



THINK DRINK...THINK YOUNG'S
BREWBUDDY
40 PINT CIDER KIT



Ingredients Can:

Apple Juice Concentrate,
Glucose - Fructose Syrup,
Glucose Syrup, Natural
Apple Aroma,
Acidity Regulators
(Citric Acid, Trisodium
Citrate), Diammonium
Phosphate, Apple
Flavouring, Preservative
(Sulphur Dioxide).

Sachets:

Dried Cider Yeast,
Yeast Nutrient
(Diammonium Phosphate).

Best Before End Date:
Batch Code
see base of can

BREWBUDDY

40 PINT CIDER KIT

- Makes up to 40 pints of delicious sparkling traditional Cider*
- Simple and easy - Just add sugar and water!
- Easy to follow instructions on reverse of label
- Equipment checklist on reverse of label

(all equipment needed to make this kit is available in the Brew Buddy Starter Kit Range - see reverse for details)

CIDER



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BREWBUDDY
40 PINT CIDER KIT



1.75 kg e

*ABV 5% if following instructions for 40 pints

*ABV 7% if following instructions for 32 pints

* (approximate when made as instructed)

Product of the UK
Young's Group, Cross Street,
Bradley, Bilston, West Midlands,
WV14 8DL, UK.
Tel: +44(0)1902 353352
www.youngsgroup.co.uk



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CIDER



*Brew 40 Pints of Lighter Sparkling Country Style Cider or 32 Pints of Stronger Sparkling Traditional Cider

Young's Brew Buddy Cider

Items needed to start brewing....

BREWING ITEMS NEEDED	USAGE	WHERE ARE THESE AVAILABLE	Users Checklist ✓/✗
25 litre bucket and lid	Made out of food grade plastic, which will hold up to 5 gallons (40 pints).	Brew Buddy Starter Kit Range or Home Beer Store	
Steriliser	It is essential that every time you brew you thoroughly clean each piece of equipment.	Brew Buddy Starter Kit Range or Home Beer Store	
Hydrometer	To test that fermentation has completed	Brew Buddy Starter Kit Range or Home Beer Store	
Syphon set, including tubing, trap and bucket clip guide	For drawing off fermented beer from the bucket into either a pressurised barrel or beer bottles	Brew Buddy Starter Kit Range or Home Beer Store	
Sugar and Tap Water	1KG of ordinary white granulated sugar (or brewing sugar) for 40 pints. 1.2KG ordinary white granulated sugar is fine (or brewing sugar) for 32 stronger pints	White sugar available from any convenience store. Brewing sugar from a home beer	
A Pressure Barrel which will hold up to 5 Gallons (40 pints). or Beer Bottles with crown caps (and labels if you wish to impress your friends).	Both used to dispense finished beer. If using beer bottles with crown caps, a "two lever capper" will be required	Home Beer Store Home Beer Store	
Optional Item Thermometer	To test the temperature of your brew	Home Beer Store	

It is well worth investing in our Brew Buddy Starter Kit, which provides you with all the equipment to make up to 40 pints of your favourite brew again and again.



Brewing Instructions to make 23 litres

NB: In the note of any enquiries please note down the number on the base of the can.

40-Pint Cider Recipe (22.7 litres) approx 5% abv

- 1.) Sterilise all equipment and utensils using cleanser and rinse out thoroughly with cold water. Empty the contents of the can into the 25-litre bucket with the 1kg of granulated sugar. Carefully add 2.8 litres (5 pints) of boiling water. Use a little water to rinse out the can. Stir the mixture until the sugar is dissolved.
- 2.) Make up to 40 pints (22.7 litres) by adding cold water. Stir well.
- 3.) Check the temperature of the Cider, which should be below 30°C, leave to cool if necessary then add the contents of the nutrient sachet and the yeast. Stir thoroughly and leave to ferment in a warm place (between 20°C and 25°C). Fermentation will start after approximately 24 hours; bubbles rising and froth on the surface will confirm fermentation has started.
- 4.) Fermentation should take about 7 days. If you have a hydrometer measure the Specific Gravity (SG) at intervals and when the SG reading has reached 998 or less the Cider is ready for bottling or barrelling. If you do not have a hydrometer, the fermentation can be seen to be finished when no bubbles are rising to the surface and the Cider is starting to clear from the top. It is important that fermentation is complete before continuing.
- 5.) **Bottling Your Cider**
Add one level teaspoon of sugar per bottle (0.6litre) to your sterilised bottles. This will prime and add sparkle to the Cider. Syphon the Cider from the fermenter into your bottles, leaving 2.5cm (1 inch) of head space. Seal or cap the bottles and leave in a warm place (20°C - 25°C) for a further three days. Move the bottles to a cool place to clear.
- 6.) **Barrelling your Cider**
Syphon the Cider from the fermenter into your pressure barrel leaving the yeast sediment in the bottom of the fermentation bucket. Add 56 grams of sugar (2ozs) to the barrel and stir to dissolve, and then cap the barrel tightly. Leave the barrel in a warm place (20°C - 25°C) for four days. Move the barrel to a cool place to clear.
- 7.) Your Cider should be clear within 7 days. Once the Cider has cleared, it will be ready to drink, however it will be best left to mature for another 2 weeks. Your Cider is best served chilled.

Syphoning Tips

If you are a beginner the use of a sediment trap at the end of the tubing and the bucket bracket to guide the tubing will be helpful. The sediment trap fits onto the end of the tubing and ensures that you can lower the tube just above the sediment. The bracket clips onto the side of the bucket and allows you to guide the tubing gently to just above the sediment.

ENJOY!



For details about where to get hold of a Brew Buddy Starter Kit or locate your nearest home beer store please contact Young's Ubrew on: 01902 353352 or email enquiries@youngsgroup.co.uk. Our customer service desk will put you in touch with your nearest stockist.

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32-Pint Cider Recipe (18.2 litres) Strong Cider approx 7% abv

- 1.) Sterilise all equipment and utensils using cleanser and rinse out thoroughly with cold water.
- 2.) Empty the contents of the can into the 25-litre bucket with the 1.25 kgs of granulated sugar. Carefully add 2.3 litres of boiling water. Use a little water to rinse out the can. Stir the mixture until the sugar is dissolved.
- 3.) Make up to 32 pints (18.2 litres) by adding cold water. Stir well.
- 4.) Check the temperature of the Cider, which should be below 30°C, leave to cool if necessary then add the contents of the nutrient sachet and the yeast. Stir thoroughly and leave to ferment in a warm place (between 20°C and 25°C). Fermentation will start after approximately 24 hours; bubbles rising and froth on the surface will confirm fermentation has started.
- 5.) Fermentation should take about 7 days but may take a few days longer for this stronger recipe. If you have a hydrometer measure the Specific Gravity (SG) at intervals and when the SG reading has reached 998 or less the Cider is ready for bottling or barrelling. If you do not have a hydrometer, the fermentation can be seen to be finished when no bubbles are rising to the surface and the Cider is starting to clear from the top. It is important that fermentation is complete before continuing.
- 6.) **Bottling Your Cider**
Add one level teaspoon of sugar per bottle (0.6litre) to your sterilised bottles. This will prime and add sparkle to the Cider. Syphon the Cider from the fermenter into your bottles, leaving 2.5cm (1 inch) of head space. Seal or cap the bottles and leave in a warm place (20°C - 25°C) for a further three days. Move the bottles to a cool place to clear.
- 6.) **Barrelling your Cider**
Syphon the Cider from the fermenter into your pressure barrel leaving the yeast sediment in the bottom of the fermentation bucket. Add 56 grams of sugar (2ozs) to the barrel and stir to dissolve, and then cap the barrel tightly. Leave the barrel in a warm place (20°C - 25°C) for four days. Move the barrel to a cool place to clear.
- 7.) Your Cider should be clear within 7 days. Once the Cider has cleared, it will be ready to drink, however it will be best left to mature for another 2 weeks. Your Cider is best served chilled.

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If you are a beginner the use of a sediment trap at the end of the tubing and the bucket bracket to guide the tubing will be helpful. The sediment trap fits onto the end of the tubing and ensures that you can lower the tube just above the sediment. The bracket clips onto the side of the bucket and allows you to guide the tubing gently to just above the sediment.