

Cider Making



Apples ripe &
ready for collection



Check for rotten fruit
and wash if muddy.



Mill/crush
the apples



Press to extract
the juice

OPTIONAL

Leave for 24 hours.
Add yeast -
1 sachet per
30ltr fermenter.

OPTIONAL

Add 2-3 campden
tablets per gallon of
juice. Crush and
dissolve tablets in
a little warm juice.



Fill fermenter
to the top,
excluding all air.



Collect the
juice from press

Fit airlock to
fermenter - half fill
airlock with water to
keep it airtight. Ideally
keep at a steady 15°C.
Initial fermentation
may take from 10 days
to 10 weeks.

When fermentation
stops, rack (syphon) the
liquid into another
fermenter using a syphon
tube, leaving behind the
yeast sediment. Replace
the airlock. This may
induce 2nd fermentation.
Wait 2 weeks.



Syphon again. Store
in either bag-in-boxes
or bottles.



Drink and enjoy!

Cider can be drunk within 3 months of the initial pressing but often improves if left longer, providing the containers are airtight and it is kept in a cool place.