

Cider Making



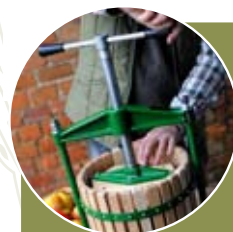
Apples ripe & ready for collection



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.