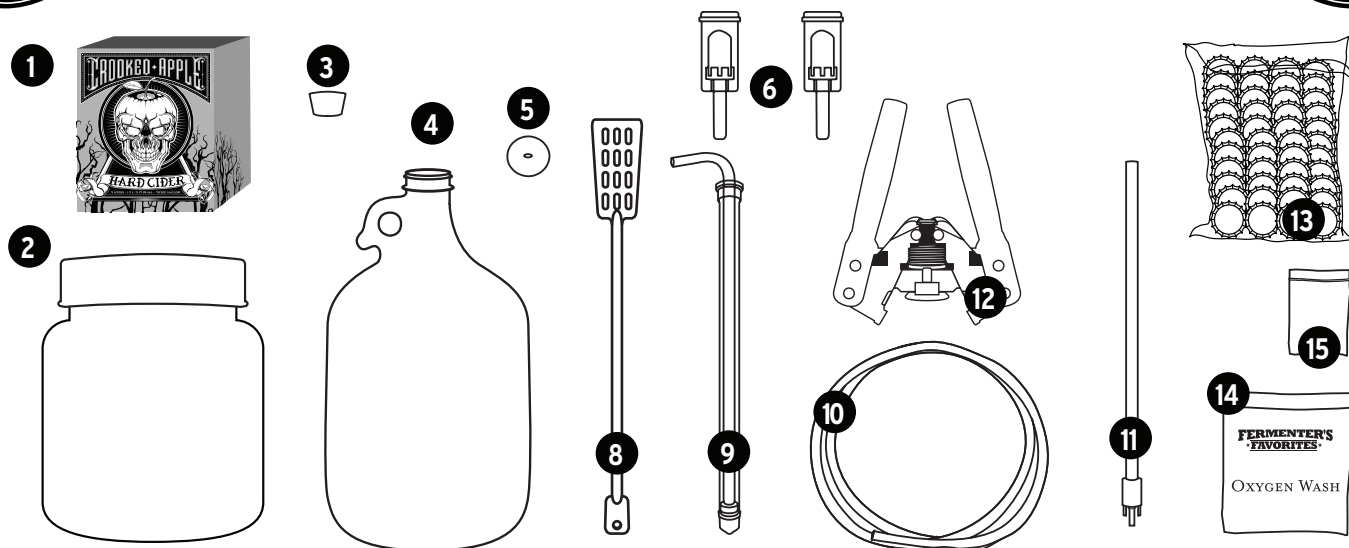


CROOKED APPLE™

SMALL BATCH CIDER STARTER KIT



YOUR STARTER KIT CONTAINS

FERMENTING EQUIPMENT

1. Crooked Apple™ Cider Recipe Kit
2. Little Big Mouth Bubbler® (Primary Fermentor)
3. Drilled Rubber Stopper
4. One Gallon Glass Jug (Secondary Fermentor)
5. Drilled Screw Cap
6. Airlocks (x2)
7. Fermometer Adhesive Temperature Strips (x2) (Not Shown)
8. Plastic Mash Paddle

SIPHONING EQUIPMENT

9. Mini Auto Siphon
10. 3/8" Siphon Tubing

BOTTLING EQUIPMENT

11. Bottle Filler
12. Bottle Capper
13. Gold Crown Caps

CLEANING & SANITIZING EQUIPMENT

14. Oxygen Wash Cleaner
15. Sodium Metabisulfite Sanitizer

ASSEMBLY

MARK YOUR PRIMARY FERMENTOR

We recommend marking your primary fermentor with a one gallon line before starting your cider.

- Fill the secondary fermentor (one gallon glass jug) to the one gallon mark with water and pour into the Little Big Mouth Bubbler® primary fermentor.
- Draw a line with a permanent marker or use a thin strip of electrical tape to indicate the fill line for one gallon of liquid in your Big Mouth Bubbler®.

FERMOMETER TEMPERATURE STRIP

Attach one Fermometer (Adhesive Temperature Strip) to each fermentor to monitor temperature. Placing it horizontally, well below the one gallon line, will give the most consistent temperature reading.

AUTO-SIPHON ASSEMBLY

- Slide one end of the 3/8" siphon tubing over the hooked end of the Auto-Siphon's inner tube.
- Make sure the smaller, inner tube is inserted into the outer tube of the Auto-Siphon.

BOTTLE FILLER ASSEMBLY (ON BOTTLING DAY)

The Auto Siphon and 3/8" tubing will need to be connected for siphoning and bottling. Bottling will be done with the Auto-Siphon assembly and the included bottle filler

- Slide the bottle filler into the free end of the 3/8" tubing to join the Auto-Siphon assembly to the bottle filler

IN ADDITION TO THE KIT, YOU'LL ALSO NEED:

EMPTY BEER BOTTLES

One dozen pry-off beer bottles. You won't need these until Bottling Day, a couple weeks after Cidermaking Day. A few things to note about the bottles: you can reuse commercial pry-off bottles, but twist-offs won't work. They need to be clean—no cigarette butts, peeled labels, mold, or other nasty floaties in your cider!

CRUOKED ♦ APPLE™

GET READY TO GO HARD CORE WITH A DRINK THAT'S AS BAD-ASS AND REVOLUTIONARY AS YOU ARE



HERE'S HOW TO GET STARTED.

CHECK OUT YOUR EQUIPMENT.

There are many pieces of equipment included in this kit; some you'll use all the time and others you'll use occasionally. Take a look at this sheet for your kit inventory and make sure you received everything listed.

REVIEW INSTRUCTIONS.

Review the recipe and starter kit instructions. Keep them handy for a reference on cidermaking day.

PLAN YOUR CIDERMAKING DAY.

For your first batch of cider, set aside about one hour. Make sure you've taken care of any necessary equipment assembly before you begin. Follow the instructions on the back side of this sheet for assembling your equipment.

SOME USEFUL TIPS ON CIDERMAKING:

CLEAN & SANITIZE EVERYTHING!

Be sure to clean and sanitize everything thoroughly to ensure your equipment, and thus cider, is free from any wild bacteria, yeast or other organisms that can infect your cider.

KEEP TEMPERATURE STABLE

Keep your cider in a temperature-stable area throughout the fermentation process. Fluctuating temperatures can be stressful to the fermenting cider.

EASY DOES IT

Be gentle when siphoning and bottling—exposure to oxygen can stale the cider.

ONCE YOU'VE CRAFTED YOUR FIRST BATCH AND FALL IN LOVE WITH CIDERMAKING,

you'll want to add some equipment to save time and produce better and better cider. Test for critical fermentation statistics and master the process with the Hard Core Pomologist upgrade kit.

We want your first cidermaking experience to go as smoothly as possible. If you have any questions along the way, please give us a call at: 1.800.681.BREW, 9AM-6PM CST, ANY DAY OF THE WEEK.

CHECK BACK OFTEN FOR NEW RECIPES!

POPULARIZED BY THE TRUE PATRIOTS WHO BUILT OUR NATION. PRIZED BY THOSE WHO STILL LIVE FREE, FIERCE AND TRUE. TASTE THE TRUE BRANCH-TO-BOTTLE EXPERIENCE OF HISTORIC, HANDCRAFTED HARD CIDER IN EVERY SIP.

GO ON...SEIZE YOUR CIDER.