



The Basics of Cider Making

from

THE NEW CIDER MAKER'S HANDBOOK

CLAUDE JOLICOEUR

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- Introduction
- 1- Material and supplies
 - 2- The raw material: apple juice
 - 3- Cider preparation

INTRODUCTION

- Why make cider?
- Quality
- Modesty
- Time
- K.I.S.S.
- Sanitation
- Planning and notes

KISS

**KEEP
IT
SIMPLE
STUPID**

1

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).
- Sulfite (Sodium or Potassium metabisulfite).
- Yeast
- Pectinase
- Bottles (24 wine-size per 5 gal batch)

Basic kit of essential equipment





3-piece airlock

S-shaped airlock

Bottles: Champenoise, beer, wine, mineral water



Corking / capping tools



Utensils borrowed from the kitchen



Useful laboratory
glassware



2

THE RAW MATERIAL: APPLE JUICE, or the MUST

- Supply of
 - apples or
 - juice
- If apples, need a press to produce juice.
- Importance of the quality of the apples.

Cortland apples - commercially and home grown





Home
built
mill



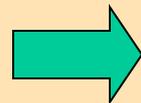
Home built
small rack &
cloth press

First press - 1989



Measurement and evaluation

- Sugar - hydrometer (SG)
- Acidity - acidity testing kit (TA)
- Tannins - your taste buds
- Nitrogen - orchard
- Pectin - variety, ripeness



BLENDING

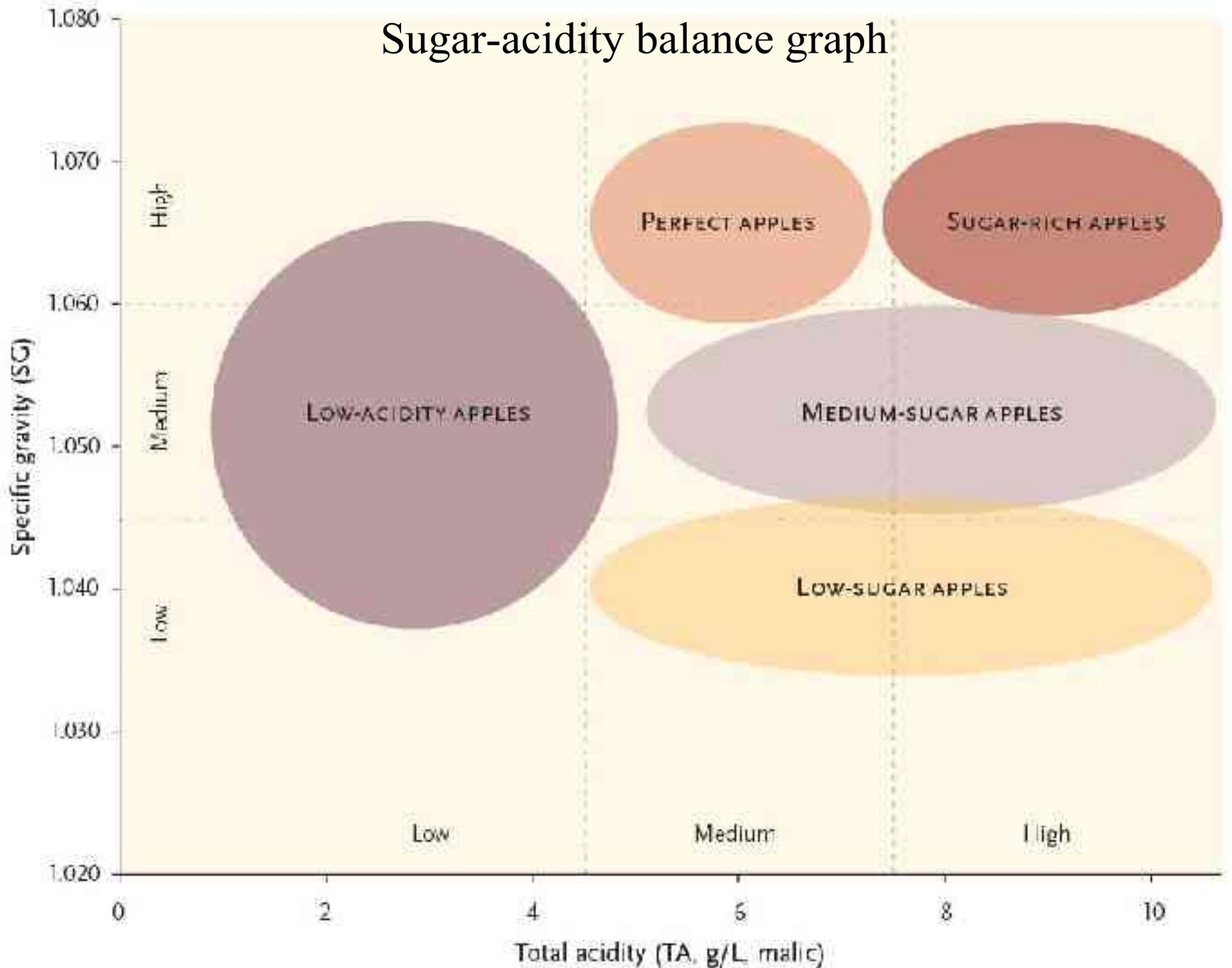


SG measurement: 1.017

Acidity testing kit (TA)



Sugar-acidity balance graph



Blending

A well-done cider is a subtle blend of different varieties, adapted to their terroir, each bringing a touch of acidity or bitterness, its richness in sugar and its perfume.

François Moinet

Blending

- **Sugar** - as high as possible.
Min SG 1.045 (11 Brix).
May be as high as SG 1.065 (16 Brix).
- **Acidity** - normal range of TA
between 4.5 and 7.5 g/L as malic acid.
- **Tannins** - according to your personal taste
and style of cider.

3

CIDER PREPARATION

- Preparation for fermentation
- Primary (rapid) fermentation phase
- First racking
- Secondary (slow) fermentation phase
- Final racking and bottling
- Maturation
- And finally... degustation

Preparation for fermentation

- Cleaning and sanitation of the material.
- Record SG and TA.
- Sulfite/SO₂ (typical dosage 50 ppm, 4 campden or 1/2 tsp metabisulfite/5gal).
- Pectinase for degradation of pectin (for more reliable clearing of the cider).
- Yeast culture.

Yeast
culture



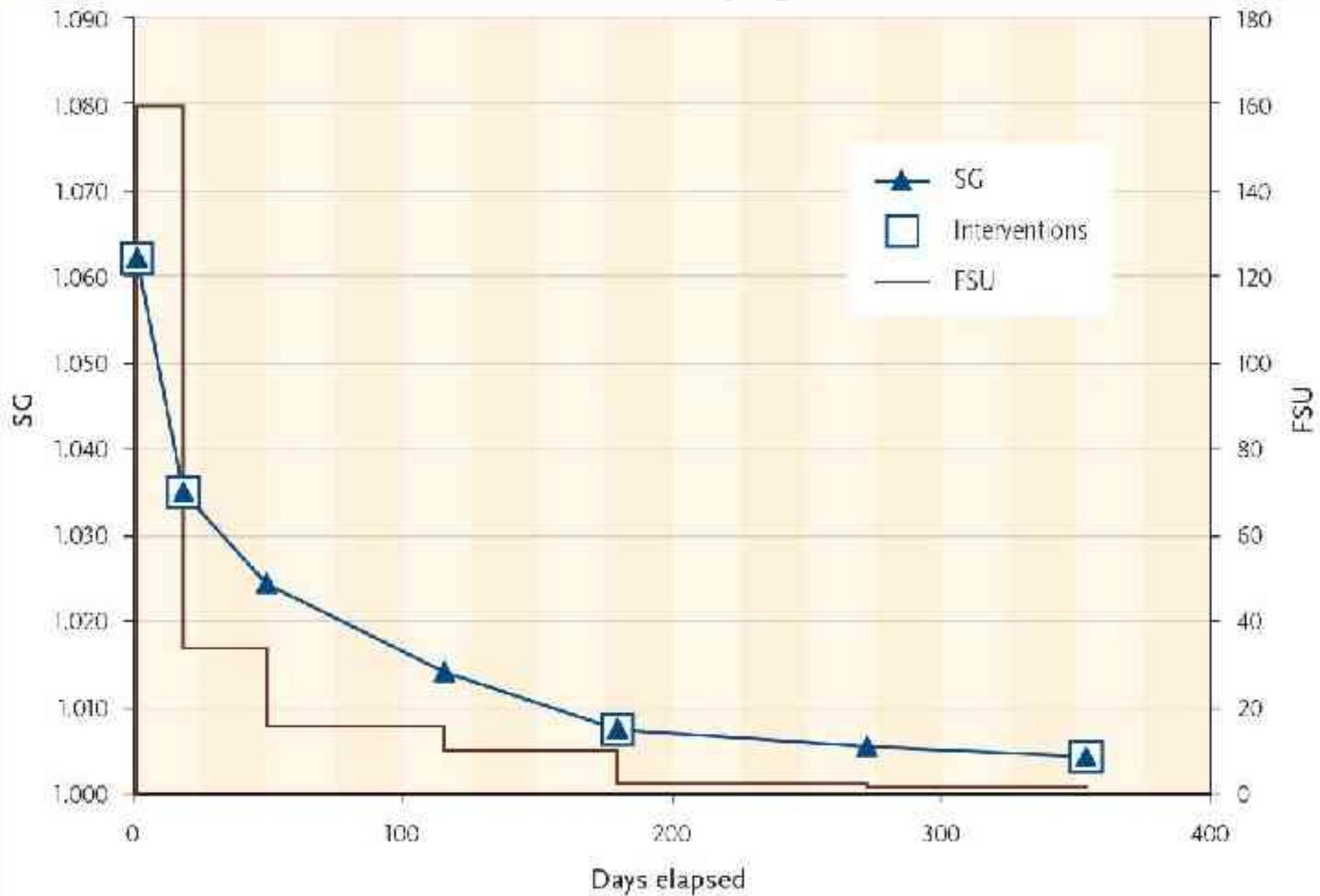
Fermentation

- Primary fermentation phase
- Monitoring SG
- Racking
- Secondary fermentation phase
- Clearing



Home
racking
setup

Fermentation graph





Cleared
cider

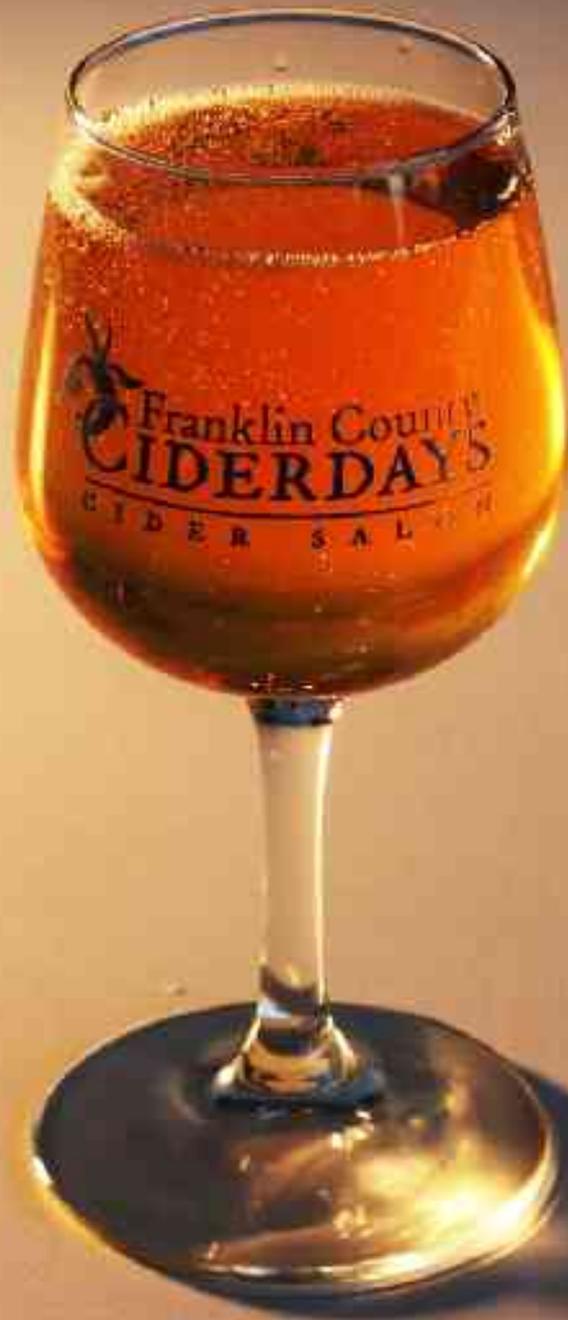
Actively
fermenting
cider

Final racking and bottling

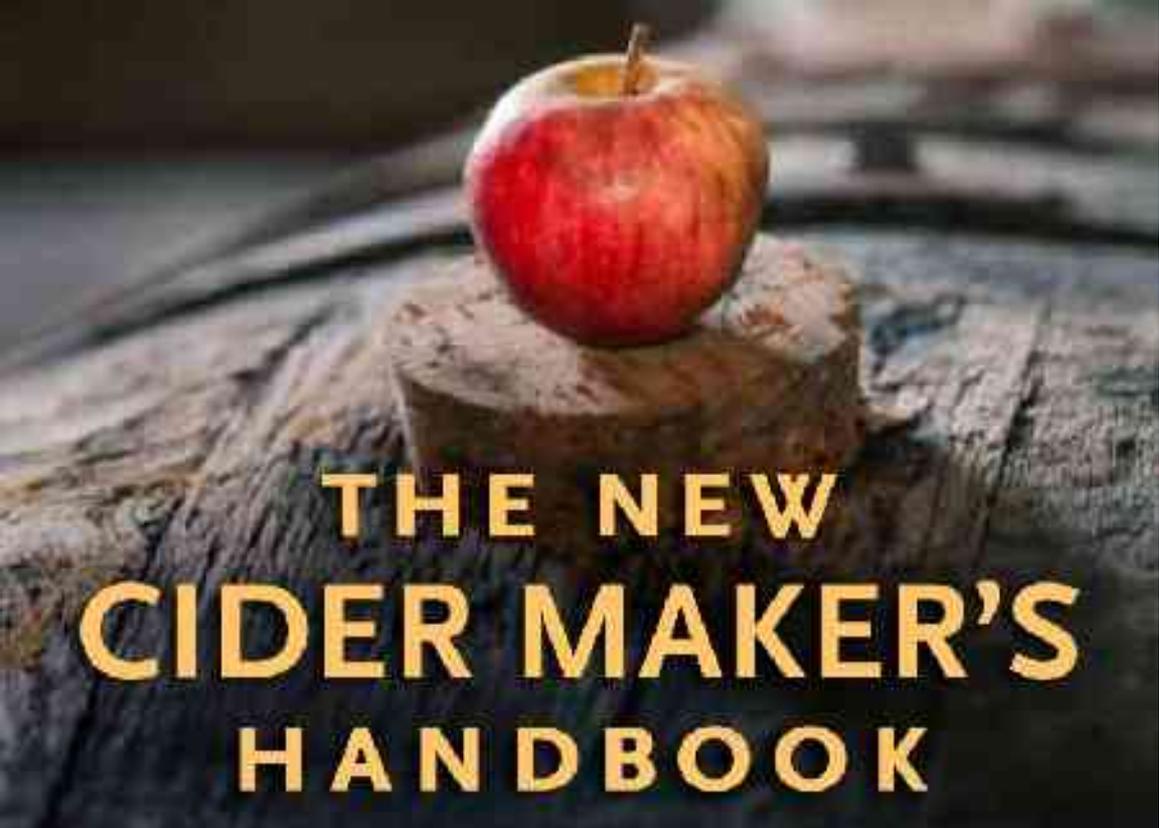
- Cider clear and S.G. near 1.000
- Preparation of the bottles & closures
- Racking
- Adding sugar and yeast for in-bottle fermentation
- Filling the bottles
- Leave for maturation

Home bottle filling setup





Cider Days in
Massachusetts:
www.ciderdays.org
See you there
in November!



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||| *A Comprehensive Guide for Craft Producers* |||



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to download this presentation,
and for more on fruit and cider.

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