



PRICKLY APPLE HARD CIDER RECIPE



By Prickly Apple Cider

Volume: 1 Gallon

- 12** Pounds Organic Early Gold or Granny Smith Apples
- 10** Pounds Prickly Pear Fruits
- 2-3** Grams Mangrove M-21 Wit Yeast
- 5/8** Teaspoon Pectic Enzyme

PROCESS PRICKLY PEARS

- * Sanitize your equipment.
- * Add 1/8 tsp pectic enzyme to ~1/2 gallon freezable container.
- * Using a centrifugal type juicer or blender, process the prickly pear fruits and strain juice into container.
- * Let the juice rest for 1 hour then freeze.

FERMENTING INSTRUCTIONS

- * Sanitize all the equipment.
- * Add 1/2 tsp pectic enzyme to the fermenter.
- * Press Early Gold apples and strain into fermenter.
- * Add the M-21 Wit yeast to the fermenter.
- * Seal with the airlock.
- * Ferment for 2-3 weeks.

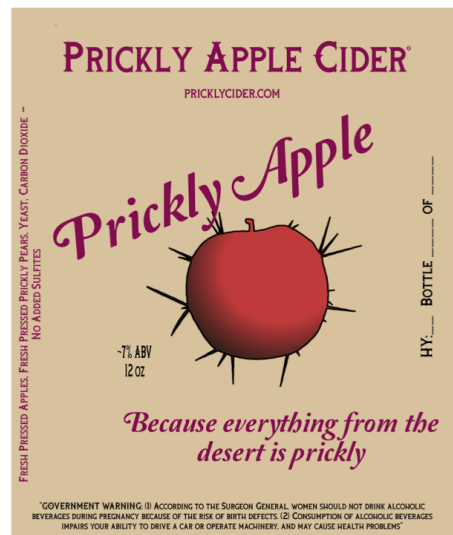
SECONDARY FERMENT AND RACKING

- * Rack the cider into a keg then strain the partially thawed prickly pear juice into the keg – Concentrate the juice by pouring off half while leaving half (mostly water) frozen.
- * Allow the cider and juice to complete a secondary fermentation and aging for 4-6 weeks.
- * Rack the cider into another keg and age 6 weeks.

AGING AND PACKAGING INSTRUCTIONS

- * Filter the hard cider with 1.0 micron filter.
- * Force-carbonate the cider to 2.75 volumes.
- * Bottle the cider.

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