

RUBY REAPER

Volume: ~1.0 Gallon (3.8 liters)

- ❖ 16 Pounds Organic Jonathan Apples
- ❖ 3/4 Teaspoon Pectic Enzyme
- ❖ 20 ml Omega English Ale VIII Yeast
- ❖ 750 ml Organic Tequila
- ❖ 2 Organic Ruby Red Grapefruit, Medium
- ❖ 4 Organic Limes, Small
- ❖ 1 Organic Carolina Reaper Pepper, Dried
- ❖ 2 Organic Chipotle Peppers, Dried

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 Omega yeast to the fermenter.
- Seal with the airlock.
- Ferment until specific gravity reaches ~1.015.

Secondary and Aging Instructions

- Using a cup (237ml) of water, steep peppers at low heat for 10 minutes. Cool and strain.
- Juice grapefruit and limes. Remove the white pith from the grapefruit peel.
- Rack cider and add tequila, pepper tea, citrus juice, and peel.
- Seal with an airlock and age for 6-8 weeks.
- After aging, filter the cider to fine (1.0 micron filter).

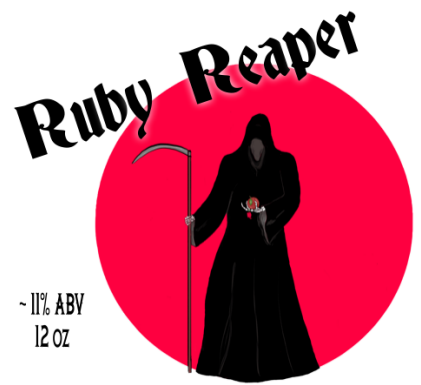
Packaging Instructions

- Force-carbonate the cider to 2.5 volumes, which is 12 PSI at 40F (4.5C).
- Bottle the cider.

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