

PRICKLY POMMEAU

Volume: ~1.0 Gallon (3.8 liters)

- ❖ 40 Pounds Apples (Or 1.5 Gallons of Juice)
 - 20 Pounds Sweets (Ex: Red Delicious)
 - 20 Pounds Sharps (Ex: Granny Smith)
- ❖ 100 Grams Apple Peels (4-5 Large Apples)
- ❖ 750 ml Calvados or Apple Brandy
- ❖ 1 Teaspoon Pectic Enzyme

Freeze Concentrating Instructions

- Sanitize all the equipment.
- Collect 100 grams of apples peels and freeze
- Press or juice apples and strain into container with pectic enzyme.
- Place container in the refrigerator or cool location overnight to clarify.
- Siphon clarified juice off sediment into plastic containers and freeze.
- Freeze concentrate juice by thawing and pouring off juice until ~1/2 volume remains as a frozen core of ice (mostly water).

Aging Instructions

- Microwave frozen peels 3-5 times for 1 minute, mixing after each minute.
- Add Calvados, concentrated juice, and peels into sanitized container for aging (kegs are ideal).
- Minimize headspace by adding more juice, spirit, or using a smaller container.
- Age for 4-6 months minimum agitating weekly.

Packaging Instructions

- Bottle still. Minimize headspace in bottle or pre-treat with CO2.
- Bottle age for at least 4 months but ideally over a year.
- Serve slightly below room temperature.

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PRICKLY APPLE CIDER®

pricklycider.com

FREEZE CONCENTRATED ORGANIC APPLE JUICE, CALVADOS
- NO ADDED SULFITES OR PASTEURIZATION

**Prickly
Pommeau**

-13% ABV
HY:2022



**Traditional pommeau
with a twist**

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

