HELLO CRAFT BREWER

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE GETTING STUCK IN TO YOUR SOUTHERN TAP PREMIUM LOW-CARB CIDER KIT.





JORDAN RYDER (SON)



MAL RYDER (FATHER)

WE'VE DONE THE HARD YARDS, AND ALL YOU HAVE TO DO IS PUT IT ALL TOGETHER. FOLLOW THESE SIMPLE INSTRUCTIONS AND YOU'LL BE REWARDED WITH THE MOST EXCELLENT, SEMI-DRY HOME-BREW CIDER ON THE FACE OF THE EARTH.*

*AS FAR AS WE'RE CONCERNED

IT'S TIME TO BREW

A NOTE FROM MAL & JORDAN:

Our concentrate is made from only the finest quality French apples, grown specifically for traditional cider making. Pasteurised, with no added chemicals, and half the sugar of other ciders, we've created a balanced, smooth, traditional tasting cider. The only addition we recommend is an optional Campden tablet. From there, it's completely your call on adding further sugar and additives to suit your taste.



READ ALL INSTRUCTIONS BEFORE GETTING STUCK IN:

This kit contains:

- 1 x 1.5L (2kg) bottle of French Cider Apple concentrate
- 1 x sachet of organic yeast
- 1 x sachet of organic nutrient

In addition, you'll also need:

- A fermenter (25L minimum)
- Brewing sugar (dextrose)
- Airlock
- Stirrer
- Hydrometer
- Bottles or keg for filling
- 1 x Campden tablet (optional but recommended)
- **A carbonation method: Your carbonation method will vary depending on whether you're bottling or kegging. Talk to your local home-brew store for advice.**

Important brewing notes:

Make sure your equipment is properly cleaned and sanitised before starting.

Minimise your cider's exposure to atmosphere and sunlight as much as possible.

Read each step carefully and have patience during the process, and you'll reap the rewards of the best home-brew cider on the market (in our humble opinion).

CREATING YOUR BREW:

Add the following ingredients to your 25L fermenter:

- 2L of hot water
- 500g of brewing sugar (dextrose) and stir well
- The full 1.5L bottle of the French Cider Apple concentrate
- Refill the 1.5L concentrate bottle to the top with hot water, swirl around to ensure you get all the appley goodness, and pour in to the fermenter
- 15L of warm water (25°C – 30°C)
- Give everything a good stir to mix well

After a sweeter cider? (This step is optional)

We think our recipe creates a perfectly balanced, smooth fruit cider. However, it's your brew and therefore your call. For a sweeter cider:

- Add up to 500g more sugar (dextrose) to the fermenter (additional to the 500g you've already added) and stir well
- Note: Adding more sugar (dextrose) will increase the alcohol level of your finished cider

Finish creating your brew:

- Add the yeast and nutrient to the fermenter and stir well to ensure both have broken down and not formed solids
- You can activate the yeast and nutrient in other ways – see southerntap.nz for details
- Put the lid on the fermenter, fill the airlock with water and insert into the lid

FERMENTING & CARBONATING YOUR BREW:

The last steps to creating your incredible cider:

For best fermentation, place your brew somewhere with a consistent temperature that doesn't exceed either side of 16°C – 26°C. The fermentation process is complete when there are no more bubbles in your brew, normally 7 – 11 days (depending on brewing conditions). After 6 days take a hydrometer reading. When it measures between 1.000 – 1.002, congratulations, your cider is done.

NOTE: We have taken the time to pasteurise our fruit concentrate, but to avoid even the slightest possibility of a 'bottle bomb', crush in a Camden tablet at the end of fermentation, just to be safe.

Condition your brew for the best results:

To get the best tasting cider possible, condition your brew by placing it somewhere dark and cool – below 10°C is ideal – for approximately 14 days (crash-cooling in a fridge is best). This helps the sediment, yeast and bitter compounds to drop out, creating a clearer brew. A hazy cider is also good – again, your cider, your call. Your final alcohol percentage should be approximately 4.8% – 5.4% depending on brewing conditions and whether you added more sugar (dextrose) to your brew.

Carbonate your brew:

Carbonation puts the fizz in your cider. There are many different ways to carbonate your brew depending on whether you're bottling or kegging. We recommend talking to your local home-brew store for the best method. Once sorted, bottle or keg your brew, and enjoy.

SOUTHERN TAP

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