



CIDER LITE HARD CIDER RECIPE



By Prickly Apple Cider

Volume: 1 Gallon

- 64** Fluid Ounces of Organic Apple Juice
- 32** Fluid Ounces of Organic Pear Juice
- 24** Fluid Ounces of Organic Pomegranate Juice
- 20** Grams Galena Hops
- 2-3** Grams Lallemend Belle Saison Yeast

FERMENTING INSTRUCTIONS

- * Sanitize all the equipment.
- * Add the apple, pear, and pomegranate juice to the fermenter
- * Add the Belle Saison yeast to the fermenter.
- * Seal with the airlock.
- * Ferment for 2-3 weeks.

RACKING AND HOP INSTRUCTIONS

- * Make two tea bags with 10 grams of galena hops in each.
- * Boil 2 cups of water with one tea bag for 15 minutes.
- * Remove from heat and add second tea bag to steep.
- * Add the cooled hop tea and tea bags into a keg.
- * Rack the cider into the keg and age for 2-3 weeks.

AGING AND PACKAGING INSTRUCTIONS

- * Remove the tea bags and age for 4 more weeks.
- * Filter the hard cider with 1.0 micron filter.
- * Force-carbonate the cider to 2.0 volumes.
- * Bottle the cider.

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