

# SUNRISE CIDER

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

- ❖ 14 Pounds Organic Earligold Apples
- ❖ 2 Pounds Organic Apricots
- ❖ 3/4 Teaspoon Pectic Enzyme

## Fermenting Instructions

- Sanitize all the equipment.
- Add 1/2 teaspoon pectic enzyme to the fermenter.
- Press apples and strain into fermenter.
- Let the juice rest for one hour.
- Add the Mangrove yeast to the fermenter.
- Seal with the airlock.
- Ferment for 2-3 weeks (until dry).

## Secondary and Aging Instructions

- Pit and juice the apricots. You can do this at the same time as the apples and freeze the juice. Let it thaw and warm to room temperature before using.
- Add juice to 1/4 teaspoon pectic enzyme and let it sit for 1 hour. Rack off clarified juice into fermenter.
- Rack cider into fermenter with apricot juice.
- Seal with the airlock and ferment for 2-3 weeks.
- 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 2.75 volumes, which is 14 PSI at 40F (4.5C).
- Bottle the cider.

**PRICKLYCIDER.COM**

