

# Mangrove Jack's Cider Kit Instructions

## (Home Beer Wine Cheese Version)

**IMPORTANT - READ THIS FIRST:** Please do not throw away your pouch before reading these instructions as it contains information required to successfully complete your brew. Specific Gravity (SG) reference table is available online.

[mangrovejacks.com/pages/sg-readings](http://mangrovejacks.com/pages/sg-readings)

1. Clean and sanitize your fermenter, lid and spoon with Star San.
2. Remove the sachets from the 'dry' compartment of the pouch and set aside for now. Pour the contents of the 'wet' compartment into your sanitized fermenter and squeeze out remains.
3. Add 3 US qt. of boiling water to the fermenter. Add 2.2 lb (prepackaged from the shop) of dextrose sugar and stir until completely dissolved.
4. Top up to 6 US Gal with cold tap water and stir well. Check liquid temperature is between 64–82°F. If not, then stand the fermenter in a bath of icy water to cool it down. Add the contents of the Cider Yeast and Cider Sweetener sachets and stir to mix. **NOTE:** Add the Cider Yeast, Cider Sweetener, and any other dry additives which may be included (e.g. oak chips, flowers etc) except for hops. **Do not add the Cider Essence or Dry Hops (if included) at this point, they will be required later on.**

### SWEETNESS STYLE GUIDE FOR CIDER:

- Dry** - Do not add the sweetener sachet.
- Off Dry** - Add half of the sweetener sachet.
- Sweet** - Add the full sweetener sachet.

### DRY ADDITIVES GUIDE FOR CIDER:

If your chosen style of cider comes with any dry additives in a sachet, such as flowers, oak chips, etc. please add them to the fermenter now!  
**DO NOT add hops at this stage!**

5. Fit an airlock and grommet to fermenter lid then secure lid to fermenter, making sure the seal is air-tight. Half fill the airlock 'U' with water to protect the brew during fermentation.
6. If you have dry hops: After 4 days, check the specific gravity (SG) using a hydrometer. If the SG is 1.015 or below, add the hop pellet sachet but **DO NOT STIR** (the hops will break up and disperse naturally). If the SG is higher than 1.015, check again in 1 or 2 days until the

SG is 1.015, or below before adding the hop pellets. Replace the lid and leave to continue fermenting with the hops.

**NOTE:** Dry hopping can result in small hop particles in the finished cider. If this concerns you, you could use a hop bag for dry hopping. Just be aware, this may result in less hop flavor and aroma in the finished cider.

Leave to ferment for a further 2 days or until the airlock has stopped bubbling, check the SG again using a hydrometer. If fermentation is complete, the SG should be within two points of the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer, before checking again. **If you do not have dry hops:** Leave to ferment at a constant warm temperature, between 68–77°F for at least 6 days. Cooler temperatures will extend fermentation time by several days; below 59°F fermentation will stop altogether. Use a heat pad to avoid extremely cold temperatures. Fermenting above the recommended temperature will reduce the quality of your cider.

7. After the 6 days (or when the airlock stops bubbling), check the specific gravity (SG) using a hydrometer. If fermentation has finished the SG should be within two points of the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer, before checking again.

8. Once fermentation is complete, add the Cider Essence into the fermenter and stir well with a sanitised spoon, refit the lid and airlock and leave to stand for 24 hours to allow the yeast to resettle before bottling.

9. Clean and sanitize bottles and syphon tube before use. Use beer or Flip Top bottles. Reject any glass bottles which have the slightest chips, cracks or imperfections. Do not use non reusable bottles.

10. Syphon your cider into bottles leaving 2 “ headspace (measure from the very top of the bottle). Before sealing bottles add Carbonation drops (1 drop per 12 oz/375 ml or 2 drops per 22 oz/750 ml).

11. Seal bottles and store in a warm place for 5 days before moving to a cool dark place to clear.

Your cider is ready to drink after 1 week in the bottle, but for a smoother cider leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For clear cider, decant off into a serving jug before pouring. For a cloudy cider, gently upend the bottle before serving.