

FINLANDIA

CIDER

**16-24 LITRES OF CIDER
IN 3 WEEKS**

RECIPE

A condition for the home made cider to come out well is that the vessels and utensils used for making it are absolutely clean. After a normal wash they should be rinsed out with water as hot as possible. The quality of the water used for making the wort must also be taken into account. Tap water is usually microbiologically clean enough, but well or spring water should be boiled and cooled again before using it. Since the fermentation of cider is slower and thus more difficult to follow than that of beer, it is recommended to use both a fermentation lock and a specific gravity meter to define the end of the primary fermentation, in other words the right time for bottling.

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1. PREPARING THE WORT

The rich flavour, sweetness and alcoholic content of home made cider depend on the amounts of water and sugar used in accordance with the following table.

	Volume, litres			Sugar grammes
	24	20	16	
Alcoholic content vol.%	2,6	3,1	3,8	200
Alcoholic content vol.%	3,7	4,4	5,4	600
Alcoholic content vol.%	4,2	5,0	6,1	800
Sweetness of sugar g/l	20	25	30	

Dissolve the chosen amount of sugar in about two litres of hot water and add the contents of the jar. Stir well. Pour the mixture into a fermentation vat that holds about 30 litres. Add water with a temperature of about 18°C up to the chosen volume of 16-24 litres. During the first stage of fermentation the yeast needs oxygen. To secure the supply of oxygen, part of the wort can for example be poured into a clean bucket and then back into the fermentation vat. Repeat this a few times. Check the temperature of the wort: it should be 22-27°C. It is recommended to taste the initial sweetness level of the wort and to measure its initial specific gravity. It should be 1,022 (= on many meters 22). This means that the alcoholic content of the cider will be about 2,6%.

2. FERMENTATION

Put slightly less than a half a litre of the wort you prepared into a vessel which can hold a litre. Add the contents of a bag of dried yeast. Wait for the yeast to work after about 0,5-1 hour. This is shown as bubbles starting to appear in the wort. Pour the fermenting wort-yeast suspension into the wort.

3. PRIMARY FERMENTATION

Close the fermenting vat tightly so that the fermentation pressure can only get out through the fermentation lock. Ferment the wort in room temperature (20-25°C). Follow the bubble frequency in the fermentation lock daily. (If bubbling

has not started within 24 hours, take a sample, check if bubbles occur in the liquid itself, check for reduced sweetness by tasting and check that the lid and the fermentation lock are tightly fastened.) The fermentation will usually take slightly more than one week. When bubbling gets slower you should start to follow the specific gravity decreasing (note: the drink will remain sweet because of the sweetening agent, so the end of the fermentation process is not easily found out by tasting. When the specific gravity stops decreasing (at a value of about 1,003 or 3), it is time to bottle the cider. At this time the bubbling in the fermentation lock has been reduced to about one bubble every four minutes.

4. BOTTLING

In order to make the cider suitably aerated, 5,5-6,5 g of sugar per litre should be added into the bottles. This means one teaspoon into each 1/3 litre beer or soft drink bottle. A little yeast must also come into the bottle with the primary fermented cider, in order to make the after-fermentation proceed rapidly. A siphon or a clean bowl can be used for bottling. Seal the bottles tightly (crown cap for 1/3 litre bottles, undamaged plastic screw cap for bigger bottles).

5. AFTER-FERMENTATION AND MATURATION

Let the bottles stand in room temperature for about a week. During this time the cider should get clear and a carbon dioxide pressure should form. Put the bottles in a cool place. The cider will usually be drinkable after a few days in the refrigerator. Providing that the water and all utensils have been absolutely clean, the cider will remain drinkable for several months stored in refrigerator temperature.

IMPORTANT

- The amount of sugar must not be exceeded when bottling. Too much sugar in the bottle will cause excessive pressure when fermenting, which may break the bottles (do not use old worn out beer or soft drink bottles, liquor or wine bottles are not suitable for bottling cider).