C I D E R

CATEGORY 11

Hard Cider

Classification: cider

Source: (jwhite@anovax.enet.dec.com) Issue #508, 10/2/90

For this recipe to turn out well, do not use pasteurized apple juice. My last batch took 3 weeks to ferment. If you notice unpleasant smells during this time, you can ignore them. Boy, does this turn out great!

Ingredients:

- 5 gallons, sweet cider
- 3 pounds, brown sugar
- 3 pounds, honey
- 2 packs, champagne yeast

Procedure:

Strain 3 gallons of cider into a 5-gallon carboy. Strain 1/2 gallon into pot and heat enough to allow sugar and honey to thoroughly dissolve. Pour into carboy and finish filling to neck. Pitch yeast and seal with airlock. When fermentation stops, bottle. Prime with sugar to add carbonation.

Specifics:

- Primary Ferment: 3 weeks

Hard Cider

Classification: cider

Source: A.E. Mossberg (aem@mthvax.miami.edu)

Sometimes I rack the cider before placing in refrigerator because there is a heavy build up of dead yeast and particulate matter from the apple juice.

Ingredients:

- 1 gallon, unfiltered apple juice
- 1/3 packet, yeast

Procedure:

Remove 1 pint of juice to allow room for yeast activity. Add yeast. Let sit 4-10 days. Replace pint of juice. Place in refrigerator and enjoy.

Specifics:

- Primary Ferment: 4--10 days

Killer Cider

Classification: cider

Source: Al Taylor (s94taylor@usuhsb.bitnet) Issue #723, 9/13/91

Ingredients: (for 1 gallon)

- 1 gallon, pasteurized apple cider
- 12 ounce can (Seneca?) 100% Granny Smith apple juice concentrate
- 1 cup white sugar
- Champagne yeast

Procedure:

Pour out enough cider to make room in the glass jug for the concentrate and the sugar and the re-hydrated yeast (I would recommend using champagne yeast). Mix thoroughly and put an airlock on it. Come back about a week later, check the gravity and if it bottoms out, prime it with 1/5 of 3/4 cup of white sugar, then bottle it in two 2-liter plastic soda bottles, well-cleaned, of course. Let it condition for about a week and...enjoy!

Fall Cider

Classification: cider

Source: Mike Ligas (LIGAS@SSCvax.CIS.McMaster.CA) Issue #733, 9/27/91

This stuff is peaking after 3 months in the bottle, IMHO.

Ingredients: (for 6 gallons)

- 6 gallons, fresh apple cider (no preservatives)
- 3 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 2-1/2 teaspoon, pectic enzyme
- 1 cup, Dextrose (corn sugar)
- 1-1/4 teaspoon, sulfite crystals (potassium metabisulphite)
- 2 packs, dried yeast (Edme)

Procedure:

Mix all ingredients except the yeast into the primary, cover and let stand for 24 hours to dissipate SO2 from sulfite. Hydrate yeast in 1 cup water at 95-104 degrees for 5-10 minutes and then pitch into cider with vigorous stirring to aerate. Primary ferment for 5 days. Secondary ferment for 3 weeks. Prime and bottle as usual.

Specifics:

- O.G.: 1.055
- Primary Ferment: 5 days
- Secondary Ferment: 3 weeks

Cider

Classification: cider

Source: Jay Hersh (hersh@expo.lcs.mit.edu) Cider Digest #59, 11/1/91

Ingredients:

- 2 to 2-1/2 gallons, fresh cider
- 1 gallon, water
- 1 pound, M&F Light DME (unhopped)
- 2 cups, Cane Sugar
- 1/2 cup, Brown Sugar Dash of Cinnamon
- 7-14 grams, Ale Yeast (Whitbread recomended)

Procedure:

Combine all ingredients except yeast. Boil for about 30 minutes, skim the top if you feel like it. After boiling take this off the stove, and add about 2 to 2-1/2 gallons of chilled fresh Cider. This should drop the temperature to below 90 degrees, if not chill it to below 90 degrees, then add an Ale Yeast, 7-14 grams of Whitbread or some other quality Ale Yeast as good. I let this ferment in the primary for 3-5 days, then rack to a secondary and let sit another 10-14 days before kegging. I artifically carbonated this one, but amounts of priming sugar typical for Ales would work well too.

Specifics:

- Primary Ferment: 3--5 days
- Secondary Ferment: 10--14 days

Cranberry Cider

Classification: cider, cranberry cider

Source: Jay Hersh (hersh@expo.lcs.mit.edu) Cider Digest #59, 11/1/91

Drink in the spring, Yumm! For a variation, substitute 24 ounces of frozen raspberries for cranberries. Equally yumm!

Ingredients: (for 3 gallons)

- 3 gallons, Fresh Cider
- 12 ounces, Ocean Spray Cranberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

Toss all ingredients into a carboy at room temperature. Put on an airlock and go away. Rack after 2-3 weeks and go away again. After another 2-3 weeks bottle and go away for a few months!

Raspberry Cider

Classification: cider, raspberry cider

Source: Jay Hersh (hersh@expo.lcs.mit.edu) Cider Digest #59, 11/1/91

Drink in the spring, Yumm!

Ingredients: (for 3 gallons)

- 3 gallons, Fresh Cider
- 4 6--ounce packages, Red Raspberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

Toss all ingredients into a carboy at room temperature. Put on an airlock and go away. Rack after 2-3 weeks and go away again. After another 2-3 weeks bottle and go away for a few months!

NE Cider

Classification: cider

Source: Jay Hersh (hersh@expo.lcs.mit.edu) Cider Digest #59, 11/1/91

Ingredients: (for 3 gallons)

- 3 gallons, Cider
- 4 cups, cane sugar
- wild yeast (ie. Don't add any yeast)

Procedure:

Toss 3 gallons of a good blend of Cider along with 4 cups of cane sugar into a carboy. Shake until the sugar dissolves. Put a blow off hose into the top of the carboy and let stand at room temperature. After a few days (or even weeks) the wild yeast will take off and things will start moving in the carboy and blow off will rise up from the cider. Be sure to empty the blowoff jar as needed. Eventually things will settle down, then put an airlock on and take the blow off hose off. Place the carboy in a cool dark place (45-55 degrees). After 2-3 months you can rack this off to another carboy. At this point you can rack onto some unpreserved raisins which will add yeast nutrients and sugars and kick in a secondary ferment. Let this go for a month or two more and then bottle. You can prime at bottling time if you want a sparkling cider (use bottles that can handle some pressure like American Champagne bottles), or unprimed for a still cider.

Specifics:

- Primary Ferment: 2--3 months
- Secondary Ferment: 1--2 months

Holiday Cider

Classification: cider, maple cider, spiced cider

Source: Nick Cuccia (cuccia@eris.berkeley.edu) Cider Digest #94, 12/17/91

Good sparkle, mildly yeasty (not careful enough with my secondary racking), complex flavor, some spice in the nose, too much alcohol (my calcs say that the alcohol content is about 15%, but it tastes much stronger). In general, I'm pretty pleased; almost everybody who's tried it has been pleased as well.

Ingredients:

- 5 gallons, Apple Juice (Gravenstein/Jonathan blend)
- 6 cups, Maple Syrup
- 7/3 tablespoon, Whole Cloves
- 1/2 Whole nutmeg, grated
- 10 4 inch cinnamon sticks
- 3 lemons (juice and zest)
- 2 inches, ginger root, peeled and grated
- 1 pack, Red Star Champagne Yeast

Procedure:

Simmer 3/4 gallon apple juice, spices and ginger (in spice bags), syrup, and lemon juice and zest for 45 mins. Add simmered mix to 4--1/4 gallon. Put cider in carboy. Pitch yeast and top off with more apple juice. Ferment for 34 days. Rack to secondary and top off with more apple juice. Prime with 3/4 cup corn sugar and bottle. Age for 30 days and consume.

Specifics:

- O.G.: 1.100
- F.G.: 0.998
- Primary Ferment: 34 days
- Secondary Ferment: 22 days

Hard Cider

Classification: cider

Source: Tom Maszerowski (tcm@moscom.com) Issue #833, 2/28/92

I can almost hear the howls of protest now, "what, no boil, no sulfites to kill wild

yeasts", but this has worked for me. One important caveat, champagne yeasts cause a COMPLETE fermentation of the available sugars in the cider. My first batch smelled like cider but was the dryest tasting beverage you could imagine. Hydrometer reading indicated a F.G. of 1.001. This batch was more like an apple wine than anything else. The batch using ale yeast was much sweeter, much lower in alcohol content but not as clear. My advice is experiment, and enjoy the mistakes.

I've made hard cider two years running, both times in the Fall, during the apple harvest. I used the same method both times and had a fair amount of success.

Ingredients: (for 3 gallons)

- 3 gallons, preservative-free cider
- 1 package, champagne yeast or Whitbread ale yeast

Procedure:

Place cider in sanitized carboy, add yeast, and fix airlock. It may take upwards of 7 days to ferment out, depending on yeast chosen. Bottle with corn sugar as you would with beer, if you want a sparkling cider, or without for still.

Nobs Cider

Classification: cider, spiced cider

Source: Andy Phillips (phillips@lars.afrc.ac.uk) Issue #921, 7/10/92

Fermentation relies on infection by wild yeasts from the air. You could try this, but I wouldn't recommend it---there is no guarantee that a suitable wild yeast will fall from the heavens, and there will be plenty of other bugs waiting their chance to turn your apple juice into cider vinegar. Your best bet is to try to sanitize the apple juice in some way, and then add a starter of pure yeast.

This would turn out more like an apple wine, probably, and I would use a wine yeast if you can't get hold of any unpasteurized cider to culture from.

Ingredients: (for 1 gallon)

- 1 UK gallon, apple juice (i.e., 1--1/4 U.S. gallon)
- 3/4 pound, chopped muscatel raisins
- 1/2 ounce, crushed ginger root
- 2 inch stick of cinnamon
- juice of 1 orange

Procedure:

You may try crushing the apples yourself using a juice press. You may then try partly to sterilize in some way. Don't try to sterilize by heating: this imparts a cooked taste to the cider. You could try a very small quantity of sodium metabisulphite for a few hours (see recipes for wine-making from fruit). Pitch the yeast (and I would add some yeast nutrient) and ferment for about 2-4 weeks. This can be drunk immediately ("rough cider") or racked into secondary for up to 3 months. Don't worry about the clarity: it's unlikely to drop clear, due to all the pectins. If you're really confident about your sterilization, cider matures well in bottle.

One way of cutting down on contamination would be to boil a small quantity of the juice and make up a starter with the yeast - this large inoculum should compete out any unwanted strains, and the cooked taste from the small volume of starter won't be noticeable.

Hard Core XXX Cider

Classification: cider

Source: Charles Castellow, Issue #921 7/10/92

This recipe won the AHA cider competition this year.

The most important thing I've found is getting fresh juice (freshness shouldn't be a problem if you're pressing your own) that tastes like apples. This is sometimes a little harder than it might sound. In Washington, the majority of apples grown are "eating" apples, rather than juice or cooking apples. The Johnagold apple juice I used didn't have sufficient apple taste, so after the sugar had fermented away, there wasn't much taste left. I put some apple taste in with the concentrates. (The current batch I'm making uses juice from Red Delicious and Granny Smith apples, but still doesn't have a strong apple taste, even before fermenting.) I'm told that blends of different types of apples work better than juice from a single type.

You might want to keep on eye (taste bud?) on the fermentation and stop it before it completes, or use a different type of yeast that won't take it so far. Mine was bone dry after three weeks, so I sweetened it up some with the lactose.

Ingredients:

- 3 gallons, cider (allegedly made from Johnagolds)
- 6 Campden tablets
- 3 ounces, lactose
- 12 ounce can, frozen concentrated Seneca Granny Smith apple juice
- 16 ounce, can frozen concentrated TreeTop apple juice
- Vintner's Choice Pasteur Champagne yeast

Procedure:

Pour cider into 3 gallon carboy with 6 crushed Campden tablets. Add yeast after two days. Ferment for three weeks at approximately 68 degrees.

Oops! That's a little too dry. Rack to keg, adding three ounces lactose. Force carbonate for two weeks.

Damn! Still doesn't taste quite right. Add some apple juice concentrate to get an apple taste.

Filter with 0.5 micron filter and force recarbonate. Bottle using counter-pressure bottle filler.

Scrumpy

Classification: cider, scrumpy, meat

Source: Neal Raisman (Neal.Raisman@uc.edu) Issue #933, 7/25/92

This is a recipe for a strong British cider called scrumpy. It is really strong. One glass and the world begins to glow. A second glass, makes it all go.

It is wonderful served cold when mature. I have let it sit for a year and it is quite fine.

Ingredients:

- 12 pounds, mixed apples (make sure they're clean with no blemishes)
- 1/2 pound, raisins
- 1/2 pound, raw meat
- 1 gallon, water at 70 degrees
- champagne yeast (tradition calls for bakers yeast)

Procedure:

Chop all ingredients. Then grind the apples and raisins. A food processor is helpful. Toss the ingredients into the water and stir. Add the yeast and seal the brew bucket with an airlock. Each day, stir the ingredients by swirling the ingredients in the

closed bucket. After the first fermentation slows, about 8-10 days, move to a secondary fermenter. If you like a dry cider, add a second dose of yeast to the secondary fermenter. Seal with an airlock. Let sit until it the fermentation slows to a very slow, almost imperceptable bubble. Move to a carboy to get out more of the particulates. Let it sit for about a week and bottle.

The scrumpy will need to mature for about four months before you will want to even try it since it will give off a strong unpleasant smell and almost vinegary taste. The longer it is allowed to mature, the better, smoother and drier it will get.

Hard Cider, Take 1

Classification: cider

Source: Diane Palme (dspalme@mke.ab.com), Cider Digest #293, 6/30/93

I thought I would share my first attempt at a cider with you. I picked up 4 gallons of unfiltered cider at my local Fruit Ranch (great place for fresh produce and the farmer's market was closed) and jumped in head first.

Ingredients:

- 3 1/2 Gallons unfiltered apple cider (contains .1% Sodium Benzoate)
- 1 1/2 Gallons water
- 1# Gold dry malt extract
- 2 cups dry maple sugar
- 1 cup brown sugar
- 1 packet Whitbread Ale Yeast

Procedure:

Rehydrate ale yeast in 1 cup of water and 3 tablespoons of DME. Boil water and malt mixture for 5 minutes, cool, pitch yeast and cover.

Boil water with DME, maple sugar and brown sugar for 30 minutes. Pour into carboy on top of apple cider. Cool and pitch yeast. Attach blow-off tube. O.G. was ~1.040 at 70 degrees.

At first, the yeast fell to the bottom of the carboy and the cider/water mixture was almost clear. We noticed that there were clumps of fluffy-looking things suspended in the liquid which seemed to either float or sink without any pattern. The blow-off tube was bubbling verrrrrry slowly and the solution remained clear for a day. By the end of the second day, a thick brown foam (not a kraeusen like I see on my homebrew) formed at the top and the mixture was starting to get cloudy. We popped the air lock on it and went away. The next day the cider was fermenting like all heck and there was an actual *kraeusen* on the top! I can actually hear the stuff fizzing if I sit next to the carboy! (I am immensely pleased, can't you tell? :) Anyway, the entire apartment smells like hard cider and the most wonderful smell is coming out of the air lock. Just like when I make apple butter in the fall.

Specifics:

- O.G.: 1.040

1st Attempt

Classification: cider

Source: Bridget Cullinan (BCULLIN@american.edu), Cider Digest #290, 5/25/93

Ingredients:

- 4 gallons unpreserved store-bought cider
- 1 quart "Oregonberry" juice
- 1 can treetop frozen apple juice concentrate
- 3 cups cane sugar
- 1 lb honey
- camdem tablets - crushed
- champagne yeast

Procedure:

It fermented for about 9 days - original gravity 1.052. I then racked it into the secondary and added 12 oz frozen rasberries which I thawed and pureed. I also added some pectin enzyme for clearing.

For bottling, I used 1 can frozen seneca granny smith concentrate and 1/4 cup corn sugar for conditioning/carbonation. Final gravity = .994

Specifics:

- O.G.: 1.052
- F.G.: 0.994

Dry Cider

Classification: cider, Woodpecker cider, Blackthorn cider

Source: Mark A. Fryling (mfryling@magnus.acs.ohio-state.edu), HBD Issue #1435, 5/28/94

First of all let me say that the quality of the finished product depends heavily on the flavor of the cider that you start with. Being here in Ohio we dont really get the best cider apples so the quality is probably not quite up to what you can get in New England. I hear that Northern Spy is one of the very best cider apples. That said though, any good quality, fresh, unpasteurized cider will make a perfectly acceptable hard cider.

Ingredients:

- 5 gallons cider
- good quality wine yeast ((I find Lalvin 71B-1122 Narbonne to be excellent)
- 3/4 cup corn sugar (priming)

Procedure:

Simply pitch a good quality wine yeast (I find Lalvin 71B-1122 Narbonne to be excellent) into your fresh, unpasteurized and unfiltered cider. Rack after 1 week and bottle with corn sugar (3/4c for 5 gal) when the cider is crystal clear.

- Note #1: My experience is that cider has a SG of 1.040 - 1.055 so the resulting hard cider will be in the 5% abv range.

- Note #2: Some folks like to kill off the wild yeast with bisulfite before pitching their wine yeast, but I find that this is unnecissary and leads to unplesant residual sulfur taste.

Sweet and Strong Still Cider

Classification: cider, sweet cider

Source: Mark A. Fryling (mfryling@magnus.acs.ohio-state.edu), HBD Issue #1435, 5/28/94

Definitely something to be enjoyed in moderation. It is however absolutely wonderful. The spices give it a kind of christmas-y feel that just makes me feel all warm and fuzzy (or maybe thats the alcohol 8*). This would also make some absolutely WICKED apple-jack if someone were to freeze some of the finished product

(though I would never advocate such irresponsible, illegal and dangerous behaviour ;-).

Ingredients: (for 3 gallons)

- 3 gal fresh (unpasteurized etc.) apple cider
- 4 lbs light brown sugar
- 1 lb dark brown sugar
- 9 grams of crushed cinnamon stick
- 10 whole cloves (crushed before adding)
- 1 tsp yeast energizer (the kind that's a mixture of urea and B-vitamins)
- 10 g of Lalvin 71B-1122

Procedure:

Dissolve sugar in cider (you can warm it to help the sugar dissolve) and add everything to your fermenter.

Fermeneted wildly in primary for about 2 weeks then took about 7 weeks in secondary to clear sufficiently to bottle. I dont remember what the abv works out to be on this stuff but its HIGH.

Specifics:

- O.G.: 1.120
- F.G.: 1.002 (pretty impressive huh?)

First Time Cider

Classification: cider, hard cider

Source: Eric Schweikert (eric.schweikert@his.com), HBD Issue #1590, 11/28/94

I've had really outstanding luck with a recipe out of a wine-making book, which I thought I'd include here. Some of the ingredients are wine-specific, but I found them all in my local brew shop.

Ingredients: (for 5 gallons)

- 5 gallons unpreserved cider
- sugar or apple concentrate to raise O.G. to 1060
- 2 tablespposn pectic enzyme
- 2 teaspoons liquid tannin (or dry tannin)
- 1-1/2 campden tables
- 1 or 2 packs champagne yeast or ale yeast
- 1 or 2 packs yeast nutrient

Procedure:

Mix all but yeast and nutrient, wait one day for sulphites to dissipate. Pitch yeast. Champagne yeast will give you dry cider, ale yeast a sweeter cider (which I prefer). Ferment to completion, rack to carboy, age one month, bottle with 3/4 cups corn or brown sugar (try using 1 litre PET bottles).

For best results, use the second set of ingreds. to make a starter mixture with 0.5 cups sugar in 1 cup boiled water on the first day and pitch the lot the second day.

For most predictable (sp?) sweet cider results, use champagne yeast. When complete and aged, add sulphite to kill the yeast, add 10+ oz Wine Conditioner for sweetnes (to taste), filter, and sparkle with CO2. (too much work for me)

With champagne yeast this goes to completion rather fast (<1 week). Note that with ale yeast you're fermenting close to the yeast's alc tolerance (this finishes at quite low FG), so fermentation may go on slowly for quite some time (2+ weeks).

Unlike beer, this gets _much_ better over time (it's apple wine, I guess). My 2-year-old first batch is really great now, even though it tasted sort of yeast-y at first. I'd wait at least a month before drinking, though you may want to open a few early for the holidays.

Specifics:

- O.G.: 1060
- F.G.: 0.997 - 0.960

Cider

Classification: cider

Source: Rob (mckeownd@qucdn.quennsu.ca), HBD Issue #1583, 11/19/94

Dont be so sure you are going to save money! I made Cider this year, and it's not cheap. A Gallon of that cider runs you about $3.99 to $4.99 for 1 gallon of unpasturized, perservitive free cider. Add yeast cost (if you use liquid) and its over $20, im sure the taste however will be much improved over an extract.

Shoot for Brown Sugar instead of corn sugar. It added a nice color to my cider, along with a nice flavor. My first batch was rather sour for my tastes and for the next one I intend to use Lactose to sweeten it up since its unfermentable.

Ingredients: (for 2 gallons)

- 2 Gallons Unpasturized, No Perservitive Cider
- 14 whole cloves
- 1 cinamon stick
- 1 tsp ground nutmeg
- 1 tsp. allspice
- 1 pound extra-light M&F dry malt extract
- 1 Package Whitbread Ale Yeast
- 1 Pound Brown Sugar

Procedure:

Mix the Lot of it together, boil for about 20 minutes. Remove cinamon stick and cloves. Cool to 80, pitch yeast. Ferment in primary for about a week. Ferment in the secondary about another week. Let it rot in the bottle for yet another week.

This stuff came out EXTREMELY potent. OG was like 1.085 (dont have my logs in front of me). If you prime it, you get a champagne type apple cider, which everyone seemed to enjoy.

Specifics:

- O.G.: 1085

Bullwinkle Perry

Classification: cider, perry, pears

Source: Fred Hardy (fcmbh@access.digex.net), HBD Issue #1780, 7/13/95

Bullwinkle is a golden semi-dry pear cider which has the character of a white wine with modest pear aroma and pears in the flavor. Pears are not as aggressively flavored as apples, so perry (pear cider) has subtle flavors enhanced by the sugars and acids used in preparation.

Ingredients:

- 5 gallons pear squeezings (juice) OG = 1.052
- 2 lb. light brown sugar
- 4 lb. white table sugar
- 1 tsp. grape tannin
- 2 tsp acid blend
- 3 tsp tartaric acid
- 5 tsp malic acid
- 1 1/2 tsp citric acid
- 2 5 gm packets Red Star Pasteur Champagne dried yeast

Procedure:

Make sure everything has been sanitized, and do not worry about camden tablets, boiling stuff, etc. This is a no-sweat recipe.

Heat 1 gallon of the juice enough so you can dissolve the sugars and additives in it. Stir until the sugar is dissolved.

Meanwhile reconstitute the dry yeast in a cup of warm (90-100 degrees F) water.

When the sugars are dissolved, dump the whole mess into a 5- gallon carboy, fit a blowoff tube and pitch the yeast. watch the liquid level in the carboy, and top up with fresh pear juice as needed. Fermentation will drop off in about a month. When it does, rack to a second carboy and top up with fresh cider.

Wait 45 days before bottling. Sample about 4 months after bottling. My last batch was made on 9/20/94, racked to the secondary on 10/20/94 and bottled 12/4/94. We began drinking it in April, and it was good and still improving. I am confident it will be all gone long before it reaches theoretical peak flavor.

Specifics:

- OG: 1.095
- FG: 0.96
- Alcohol: ~12.3% abv

Mankind's Simplest Brew

Classification: cider, hard cider

Source: pstanley@pixi.com, r.c.b., 8/8/95

This makes a light apple cider/wine (3% by volume), but it is crisp and delicious when well chilled. For more kick, go to a recipe which adds honey and brown sugar to the juice (1/2 pound each to a gallon of juice).

Ingredients:

- 1 gallon jug of commercial apple juice (not "apple cider", it seems to have less sugar)
- 1/2 packet of Cote de Baum yeast (Champagne yeast eats too much of the natural sugars, leaves a tart product)

Procedure:

1. Reserve 1 cup of juice (put back after fermenting)
2. Add yeast and shake (pitch)
3. Airlock and leave at room temperature
4. Fermentation will last 2 to 3 days in warm weather
5. Put in frig for 1 or two days
6. Rack and prime bottles with 1 teaspoon of sugar or corn syrup
7. Drink or lay it down

Specifics:

- Alcohol: 3% abv

Big Bore Cider

Classification: cider

Source: Scott Bratlie (bratlie@selway.umt.edu), r.c.b., September 20, 1995

I made a farely good and potent cider a couple months ago. It is modified from one that I got from The *Cats Meow 3* called Sweet and Strong Still Cider (page page 266).

Since then I have started to read the real cider and perry page and real cider is supposed to be made with ale yeast. Well next batch I'll try it this way.

Ingredients:

- 18 cans Seneca apple juice
- 4 lbs brown sugar
- 10 cloves
- 10 cinnamon sticks
- lavlin ec-1118 yeast

Procedure:

I put all this into a carboy, no boiling or sulfites no nothing, lete site for two weeks, fermentation took about 50 hrs to start, racked to a secondary with spices going too. bottled about two weeks latter with 3/4 primming sugar (corn sugar). lete site for two more weeks (really needs 2 months to clear or maybe irish moss to help). Drink this stuff as cold as you can get it, but watch it'll get ya.

Cider

Classification: cider

Source: Arne Thormodsen (arnet@cv.hp.com), r.c.b., 10/24/95

I like the result much more than a similar recipe using champagne yeast. Last night I tasted one of each back to back, the one with the ale yeast was sweeter and smoother, and primed faster (2 weeks vs 3-4 with the champagne yeast). However the one with the champagne yeast cleared better. They were both OK.

BTW, I wouldn't recommend drinking *more* than two of these in an evening ;-)

Ingredients: (2 gallons)

- 2 gallons unfiltered unpreserved apple juice (mainly gravenstein)
- 2 lbs honey, thinned with a little boiling water
- 1 Tsp di-ammonium phosphate
- Poured onto yeast cake from an ale secondary , Coopers yeast

Procedure:

With this huge amount of yeast the fermentation took off like a bomb. If you use the yeast from the package (Coopers is a dry yeast) you might want to use a couple or three. With no sulfites in this recipe I was afraid that if I didn't start with enough yeast a wild one might take over. When it was done primed it with 1/2 cup honey and bottled like beer.

Cider

Classification: cider

Source:Jeffrey Daniels (jad@saucer.cc.umr.edu), r.c.b., 3/19/96

I did a batch for Christmas last year. I used the following.

Ingredients: (for 3 gallons)

- 8 cans of el-cheapo frozen apple juice
- 1 lb, honey
- 1 lb. corn sugar
- 1 lb. brown sugar
- 2 tablespoons of cinnamon
- ale yeast

Procedure:

I added enough water to yield about 3 gallons of some very potent hard cider. Even with the ale yeast it was about 11% if I remember. After about a month of aging it was too strong, dry, and sharp. It was closer to an apple wine. We drank less than a gallon and left the rest in a nice dark closet. Some months later I gave it another try, delicious, still strong as hell, a couple of glasses will get you going.

Cider

Classification: cider

Source: Todd Kirby (mkirby@bgsm.edu), HBD Issue #1966, 2/22/96

I recently attempted (for the first time) a cider. After looking through *Cat's Meow* at the various recipes, I came up with the following.

Ingredients:

- 5 Gallons Apple Juice (no Na-Benzoate)
- 2 Lbs Brown Sugar
- 1 Lb Honey
- 1 Cup Sucrose (didn't quite have enough brown sugar)
- Dry EDME Ale Yeast (1 packet)

Procedure:

Several recipes in CM3 and other places recommended boiling for a short while (15 min) so I did and all seemed well. This stuff fermented madly for nearly 2 weeks, then slowed to a more steady rate and seems about finished (2 weeks later). I have a feeling that I "pectinized" the cider by boiling, as it is extremely cloudy and shows no signs of settling. I'm wondering how (if) I can clear it some, but I'm unsure whether the cloudiness is due to yeast, pectin, or both.

Eric's Awesome Autumn Cider

Classification: cider, apple cider

Source: Stuart Paynter (paynter@bnr.ca), r.c.b., 9/18/96

This is based on a recipe from Defalco's Supplies, Ottawa, ON.

The result was a quite dry "apple wine" with a medium to strong apple taste that has been improving with age!

Ingredients:

- 25L soft cider (to allow for loss in transfer)
- 5 campden tablets
- corn sugar to O.G. 1.060 (~2kg)
- 1-1/4 tsp tannin
- 1-1/4 tsp yeast energizer
- 2-1/2 tsp pectic enzyme powder
- 2 tsp acid blend
- 1 pkg Lalvin EC1118 (white wine) yeast

Procedure:

Instructions and what I did to make a still cider:

- got 24L of fresh pressed juice of unknown blend from a local orchard

- crushed 5 campden tablets, stirred them in and let stand for 2 days

- checked SG of juice (1.052) added 2kg of clover honey to bring it up to 1.076. Technically, adding honey makes this a "cyser".

- add yest energizer, pectic enzyme, acid blend, and tannin. stir well

- pitch yeast

- let ferment for 4-5 days until SG ~1.015 then rack into secondary

- let ferment finish to FG ~1.000 (mine was 1.006) and cider to clear. I used sparkalloid finings to speed things up.

- add 2-1/2 tsp potassium sorbate and wait for cider to finish clearing

- bottled in glass wine bottles.

For a sparkling cider, follow the above except:

- bring OG to ~1.060

- do NOT add potassium sorbate at the end of the ferment!

- add 3/4 cup of corn sugar to 2 cups of water and bring to a boil. Add to primary fermentor and siphon cider from secondary to primary. Bottle and cap. Let stand for 2 weeks at room temperature to allow carbonation.