



Cider Making Essentials

Programme

- Introductions
- 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 programme
- Dates in 2022: 13th March, 19th March, 20 March, 9 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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