

Cidermaking Basics

Your first cider

by Claude Jolicoeur

Preliminaries

- Why make cider?
- Quality
- Modesty
- Time
- K.I.S.S.

KISS

KEEP
IT
SIMPLE
STUPID

Basic Material and supplies

- large plastic bucket (7 gals) with lid
- 5 gal glass (or plastic) carboy w/airlock
- siphon hose w/clamp (5 ft) and racking tube
- hydrometer (with testing tube)
- metabisulfite (Sodium or Potassium)
- yeast
- optional: yeast nutrients, pectinase



Better
Bottle

WINEMAKER'S
recipe handbook

BIÈRE ET VIN



CUVE
PRIMAIRE DE LUXE

SUPERIOR QUALITY WINE KIT

VINTNER'S
RESERVE

MERLOT











Raw Material

- supply of
 - apples or
 - juice
- if apples, need a press to produce juice
- importance of the quality of the apples









Main steps for cider transformation

- preparation for fermentation
- primary (rapid) fermentation phase
- first racking
- secondary (slow) fermentation phase
- final racking and bottling
- maturation
- degustation

Preparation for fermentation

- cleaning and sterilisation of the material
- measurement of S.G. (sugar, between 1.040 and 1.070)
- measurement of acidity
- sulfite/SO₂ (typical dosage 75 ppm, 1.5 camden/gal, 3/4 tsp metabisulfite/5gal)
- pectinase
- yeast culture





mL 0 ——— 500 mL

100 ——— 400

200 ——— 300

300 ——— 200

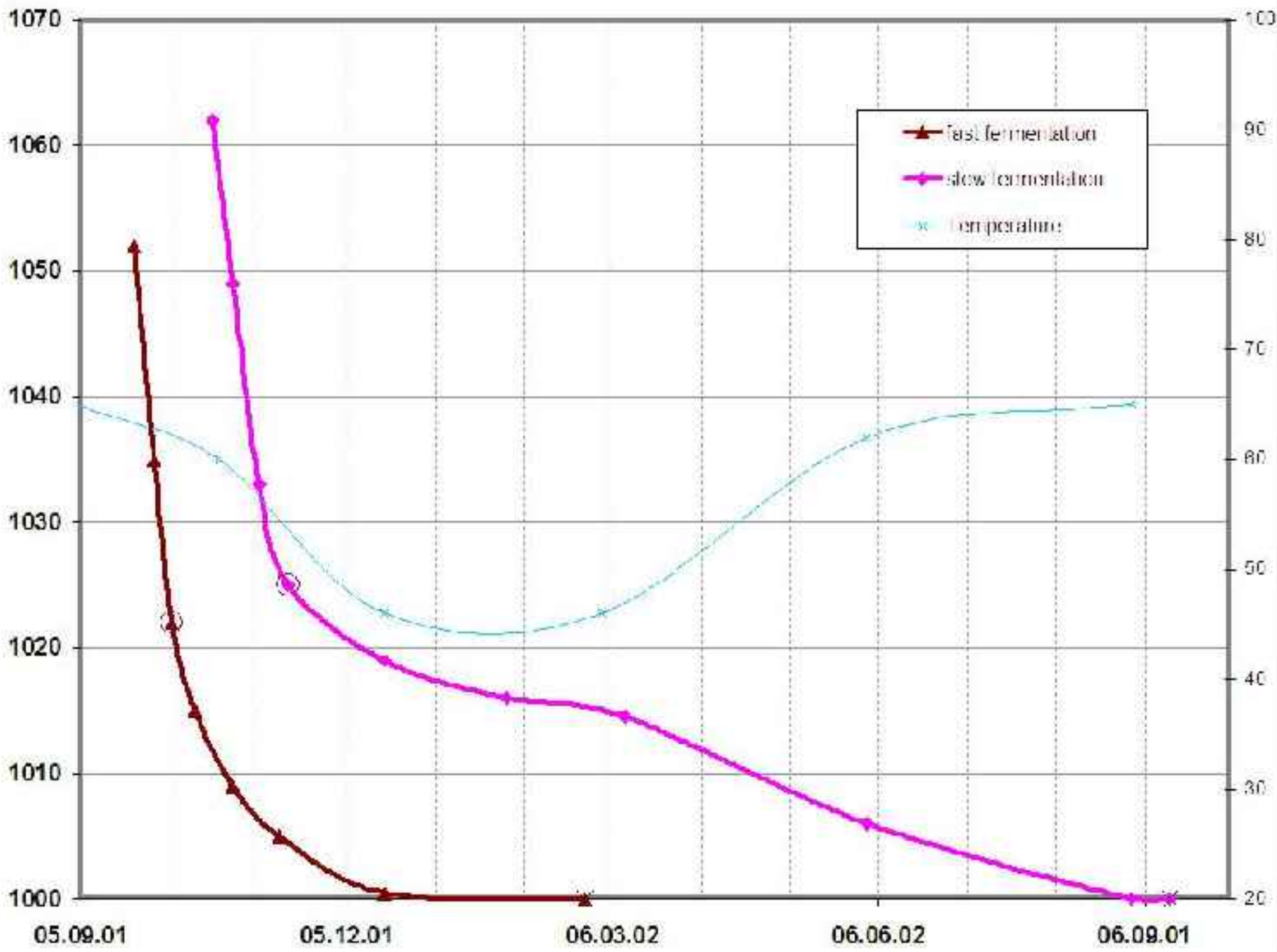
400 ——— 100

500 mL
PYREX®
USA

No. 1000

Fermentation

- primary fermentation phase
- monitoring S.G.
- racking
- secondary fermentation phase
- clearing





Final racking and bottling

- cider clear and S.G. near 1.000
- preparation of the bottles & closures
- racking
- adding sugar and yeast for in-bottle fermentation
- filling the bottles
- leave for maturation



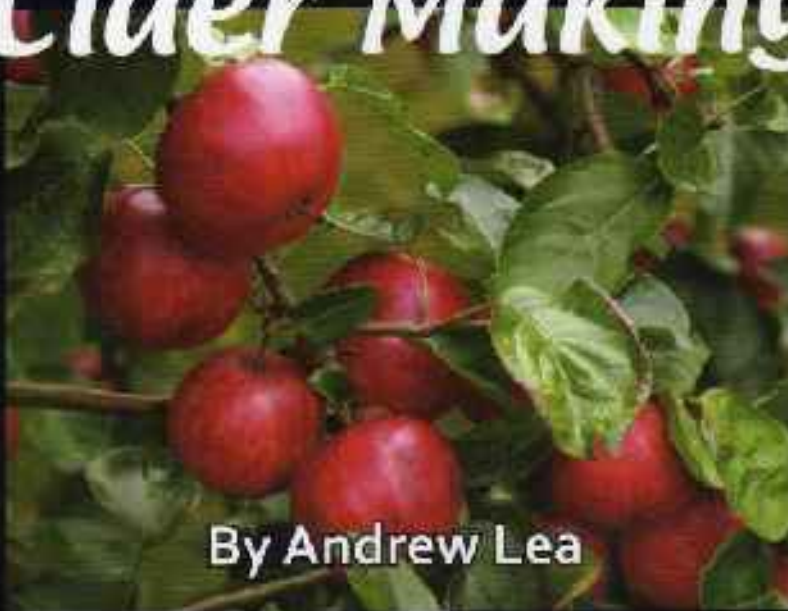


To go further

- a good book:
 - Andrew Lea: Craft Cider Making
 - Proulx and Nichols: Sweet and Hard Cider
- Internet discussion forums (you will easily find them with Google)
 - Cider Digest
 - Cider Workshop



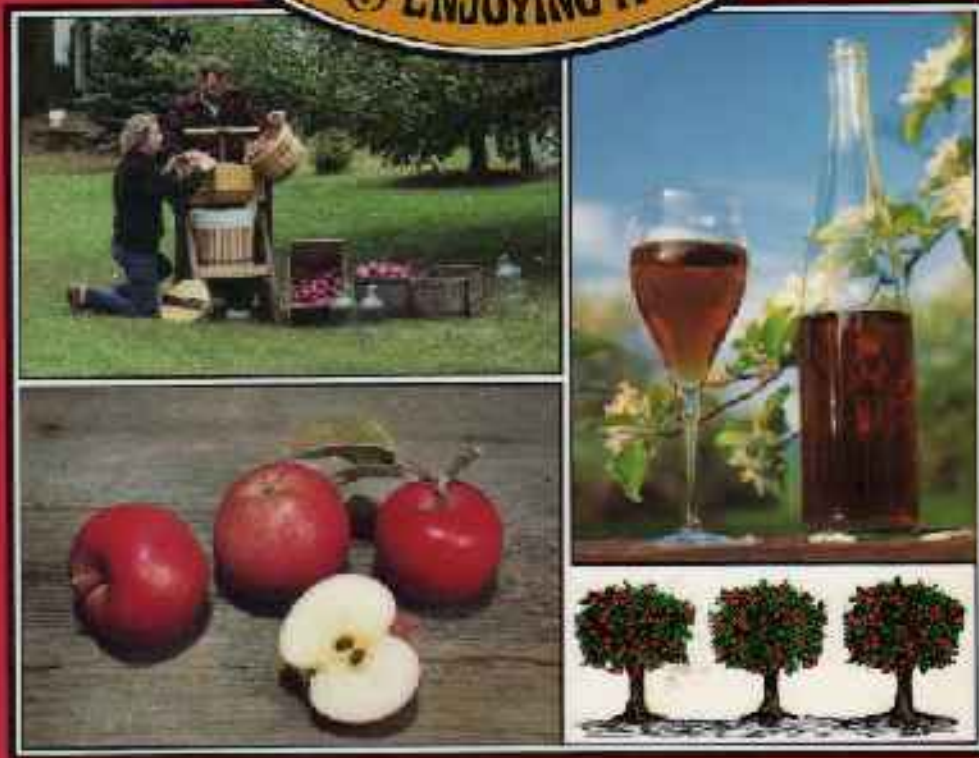
Craft Cider Making



By Andrew Lea

SWEET & HARD CIDER

MAKING IT, USING IT,
& ENJOYING IT



ANNIE PROULX & LEW NICHOLS