

# LOVE2BREW

## CIDER RECIPE KIT INSTRUCTIONS



Making your own hand-crafted cider has never been easier! love2brew offers a wide range of Cider Recipe Kits depending on your taste preferences. All Ciders have an apple base and many have additional fruits or spices to add to the unique flavor. Please be sure to read and follow our instructions below for best results.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
  - 2 Weeks Bottle Conditioning
  - Original Gravity: 1.040 – 1.045
  - 10 Minute Boil
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- Standard Cider: 5.2% ABV
  - Fruit Cider: 4.7% ABV

### CIDER RECIPE KIT CONTENTS

- Cider Concentrate
- 1 Pouch Cider Concentrate
- Sweetening\*
- Fruit Concentrate (Optional)
  - Fruit Flavoring (Optional)
- Yeast Choices
- Cider House Dry Cider Yeast
  - English Cider Liquid Yeast

#### Not included but required

- 2 lb. Corn Sugar
- 5 oz. Priming Sugar
- or
- Carbonation Drops

\*Not all cider kits will contain flavorings/concentrates for sweetening.

### EQUIPMENT

- Brew Kettle (1+ gallon capacity)
- Thermometer & Hydrometer
- 7.9 Gallon Fermentation Vessel
- Bottling Bucket
- Stirring Spoon
- Airlock
- Bottles
- Racking Equipment
- Sanitizer

Be sure to clean and sanitize all equipment prior to beginning your brewing process.

### BREWING YOUR CIDER

1. Add 1 gallon of water to your boil kettle. Bring the water to a boil.
2. Mix in 2 lb. of Corn Sugar (Dextrose) and stir. Boil for 10 minute. Then allow sugar/water solution to cool to room temperature.
3. Add Cider Concentrate, sugar/water solution to your fermentor. Then add cold water to fermentor to top off to 6 Gallons.
4. Add yeast to fermentor, seal the fermentor, and add your airlock.

### FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 70°F.
3. After about 1-2 weeks your active fermentation will stop.
4. After two weeks you are ready to bottle or keg your cider.

### BOTTLING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon cider into bottling bucket; avoid splashing.
4. If your cider kit contains any sweeteners such as fruit flavoring or extract you may add them now. Mix gently but well.
5. Fill and cap bottles.
6. Condition bottles for 2 weeks at room temperature. (70°F)
7. After 2 weeks you may store the bottles in a cool/cold location if carbonated. Let chill and enjoy!

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best cider possible!

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