

“EASY” CHERRY CIDER

Volume: ~1.0 Gallon (3.8 liters)

- ❖ 1 Gallon Organic Unfiltered Apple Juice
- ❖ 12 Ounces (355ml) Organic Tart Cherry Concentrate
- ❖ 3 Grams SafAle S-04 Yeast

Fermenting Instructions

- Sanitize all the equipment. NOTE: If you buy a gallon of apple juice in a glass carboy, you can use it as your fermenter.
- Pour out 16 ounces (473 ml) of the apple juice and add the tart cherry concentrate to the apple juice. This should give you a little extra head space. Save the apple juice in the freezer as you will use it after fermentation is complete.
- Add the S-04 yeast to the fermenter.
- Seal with the airlock and ferment at 22C/72F.
- Ferment until dry and starts to clarify (2-3 weeks)

Secondary and Aging Instructions

- Thaw the juice you froze.
- Rack into a sanitized carboy for aging. Top off with the extra apple juice and add an airlock.
- Age for 6-8 weeks.

Packaging Instructions

- Warm 4 ounces (118 ml) of water in the microwave and dissolve 22 grams (5 teaspoons) of sugar in the warm water. Place this in a sanitized carboy or stock pot.
- Rack the aged cider into the container with the sugar water. This will mix it effectively.
- Bottle your cider and let it sit at room temperature (68-72F or 20-22C) for at least two weeks.
- Serve cold and do a single pour to avoid fouling the clear cider with the sediment.

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ORGANIC APPLE JUICE, ORGANIC TART CHERRY CONCENTRATE, YEAST - NO ADDED SULFITES

*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.

