approximately one inch of the top. Use a bottle capper to apply sanitized crown caps.

12. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area approx. 64° - 72°F (18° - 22°C). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature, so be patient if it takes a week or so longer.

Brewing Tips

¹Never pour hot liquid into a glass carboy.

²Use a good quality drinking water with this kit. If you are unsure about your water quality consider using bottled water.

³If you prefer a sweet cider add the whole contents of sweetener sachet, for a medium-sweet cider add half of the sweetener sachet, or for a drier cider do not add any of the sweetener sachet.

⁴Consult your local homebrew shop for heating options, pads, belts, etc.

⁵Alternatively you can use priming sugar. To prepare priming sugar, dissolve 5 oz. of priming sugar in 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon cider from the fermenter to the bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

⁶Use standard crown finish bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling. Amber PET bottles are also acceptable.

TRACKING YOUR PROGRESS

Sun	Mon	Tue	Wed	Thur	Fri	Sat

Recommended Bottling Day Equipment

- Siphon Setup
- Bottle Brush
- Bottle Filling Wand
- Capper
- Brewer's Best® Carbonation Drops
- Sanitizer
- Crown Caps (Approx. 64 caps)
- 12 oz. Bottles (Approx. 64)

Thank you for choosing

CIDER HOUSE SELECT®

Look for these other great flavors!

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Pineapple

Cranberry Apple

Raspberry Lime

Mixed Berry

Spiced Apple

Peach Mango

Strawberry Pear

Pear

