

TUPELO CYSER

Volume: ~1.0 Gallon (3.8 liters)

- ❖ 10 Pounds Granny Smith Apples
- ❖ 10 Pounds Red Delicious Apples
- ❖ 1 Cup (236ml) Tupelo Honey
- ❖ 1 Cup (236ml) Warm Filtered Water
- ❖ 1/2 Teaspoon Pectic Enzyme
- ❖ 3 grams Cider House Select Yeast

Fermenting Instructions

- Sanitize all the equipment.
- Add pectic enzyme to the container.
- Press apples and strain into container.
- Clarify the juice by letting it sit for 1-2 hour before racking into fermenter.
- Dissolve the honey in warm water and add to the clarified juice.
- Add the yeast to the fermenter.
- Seal with the airlock and ferment at 21C/70F.
- Ferment until dry and starts to clarify (2-3 weeks)

Secondary and Aging Instructions

- Rack into an aging container and age for 8-12 weeks. Minimize headspace or use a keg with CO2 blanket.
- After aging, filter the cider to fine (1.0 micron filter).
- Age further or move to packaging.

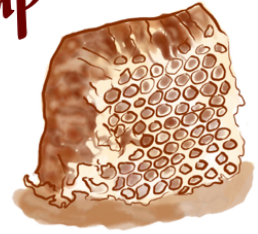
Packaging Instructions

- Force-carbonate the cider to 3.5 volumes, which is 22 PSI at 40F (4.5C).
- Bottle the cider.

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Tupelo Cyser



~8.5% ABV
12 oz

**MADE WITH THE
WORLD'S BEST HONEY**

HY:20 BOTTLE _____ OF _____

