

# BITTER ORANGE HARD CIDER

**Volume: ~1 Gallon (3.8 liters)**

- ❖ 10 Pounds Organic Fuji Apples
- ❖ 5 Pounds Red Bartlett Pears
- ❖ 1 Large Organic Orange
- ❖ 1/2 Tablespoon Pectic Enzyme
- ❖ 2-3 Grams Belle Saison Yeast
- ❖ 20 Grams (0.7 Ounces) Citra Hops

**Bitter like your Ex  
Sweet like your cat...**



## Fermenting Instructions

- Sanitize all the equipment.
- Add pectic enzyme to the fermenter.
- Press apples, pears, and orange (peel included) and strain into fermenter.
- Let the juice rest for one hour.
- Add the Belle Saison yeast to the fermenter.
- Seal with the airlock.
- Ferment for 2-3 weeks (until dry).

## Racking & Aging Instructions

- Place Citra hops in a tea bag and place in sanitized keg.
- Rack the cider into the keg and age for 4-6 weeks.
- After aging, filter the cider to fine (1.0 micron filter).
- Age further or move to packaging.

## Packaging Instructions

- Force-carbonate the cider to 2.25 volumes, which is 9 PSI at 40F (4.5C).
- Bottle the cider.

