

SIMPLE CIDER

Volume: ~1.0 Gallon (3.8 liters)

- ❖ 20 Pounds Apples
 - 12 Pounds Sweets (Ex: Red Delicious)
 - 5 Pounds Sharps (Ex: Granny Smith)
 - 3 Pounds Bitters (Ex: Crabapples)
- ❖ 125 Grams Apple Peels (4-5 Large Apples)

Fermenting Instructions

- Sanitize all the equipment.
- Press or juice apples and strain into container.
- Microwave peels 3 times for 1 minute mixing after each minute - allow to cool.
- Add peels to the juice, leave about 10% headspace in container. Freeze any extra juice.
- Seal with the airlock and allow natural yeasts to ferment at around 21C/70F.
- When airlock stops bubbling, allow cider to start clarifying (4-8 weeks).

Secondary and Aging Instructions

- Rack into sanitized container leaving sediment.
- Minimize headspace by adding frozen juice or using smaller bottles.
- Age for 8-12 weeks minimum and up to 24 weeks.

Packaging Instructions

- Bottle still with minimum headspace.
- Serve cool to room temperature.

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Simple Cider

~6.5% ABV
12 oz



Cider Made Simply



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