

APPLE CIDER

- **5 Litre Jar**
- **Airlock**
- **Bung**
- **Sterilizer**
- **Yeast**
- **Yeast Nutrient**
- **Pectinase**
- **Campden Tablets**

Crush apples and extract the juice.

To each 5 litres of juice, add two crushed Campden Tablets and let stand for 12 hours to kill the wild yeasts.

Add 1 teaspoonful each of pectic enzyme and yeast nutrient per 5 litres, plus some wine yeast.

Fit an air lock and allow to ferment right out.

At this point bubbling will cease through the air lock and the hydrometer will show a reading of 1000

Leave to stand for a further two days to clear, then bottle with one teaspoonful of sugar to each 750ml bottle.

The cider will be ready to drink in 3 - 4 weeks, but will be much better if left for 3 - 6 months.