

# CIDER KIT



# INSTRUCTIONS

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**Each kit makes 40 pints of refreshing fruit cider and includes:**

- Clear and simple step-by-step instructions.
- 2.4kg premium grade fruit concentrate mix.
- 1kg of brewing sugar.
- Genuine Cider making yeast – A strain specifically chosen which confers exceptional depth of flavour from the fruits.
- Priming sugar sachet – precisely weighed to ensure perfect level of carbonation is achieved in every batch.

## INSTRUCTIONS

- 1** Thoroughly clean and sterilise all equipment. We recommend Young's Cleaner Steriliser.
- 2** Stand the DOY pouch on a flat surface and carefully cut across the top of the pouch.
- 3** Pour the liquid concentrate from the pouch into the 5 gallon sterilised fermenter, rinse out any residual liquid using warm water, add to the fermentation vessel, and stir well. Add 1kg of dextrose brewing sugar provided then an additional 3L of boiling water, stir vigorously until totally dissolved.
- 4** Top up to 23L mark using cold tap water, again stir well. Check liquid temperature is between 18 – 28°C (64 – 82°F). Add the contents of the Cider Yeast, Nutrient and Sweetner sachet and stir. (Do not add the flavouring at this point)
- 5** Fit an airlock and grommet to fermenter lid then secure lid to fermenter, ensuring that the seal is airtight. Half fill the airlock 'U' with water to protect during fermentation.
- 6** Leave to ferment ensuring temperature remains between 18 – 25°C (64 – 77°F). If temperature falls below 18°C (64 F) there is a possibility that fermentation may stick, in the colder months it may be advisable to use a heat pad or Brew belt. If fermenting above 25°C (77°F), the quality of the Cider maybe significantly reduced.

- 7** Leave to ferment for 6 days (or until airlock stops bubbling). Check the specific gravity (S.G.) using a hydrometer. If fermentation has finished, the S.G. should be within two points of the table below. If not then leave to continue fermenting for a few more days and check again.

Cider Variety	Specific Gravity(S.G.)
Strawberry & Lime	1.001
Peach & Passion Fruit	1.006
Raspberry & Mango	1.006

**IMPORTANT WARNING:** The S.G. must be stable for two consecutive days before bottling. Never bottle until fermentation is complete.

- 8** Clean/Sterilise ALL bottles and syphon before use. Rejecting any glass bottles that have chips, cracks or imperfections. PET bottles may also be used.
- 9** Syphon the Cider into another sterilised vessel, add the flavouring sachet and stir, then dissolve the contents of the priming sugar in 200 ml of boiling water. Once completely dissolved add this priming sugar solution to your Cider and stir well to ensure the solution mixes completely into the cider. You are now ready to syphon into bottles. We suggest leaving 5cm (2 inches) of headspace, this method will guarantee an even spread in each bottle and will carbonate your Cider giving perfect results.  
Seal the bottles and store in a warm place between 18 – 25°C (64 – 77°F) for a minimum of 7 days before moving to a cool dark place.
- 10** If barrelling, add your priming sugar directly into the barrel, and then syphon Cider directly from your fermentation Vessel.
- 11** Your Cider will be ready to enjoy after 14 days in the bottle/barrel, ensure cider is chilled well before serving. When decanting be careful not to disturb the sediment if bottled. Ciders will condition and improve if left for a longer period. Optimum time 6/8 weeks for best results.



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