



# Eric's awesome autumn cider

Written by a DeFalco Staff Member

(Recipe for 23L)

## ERIC RAMBLES ON ABOUT CIDER

So you won't be in France for the grape harvest? Don't think you'll be making it to Germany for Oktoberfest this year? Don't despair. Take solace in the fact that you'll probably be in Canada for the apple harvest. Why not try your hand at cider making? It's very economical, easy to make and provides a refreshing alternative to beer or wine. With a delicious apple flavour and up to approximately 7.5% alcohol, this sparkling drink will definitely make you smarter and better looking.

A few local orchards offer freshly pressed apple juice known as soft cider. The fermentation process turns soft cider into alcoholic or hard cider. When buying the juice, look for an orchard that will blend two or more varieties of apples. This will add some degree of complexity to your final product. Avoid using juice that contains preservatives or has been pasteurized. It may be necessary to ask in advance to get a usable juice.

Whether or not you bring your own containers, be sure to bring campden tablets to prevent oxidation and wild yeast fermentation. Crushing the tablets between 2 spoons and adding one per gallon (4.5L) will ensure this does not happen.

If you don't know of any decent orchards in your area, feel free to ask one of DeFalco's staff members for a reference.

## Ingredients

- 25L Soft cider (to allow for loss in transfer)
- 5 campden tablets
- corn sugar to O.G. 1.060 (2 kg should be sufficient)
- 1 1/4 tsp tannin
- 1 1/4 tsp yeast energizer
- 2 1/2 tsp pectic enzyme powder
- 2 tsp acid blend
- 1 pkg Lalvin EC-1118 yeast

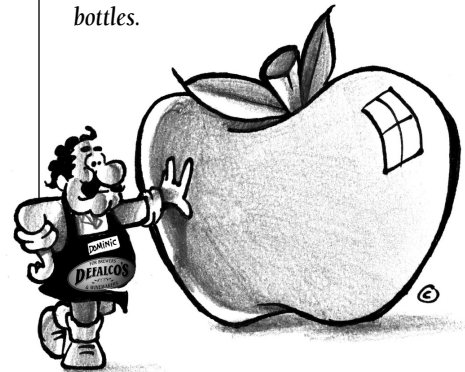
## Instructions

- Add 1 crushed campden tablet per gallon (4.5L) immediately upon receiving juice.
- Add all juice to primary fermentor.
- Check specific gravity using hydrometer. Add corn sugar and stir until gravity reaches 1.060. Be sure all sugar is dissolved.
- Cover primary and allow to stand overnight (this will allow campden to dissipate).
- Stir the cider well for a few minutes.
- Add tannin, pectic enzyme, acid blend, yeast energizer; stir to mix.
- Pitch yeast.
- Allow to ferment for 4-6 days.
- When gravity is 1.015 or lower, syphon cider into 23L carboy and attach fermentation lock.
- Allow cider to ferment to completion.

- Final gravity should be 1.000 or less.
- Let the cider clear. Any fining will help this process.
- When cider is reasonably clear and there is no activity in the airlock, it is ready to bottle.
- Add 3/4 cup of corn sugar to 2 cups of water and bring to a boil. Add solution to sanitized primary fermentor. Gently syphon the cider into the pail, leaving the sediment behind.
- Syphon into beer bottles and cap.
- Let bottles sit for 2 weeks in a warm place so carbonation can develop.

## Enjoy!

*Note: If you prefer a still cider (uncarbonated), bring your original gravity up to 1.070 - 1.080 (this will give it a more vinous quality). Use Lalvin yeast EC-1118. When fermentation is complete, add 2 1/2 tsp of potassium sorbate and use finings to clear. You may also filter if you wish. Sweeten with wine conditioner and use only glass bottles.*



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