

## **GARDEN CIDER: A PLUM & GINGER HARD CIDER**

By Prickly Apple Cider

Volume: 1 Gallon

- 13** Pounds of Organic EarlyGold Apples
- 3** Pounds of Organic Red Plums
- 25** Grams Organic Ginger Root
- 2-3** Grams Mangrove M29 French Saison Yeast
- 1/2** Teaspoon Pectic Enzyme
- 1/2-1** Tablespoon of Organic Stevia

### **FERMENTING INSTRUCTIONS**

- \* Sanitize all the equipment.
- \* Add pectic enzyme to the fermenter.
- \* Press apples and plum 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 or until dry.

### **RACKING AND GINGER INSTRUCTIONS**

- \* Sanitize your equipment.
- \* Grate ginger into 1.5 cups of water and boil for 3-4 minutes.
- \* Remove from heat and allow ginger to steep until cool.
- \* Strain the cooled ginger tea through a stainless steel strainer into your secondary storage container or keg.
- \* Rack the cider into a keg and age for 4 weeks.

### **FILTERING AND PACKAGING INSTRUCTIONS**

- \* Taste the cider and back sweeten with stevia as required.
- \* Filter the hard cider with 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

FRESH PRESSED EARLY GOLD APPLES AND RED PLUMS. WATER.  
ORGANIC GINGER ROOT. ORGANIC STEVIA. YEAST - NO ADDED  
SULFITES OR PASTEURIZATION

**Garden Cider**



~6% ABV  
12 oz  
HY: 2019

**Plum & Ginger combined  
with early season apples**

\*GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



**Sp** Adobe Spark