

SILVER SUN CIDER

By Prickly Apple Cider

Volume: 1 Gallon

- 16** Pounds Organic Mutsu (Crispin) Apples
- 2-3** Grams SafAle S-04 Yeast
- 1/2** Tablespoon Pectic Enzyme

FERMENTING INSTRUCTIONS

- * Sanitize all the equipment.
- * Add pectic enzyme to the fermenter.
- * Press Mutsu apples and strain into fermenter.
- * Let the juice rest for one hour.
- * Add the SafAle S-04 yeast to the fermenter.
- * Seal with the airlock.
- * Ferment for 2-3 weeks.

AGING AND PACKING INSTRUCTIONS

- * Rack the cider into a keg and age for 4 weeks.
- * Filter the cider with a 0.5 micron filter.
- * Force-carbonate the cider to 2.5 volumes.
- * Bottle the cider.

pricklycider.com

PRICKLY APPLE CIDER®

PRICKLYCIDER.COM

FRESH PRESSED MUTSU APPLES, YEAST - NO ADDED SULFITES
OR PASTEURIZATION

Silver Sun

~5.9% ABV
12 oz

100% Mutsu

100% Delicious

HY: _____ BOTTLE _____ OF _____

*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.



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