



# NUTS! 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 Pears (Ex: Bartlett)
- ❖ 75 Grams Apple Peels (4-5 Large Apples)
- ❖ 3 Grams Pichia kluyveri Yeast
- ❖ 16 Ounces of fresh walnuts with shell
- ❖ 21 Grams Sugar

## 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.
- Add yeast and seal with the airlock. Allow 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 behind sediment.
- Crack walnuts and add shell and nut to the cider.
- Minimize headspace by adding frozen juice or using smaller container.
- Age for 8-12 weeks minimum and up to 24 weeks.

## Packaging Instructions

- Force carbonate to 2.25 volumes CO<sub>2</sub> or add sugar (21 grams) and bottle condition around 68F/20C for 2-3 weeks.
- Chill and serve.

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**A Cider Aged with Walnuts**

