

Cider Making Essentials 1-Day Course

Programme

- Introductions and safety
- History of cider making
- The cider making process
- Selecting and blending apples for cider
- Measuring sugar, pH, titratable acidity
- Milling and pressing – juice extraction
- Cider making equipment options for 10 litre to 100 litre batch sizes
- Fermentation- wild yeasts or commercial yeasts?
- Racking and bottling
- Cider evaluation and problem solving
- Different cider styles
- Developing your own personalised cider making plan

Details

- One-day course
- Dates in 2023: 12 March, 18 March, 25 March, 15 April.
- Location: Cider Collective, 98 Windmill Road Tamahere
- Start and finish time: 9am – 4pm
- Lunch provided: Please advise any special dietary requirements at least 2 days beforehand
- Dress code: This course has a significant hands-on cider making component which will be out-doors. We have some shelter from the weather but be prepared for water splashes and apple juice splashes.
- Cancellation policy: Full refund if cancelled at least 7 days before course. 80% refund if cancelled within 7 days of course.

The Cider Collective

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