HOMEBREW SOUTH AFRICA
South African Apple Cider Kit

Congratulations on buying this South African apple cider kit! It has been produced from the best, all-natural South African ingredients, and will produce a craft cider that rivals the best ciders produced by commercial craft breweries.

This kit will produce 20 liters of bottle-conditioned apple cider with an alcohol content of 5% to 5.5% by volume.

What's in the kit?

- One large pouch of apple concentrate (2.75kg) produced from pure apple juice;
- One small pouch of apple aroma, distilled from pure apple juice;
- One bag of brew blend (a mixture of fermentable and unfermentable brewing sugars);
- One packet of cider yeast / nutrient blend;
- One packet of finings (which clears your cider prior to bottling).

Not included in the kit are:

- Fermenter & airlock bubbler;
- Cleaning and sterilizing agents to sanitize your brewing equipment prior to brewing;
- Carbonation drops or priming sugar to prime your bottles when bottling your cider.

Brewing instructions

1. Add about 3 litres of hot (but not boiling) water to a cleaned and sterilized fermenter. Water from a geyser at about 60 - 75°C is ideal.
2. Add the apple concentrate and brew blend to the fermenter and stir to dissolve, using a cleaned and sterilized spoon or paddle.
3. Top up with 17½ litres of cold tap water to a total volume of 20 litres of must.
4. Check the temperature of the must. It must be below 25°C. Let it cool down if necessary.
5. Add yeast and nutrient blend to the must, and gently stir in.
6. Close the fermenter and fit an airlock bubbler.
7. Let the cider ferment until the specific gravity has come down to 1.010 or less. This can take up to three weeks or more, depending on temperature. The ideal fermentation temperature range is 12 - 28°C. Temperatures must not exceed 30°C.
8. Carefully open the fermenter and add the finings and apple aroma. Stir in with a sterilized spoon or paddle, being careful not to splash the must (as this would oxidize the cider). Let it stand for at least 48 hours.
9. Bottle in clean, sterilized bottles, adding one carbonation drop to bottles of up to 500ml and 2 carbonation drops to bottles of up to 1000ml.
10. Let mature for at least four weeks at room temperature, then chill and serve.

Note: if you wish to approximate the flavour of a commercial cider more closely, add a dash of apple juice to the glass before pouring in the cider (but the general concensus is that it doesn’t need it!!).

Cheers!

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