

CROOKED ♦ APPLE™

HARD APPLE CIDER KIT ~TOP HOP~

Taking a trick from the beer brewing world, this unique cider recipe is dry-hopped to provide additional aromatics. Jarrylo hops bring aromas of banana, pear, orange and a slight spice to the party. At first, Top Hop cider smacks you in the nostrils with hop aroma, and then finishes smooth with a clean apple flavor. Hop aboard and join the forefront of craft cider.

BEFORE YOU BEGIN

PLEASE READ ALL INSTRUCTIONS BEFORE STARTING.

Cleaning & Sanitizing are the most important steps in cidermaking. If your equipment is not completely clean, your fermentation can be infected by wild yeast or bacteria, adding unwanted off-flavors to your cider.

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CLEAN

- Dissolve one tablespoon of Oxygen Wash powder in one gallon of cool water.
- Dip or spray your equipment with the cleanser and gently rub with a soft cloth until all visible dirt and residue has been removed.
- Rinse equipment thoroughly with hot water and set on a clean surface.

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SANITIZE

- Dissolve 3 tablespoons of metabisulphite powder in one gallon of cool water.
- Dip or spray your equipment with this solution and rinse thoroughly.
- Leftover solution can be stored in a tightly sealed container for up to two months.

PRIMARY FERMENTATION

DATE:



EQUIPMENT: LITTLE BIG MOUTH BUBBLER®, LID, BUNG, AIRLOCK AND SPOON.

1. Add two cups of very hot tap water to the Little Big Mouth Bubbler.
2. Carefully pour the contents of the juice bag into the primary fermentor.
3. Add two cups of warm water to the juice bag. Rinse the remaining juice out of the bag and add it to the fermentor.
4. Top up the fermentor to the one gallon mark with lukewarm water and stir vigorously for 30 seconds.
5. Check the temperature of the juice. It must be between 72°F and 77°F. If it's not in this range, cover the fermentor and move it into a suitable environment for one to two hours until it is.
6. Choose your yeast. The Fermentis Safcider yeast will produce a fruitier cider, or use the Lalvin EC-1118 champagne yeast for a dry and crisp cider.
7. Open your package of yeast and sprinkle contents onto the surface of the juice. Do not stir it in.
8. Place lid on fermentor. Seal fermentor with airlock & bung and move to a dark, quiet area with a temperature of 72°-77°F for 7-14 days. Remember to fill the airlock halfway with water.
9. Fermentation ends. After one to two weeks fermentation will end—the exact timing depends a lot on temperature and biochemistry that we won't worry about right now. Don't be alarmed if it takes a few less or a few more days—making cider is an art as well as a science, and your cider will be fine.

YOUR CIDER RECIPE KIT INCLUDES:

- Apple Juice Concentrate
- Dry Yeast Packets (see step 6 below)
- Kieselsol Fining Agent
- Chitosan Fining Agent
- Sweetener Pack
- Fizz Drops
- 14g Package Jarrylo Hops

YOU PROVIDE:

- Crooked Apple™ Hard Cider Starter Kit
- One Dozen Standard 12-oz Beer Bottles
(You will not need these until bottling day)

TIPS & TRICKS

1. Use good quality drinking water to make your cider. If you're unsure of your water quality, use bottled.
2. The starting temperature of the cider is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Double-check to ensure the juice temperature is between 72°F and 77°F before adding the yeast.
3. To get the best quality cider, don't splash or aerate cider when racking/transferring, and don't transfer any sediment at the bottling stage.
4. Since we are using a wine yeast, fermenting at a warmer temperature will encourage fuller flavors and rapid fermentation.

SECONDARY FERMENTATION

When the supply of fermentable sugars is depleted, the yeast cells begin to go dormant and sink to the bottom of the fermentor. Bubbles come through the airlock very infrequently or stop entirely, and the cap of foam starts to subside or disappears.

DATE:



EQUIPMENT: MINI AUTO-SIPHON & TUBING, ONE GALLON JUG, SCREW TOP AND AIRLOCK.

1. Carefully remove the bung, airlock and lid from the primary fermentor.
2. Place your secondary fermentor directly below the primary and siphon the cider into it. Leave the thickest sediment behind, but be sure to transfer all of the liquid.
3. Add the 14 gram package of Jarrylo hops directly to the secondary fermentor and allow to rest for 5 days before proceeding with the next step.
4. Carefully cut off a small corner of the Kieselsol packet and add contents to the fermentor. Stir gently but thoroughly to mix it in.
5. Carefully cut off a small corner of the Chitosan packet and add contents to the fermentor. Stir gently but thoroughly to mix it in.
6. Seal fermentor with screw top and airlock, and put in fermentation area for 12 days to finish clearing. Remember to fill the airlock halfway with water.

BOTTLING

There's a lot going on during bottling day—a second set of hands is a big help ... and can usually be paid in cider!

DATE:

EQUIPMENT: SPOON, LITTLE BIG MOUTH BUBBLER®, MINI AUTO-SIPHON & HOSE, BOTTLE FILLER, BOTTLE CAPPER & CAPS, AND ONE DOZEN CLEAN 12 OZ. PRY-OFF BEER BOTTLES.



1. Siphon your cider from the gallon jug into the Little Big Mouth Bubbler® fermentor, leaving the sediment behind. Move the Little Big Mouth Bubbler® to a table or countertop.
2. **SWEETENING YOUR CIDER: PLEASE READ**

The sweetener pack added on bottling day has been optimized for a wide range of tastes. Despite it's small size, the sweetening pack is very powerful: add only half the amount you expect to use at first and then taste the result—you can always add more, but you can't take it out once it's added. For people who prefer a drier version use the following instructions:

DRY: If you want to make a completely dry cider, skip this stage and move on to bottling. Your cider will be tart and crisp.

SEMI-SWEET to BALANCED: If you prefer a slightly less dry cider, use one quarter of the sweetening pack

SWEET: If you want a cider with perceptible sweetness and a more pronounced "appley" character, add half of the sweetener pack. If you prefer a very sweet cider, use the entire pack.

DO NOT SWEETEN YOUR CIDER WITH ANY FERMENTABLE SUGARS—DEXTROSE, HONEY, TABLE SUGAR OR OTHER.
Only use the sweetening pack.

3. Add one fizz drop to each 12 oz. bottle for sparkling cider. If you prefer still (uncarbonated) cider, do not add fizz drops at this stage.
4. Start the siphon and fill the bottles. Remove the lid from the Little Big Mouth Bubbler® and place the auto-siphon into the cider. While holding down the bottle filler to keep the valve open, have your helper pull up, then push down on the siphon piston to begin the flow of cider. Allow the cider to fill the bottle, and just lift up on the filler to stop the flow. Fill until the liquid level is at the lip of the bottle. When you remove the filler, the perfect amount of headspace will remain.
5. Cap the bottles. Put a sanitized bottlecap on a filled bottle. Center the bell of your bottle capper on the cap, push down on the levers, then release. The cap should be crimped tightly.
6. Repeat Steps 2-4 about ten times ... now is when a helper really earns his or her keep!
7. Store bottles in a dark space between 72°F and 77°F for one to two weeks to carbonate. Tip: Fill a PET bottle with cider & add a fizz drop. When the bottle is inflated and can't be depressed when pushed on, your cider is carbonated and ready to drink!

CONDITIONING & ENJOYING

What's happening: Residual yeast will consume the small dose of sugar and convert it to just enough CO₂ to add some fizz. Because we're using natural carbonation, the exact timing of this step can vary; 7 to 14 days is a safe bet for complete carbonation, but don't be dismayed if it takes a little less or more time.



DATE:

YOU WILL NEED: A LITTLE MORE PATIENCE, YOUR FAVORITE CIDER DRINKING GLASS, APPRECIATIVE FRIENDS

1. Test a bottle at one week—did it hiss when you opened it? If not, wait a week and try again. Once the cider is carbonated, the bottles can be stored cold and upright.
2. **Imbibe!** As if we really need to tell you how to do this! Assemble your tasting panel, clean your favorite cider glass, and crack open a bottle of fresh, handcrafted hard apple cider.

Tip: The fermentation we used to naturally carbonate the cider will leave a thin layer of yeast at the bottom of the bottle—leave this behind when you pour for maximum clarity ... or pour it in your glass for an extra dose of vitamin B₁₂! Admire the appearance, savor the aroma, discuss with your friends, and then enjoy a sip ... cidermaker!