

Instructions

These instructions will familiarize you with the HARD CIDER WITH FRUIT BREWING PROCEDURES. The included recipe will produce about 2 gallons (8 quarts) of 4.0% alc/vol hard cider in approximately 14 days.

REFILL INCLUDES:

- 1 Can of Archer's Orchard Hard Cider Mix
- 1 Can of Oregon® Fruit
- 1 Packet of Dry Cider Yeast
- 1 Packet of One-Step™ Sanitizing Cleanser

YOU WILL NEED:

- 1 1/2 Cups of Granulated Sugar
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Step 1: Sanitizing

Follow the steps outlined in your MR.BEER® BEER KIT INSTRUCTIONS.

REMINDER: SANITIZE YOUR BLENDER BEFORE PUREEING THE FRUIT.

Step 2: Brewing

It typically takes a minimum of seven days at room temperature to ferment your cider. Due to variances in temperature, yeast vitality, and age of mix, FERMENTATION MAY TAKE LONGER (10-14 DAYS).

- 2.1. Puree your fruit in the sanitized blender.
- 2.2. Fill keg with cold water to the 4-quart mark on the back.
- 2.3. Using a sanitized measuring cup, place 4 cups of water into a clean 3-quart pot.
- 2.4. Bring water to a boil and remove from heat. Stir hard cider mix and 1 1/2 cups of granulated sugar into pot, mix thoroughly until the sugar is dissolved (this mixture is called the must).
- 2.5. Pour must into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Add can of pureed fruit and stir vigorously to mix well.
- 2.6 Sprinkle yeast into keg, **ALLOW TO SIT FOR 5 MINUTES**, then stir vigorously and screw on lid.
- 2.7. Place keg out of direct sunlight, in a location with a consistent temperature between 73° and 81° F.

ALLOW TO SIT A MINIMUM OF 7 DAYS.

CAUTION: DO NOT OPEN THE BREW KEG LID AT ANY TIME DURING FERMENTATION; THIS CAN CAUSE HARD CIDER SPOILAGE.

Step 3: Bottling/Carbonating

Follow the steps outlined in your MR.BEER® BEER KIT INSTRUCTIONS.