



Pear Cider

Bursting with pear flavor from the very first sip and deliciously easy to drink, a perfect companion for any day or evening event.

FG: 1.009

ABV: 4.7%

Color: Pale Straw

Recommended Brew Day Equipment

- Fermenter with Lid
- Hydrometer
- Airlock
- Long Spoon or Paddle
- One Gallon or Larger Pot
- Thermometer
- Cleanser
- No-Rinse Sanitizer

Contents

- Concentrate
- Yeast Sachet
- Flavor Sachet
- Sweetener Sachet
- Instructions

Recommended Procedures

NOTE: Read all recommended procedures before you begin.

BREW DAY (DATE ___/___/___)

1. CLEAN AND SANITIZE

Thoroughly clean and sanitize ALL equipment and utensils that will come in contact with your cider using a cleanser and a certified sanitizer, e.g., Star San or IO Star.

2. BOIL

Bring 1 gallon (128 oz. / 3.78L) of water to a boil. Once the water is boiling dissolve 2 lbs. (.90kg) of corn sugar (not included) into the boiling water then add the mixture to the sanitized fermenter. Remove the additional ingredients and instructions from the pouch. Next, pour the liquid concentrate from the pouch into the sanitized fermenter which contains the boiled sugar water. Rinse out any remnants from the pouch using clean water. Add it to the fermenter and stir well.

3. TOP-UP

Top up to 6 gallons (23L) using cool, clean water and stir well¹. Check to be certain the liquid temperature is between 68° - 86°F (20° - 30°C). Add the contents of the Cider Yeast Sachet and Cider Sweetener², then stir.

4. AIRLOCK PREPARATION

Fit an airlock into the grommet on the fermenter lid then secure the lid to the fermenter. Fill the airlock half way with water and snap the lid back onto the airlock to protect during fermentation.

5. FERMENTATION

Leave the fermenter in an area where the temperature remains between 64° - 77°F (18° - 25°C) and mark your start day in the TRACKING YOUR PROGRESS calendar (right). Below 64°F (18°C) fermentation may stop so if the temperature is too cold use a heating belt³. Fermenting above 77°F (25°C) will cause the cider quality to be reduced significantly. Leave to ferment for 6 days.

6. MONITOR AND RECORD

After six days, check the specific gravity (S.G.) using a sanitized hydrometer. If fermentation has finished, the S.G. should be 1.009 or lower. If the gravity has not been reached, continue fermenting and check the gravity again each day until the gravity reading stays the same for two consecutive days, then continue to step 7. **IMPORTANT WARNING:** The S.G. must be stable for at least two consecutive days before bottling. **Never bottle until fermentation is complete.**

7. FLAVORING

Once fermentation is complete remove the lid, add the Flavor Sachet and stir well. Secure the lid and airlock to the fermenter and leave to sit for at least 48 hours before bottling. This allows the yeast to re-settle to the bottom of the fermenter, reducing the amount of sediment that could be transferred into the bottles.

BOTTLING DAY (DATE ___/___/___)

8. READ

Read all of the recommended procedures before you begin.

9. SANITIZE

Thoroughly clean and sanitize ALL equipment, utensils, bottles and crown caps that will come in contact with your cider using a cleanser and a certified sanitizer, e.g., Star San or IO Star.

10. PREPARE CARBONATION DROPS

Add one Brewer's Best® Carbonation Drop to each sanitized 12 oz. bottle⁴ (2 drops for 22 oz. bottles).

11. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁵ to within approximately one inch of the top. Use a bottle capper to apply sanitized crown caps.

12. BOTTLE CONDITION

Move the bottles to a dark warm temperature-stable area approx. 64° - 72°F (18° - 22°C). Over the next

Brewing Tips

¹Use a good quality drinking water with this kit. If you are unsure about your water quality consider using bottled water.

²If you prefer a sweet cider add the whole contents of sweetener sachet, for a medium-sweet cider add half of the sweetener sachet, or for a drier cider do not add any of the sweetener sachet.

³Consult your local homebrew shop for heating options, pads, belts, etc.

⁴Alternatively you can use priming sugar. To prepare priming sugar, dissolve 5 oz. of priming sugar in 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon cider from the fermenter to the bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

⁵Use standard crown finish bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling. Amber PET bottles are also acceptable.

TRACKING YOUR PROGRESS

Sun	Mon	Tue	Wed	Thur	Fri	Sat

Recommended Bottling Day Equipment

- 6.5 Bottling Bucket with Spigot
- Siphon Setup
- Bottle Filling Wand
- Brewer's Best® Carbonation Drops
- Brewer's Best® Crown Caps (Approx. 64 caps)
- Bottle Brush
- Capper
- Sanitizer
- 12 oz. Bottles (Approx. 64)