

CIDER MADE SIMPLE

For each gallon of juice:

1. Add one crushed Campden tablet.
2. Fill airlock halfway with a solution of sanitizer (vodka also works).
3. Wait 24 hours.
4. Add yeast.
5. Let cider ferment for one month.
6. Transfer into glass carboys or gallon jugs & place a filled airlock on each.
7. Let cider clear for one month.
8. Drink.

Sweetening at bottling/kegging time:

1. Boil $\frac{2}{3}$ cup sugar per gallon with $\frac{1}{2}$ cup of water.
2. Only stir in half of this mixture and taste before deciding to add the rest.
3. Add $\frac{1}{2}$ tsp. potassium sorbate per gallon to stabilize the cider and prevent re-fermentation.
4. If kegging, add sugar mixture to taste at kegging time.

Keep in mind: Once potassium sorbate is added, the cider will only be able to be carbonated by force carbonation in a keg.

