

cider making steps

prep juice

- wash/sanitize carboy, 1G pitcher, & pestle & mortar
- add 1G juice to carboy
- add dextrose* (corn sugar) @ 5oz : 1G juice
**measure sugar in the large 1G pitcher, add juice & stir, then pour into the carboy*
- add crushed Campden tab(s)* to carboy @ 1 tab : 1G juice
**after cleaning/sanitizing pestle & mortar, crush Campden tablets & then rinse the mortar with juice, stirring with the pestle to loosen residue; pour into carboy*
- mix ingredients in carboy thoroughly
- mix in remaining juice
- GRAVITY READING (SG) _____
- let sit for 24+ hours to allow Campden tabs to work

pitch yeast

- wash/sanitize wand & airstone
- oxygenate juice
- hydrate/pitch yeast

cinnamon dolce syrup

- 1/3C brown sugar : 1G juice
- 1/3tsp ground cinnamon : 1G juice
- 1/3C H₂O/G : 1G juice
- boil for 10 min

kegging

- wash/sanitize keg
- add 1 can frozen apple juice concentrate (thawed) : 1G juice to keg
- add cinnamon dolce syrup to keg
- add crushed Campden tab(s)* to keg @ 1 tab : 1G juice
- add K sorbate to keg @ 1/2 tsp : 1G juice
- rack juice onto other ingredients
- pressurize/purge
- shake keg vigorously
- let sit for 24+ hours to allow Campden tabs to work