

How to make home brew cider (4-5%) in a 3L bottle:

1. Buy a nice tasting juice
 - a. aim for about 3L.
 - b. ensure it is preservative free (that will hurt yeast)
 - c. ensure it has high sugar content (converts to alcohol)
 - d. my favs are Fresh up:
 - i. Apple & Summah Fruits 3L
 - ii. Crisp Apple 3L
 - e. Note: Orange juice is a unique taste (read: Don't do it cause i poured mine out as it tasted SUPER nasty)



2. Get some Yeast
 - a. For Crisp Apple Fresh up:
 - i. Champagne Yeast:
 1. gives a taste like a brut with a strong apple flavour
 - ii. Sparkling white wine yeast
 1. kinda like a apple flavoured Sav
 - iii. Cider yeast
 1. tastes like cider
 - b. I used Mangrove Jack's: Craft Series Cider Yeast M02
 - i. <http://mangrovejacks.com/products/craft-series-cider-yeast>



3. Add in some yeast:

- a. First pour out about 2 cups worth
- b. remember that the Yeast is \$8 for that packet
 - i. about a $\frac{1}{4}$ teaspoon works fine
 - ii. more will start the fermentation sooner (starts inside 24 hours anyways), but increase costs
 - iii. Make sure to keep refrigerated when not being used, and should also be in an airtight bag (who knows what else is in a fridge)



- iv. The above picture is WAY too much yeast (cost per Litre of cider), but it's good to get it going fast.

4. Ferment at 18-24 degrees (in a container that can handle exploding cider, think about impact of 3L of cider getting out through a crack and leaking everywhere, like a linen cupboard)



- a. The above is 2x 3L Fresh up in a 30L kit fermenter, but you could prob fit 3x.

5. How to ferment:

- a. Screw the lid of bottle on tight
- b. Wait
- c. Depending on your attention either:
 - i. Once the bottle starts to swell then very slowly unscrew the lid until it gently starts to hiss, this will now act as a positive pressure airlock
 - ii. Most likely you will come back the next day and the bottle will either have exploded (bugger i hope that container was good) or HOPEFULLY the bottle has just popped out due to the pressure, and the sides are all swollen.

6. Now that your cider has it's lid just slightly undone, and is generating positive air pressure, you will not need an airlock, so just sit back and wait. Hopefully you have a nice temperature controlled area, that keeps the temperature constant (this helps make consistent repeatable results).



7. Now just sit back for about 10 days
8. To test if it's finished, either:
 - a. experiment: use your eye, look at it, say "oh it's about done" ← this is normal after about 10 days
 - i. you can screw up the lid tight and take a "finger pressure test" to see if it's not getting more firm = finished.
 - ii. just not care; it's been 10 days and i'm thirsty! :P
 - b. Use Science (at a cost):
 - i. take a hydrometer and measure the specific gravity of the liquid.
 - ii. re-test it a day later - if it's the same then it's done.
 1. side win here, if you also take a measure of the gravity at the start you can calculate the % alcohol
9. Drink it.
 - a. note: the longer you can leave it here the more the cloudiness will settle out and you will have clear cider.
 - i. i've left mine for a month, and it's turned solid, so easy as to pour out!
 - b. if you want to drink it straight away, then go for it. I'd recommend that you move it very carefully to not disturb the sediment, and then pour it in one go, so that you get a clean pour and minimise the yeast left overs (as these do alter the taste, and excessive consumption can lead to urgent requirements to use a bathroom)

Now for the experimentation:

Q. find it's not sweet enough?

A. Add some Artificial Sweeteners

Q. Want to try some other flavours:

Experiment:

I've tried:

- Adding a stick of cinnamon to a brew before it starts, this was good, but also even more dry with the dry cider, and light cinnamon taste
- Adding vanilla extract - kinda nice but you need to add in a lot to taste it, i never got the amount right.
- Adding blackcurrant syrup - not that this means you are replacing known sugar content for 5x sugar per ml, so your alcohol content will go up. (not a lot, but worth noting). This was very nom nom.
- Just adding more sugar (get brewers glucose, not table sugar as this has all sorts added to make it white, and these bring funky flavours) to the start to crank up the % alcohol at the end, 1 cup of white sugar nearly doubled the % when i tried it.

Q. Costs:

- A. 3L fresh up on special about \$4:50. if you are happy to wait for the yeast to kick off you can get 10+ ciders per yeast packet. or about \$0.80 per 3L
- B. So total cost of about \$5.50 per 3L of cider

Q. Can you reuse the yeast:

- A. YES, some people have used the yeast to tip back into the next juice, as they have already multiplied and are raring to go, i've heard of people using the same yeast over 5 times. you just need to be careful though, as if something else gets in there it'll add some FUNKY flavours, and wreck a brew.

Q. why not tip it all together and make it in one go

- A. things go wrong. better to lose 3L than 30L, and you can make many flavours to experiment fast.