



# PIPPIN MAGIC

## By Prickly Apple Cider



Volume: 1 Gallon

- 4-6** Arkansas Black Apple Peels
- 16** Pounds Newtown Pippin Apples
- 1/2** Teaspoon Pectic Enzyme
- 2-3** Grams Mangrove French Saison Yeast (M29)

### FERMENTING INSTRUCTIONS

- \* Sanitize all the equipment.
- \* Add pectic enzyme to the fermenter.
- \* Place the Arkansas Black apple peels in the fermenter (frozen or fresh peeled).
- \* Press Newtown Pippin apples and strain into fermenter.
- \* Let the juice rest for one hour.
- \* Add the Mangrove M29 yeast to the fermenter.
- \* Seal with the airlock.
- \* Ferment for 2-3 weeks.

### AGING AND PACKING INSTRUCTIONS

- \* Rack the cider into a keg, age for 4-8 weeks and cold-crash.
- \* Filter the cider with a 1.0 micron filter.
- \* Force-carbonate the cider to 2.75 volumes.
- \* Bottle the cider.

[pricklycider.com](http://pricklycider.com)

PRICKLY APPLE CIDER®  
PRICKLYCIDER.COM

Pippin Magic

7.5% ABV  
12 oz

The Magic's in the  
peel!

HY: 19 BOTTLE OF 24



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