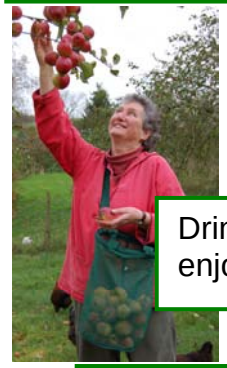
Cider Making

Making the most of your fruit

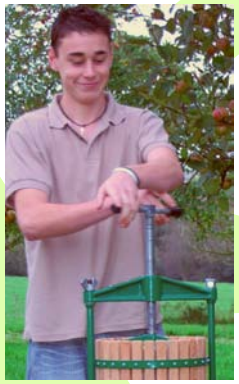
Apples ripe & ready for collection



Sort:
- Check for rotten fruit
- Wash if muddy

Mill/crush the apples

Press to extract juice



Collect juice from press

Fill fermentation vessel to top, excluding all air.

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

Leave for 24hrs.
Add yeast – 1 sachet per 30ltr fermenter.

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

Rack (syphon) again. Store cider in either Manucubes or Bag-in-Boxes.

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

Drink and enjoy!

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