

Cider Instructions

Mangrove Craft Series Cider - 2-Stage Instructions



While the single stage instructions that come inside the kit will produce a quality cider, we feel that instructions using a 2-stage process, and equipment more common in Canada, will yield a more consistently delicious product every time. With this in mind, we suggest using these instructions instead of the ones in the pouch. We have also increased the carbonation level in our instructions because we like a slightly fizzier cider.

To make this kit, you will also need:

- **1 kg Corn Sugar (Dextrose) for mixing.**
- **300 g (2 cups) Corn Sugar (Dextrose) for bottling.**
- **Pressure safe bottles. (beer bottles with caps, sparkling wine bottles, or plastic P.E.T. bottles)**
- **Standard beer or winemaking equipment.**

Original Gravity 1.040-1.048 Note:

All equipment you are using should be cleaned and sanitized prior to use.

Instructions for 23L:

1. Stand the pouch on a flat surface and carefully cut across the “cut-Line” at the top of the pouch. Holding the base to stabilize it, remove the sachets from the “dry” compartment.
2. Add 3 litres of boiling water to the sterilized fermenter. Pour cider concentrate from the pouch into the fermenter, rinse out any remaining juice with warm water and add to the fermenter. Stir well.
3. Add 1 kg of corn sugar (Dextrose) and stir until dissolved. Top up to the 23 litre mark with cold water and stir well. (Ideal temperature for adding the yeast is 18-28°C)
4. **Sprinkle in the yeast and stir in the sweetener pack.** (We recommend adding the whole pack as it will taste more like most available commercial ciders.) Place the lid on top of the fermenter (do not snap it down) and place it in an area where you can maintain a constant temperature of around 18-24°C.
5. In approximately 12-24 hours you should see evidence of yeast activity on the surface of the cider. Allow the cider to ferment until the specific gravity reaches 1.010. (Usually 3-5 days). Now it is time to transfer (rack) the cider into the secondary fermenter.
6. Gently syphon the cider into the secondary fermenter. Try not to disturb too much sediment. Make sure to tilt the primary to get all of the cider, but leave the heavy sediment behind.
7. Add some water to your air lock and attach it to your full carboy. Maintain the same temperature as before.
8. In about 7 to 10 days you will notice that the release of carbon dioxide gas through the airlock has slowed considerably or stopped completely. If it hasn't, wait a few more days. If it has, the cider is ready to bottle. Rack the cider gently back into your sterilized primary fermenter.
IMPORTANT: Never bottle cider until fermentation is complete.
9. **BOTTLING** – Boil 2 cups (**300 g**) of corn sugar in 1 ½ cups of water on the stove. Gently stir this solution into the cider, along with the **Cider Flavouring Pack**. Stir thoroughly. Syphon the cider into your bottles to within 1 ½ inches from the top then cap them.
10. Keep the cider at room temperature (18-24°C) for 2-3 weeks. Next, move the cider to a cooler location and start to enjoy. **Note:** if the cider ever seems under carbonated at this stage, simply move it back to the warm area until it is properly conditioned. Most Apple or Pear cider will improve for a couple months in the bottles. Serve chilled and pour gently into a glass to avoid the light dusting of sediment that may have developed.

<u>Cider Variety</u>	<u>Expected Final S.G.</u>
Apple / Spiced Apple	1.002
Pear	1.007
Strawberry Pear	1.007
Mixed Berry	1.000

Note: If making the Spiced Apple Cider, you might prefer a lower carbonation level. You could add less bottling sugar if preferred. (Try 1 cup instead.)