

Apple Cider

1 gallon recipe

Ingredients:

15 lbs Apples
1 Campden tablets
up to 1 ¼ lbs. sugar
¼ tsp. Yeast Nutrient
½ tsp. Pectic Enzyme
1 packet Wine Yeast (Champagne or other white wine yeast)



Procedure:

Day 1 Sanitize all equipment (everything that will touch your wine!)
Crush or chop the apples and press out the juice.
Crush 1 campden tablet and add to juice, along with yeast nutrient, and pectic enzyme.
Take a hydrometer reading and add sugar to bring reading up to **1.045** (up to 1 ¼ lbs)

Because of the amount of naturally occurring sugar in your apples varies, it is important to take a hydrometer reading before and after adding sugar.

Cover with a loose fitting lid or a lid with an airlock and let sit for 24 hrs.

Day 2 After 24 hrs. sprinkle yeast on top of juice and let sit at 65°F to 75°F.

Day 3-4 Fermentation will start and the mixture will bubble vigorously. Put on tight fitting lid with an airlock.

Day 6-9 Fermentation will begin to slow. Siphon the juice into a gallon jug and attach an airlock.

1 month Rack (Siphon) the wine off of the sediment (lees) into another container. If wine is clear you can bottle, if not repeat this process for another month or until clear.

Bottling After fermentation and clearing, add 1 crushed campden tablet and ¾ tsp. Potassium sorbate per gallon to help stabilize wine prior to bottling. If a sweeter wine is desired, add sugar to taste after wine is stabilized. Put into bottles and age for 3-6 months for best results.

Questions About This Recipe?

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Adding Carbonation (optional)

Dissolve ¾ cup sugar in a pint of boiling water, cool to room temperature and mix well with cider. Adding a fresh yeast packet is recommended to ensure re-fermentation. Bottle in EZ-cap bottles or beer bottles. DO NOT use wine bottles as the pressure from the carbonation will push out the corks or explode the bottles.