

Hard Cider Homebrew Instructions

Make crisp, refreshing hard cider at home with three easy recipe options. Start with proper sanitizing, then choose the cider style you want to make.

What's Included

- 2-gallon fermenter with venting airlock and spigot
- 11 reusable 740 mL bottles with caps
- Safale S-04 Dry Ale Yeast
- No-rinse cleanser
- Mr. Beer carbonation drops
- 3 easy cider recipes

You'll Need

- 2 gallons preservative-free apple cider
- Optional spices, fruit juice, or flavor additions depending on recipe

Step 1: Sanitizing

Cleaning is one of the most important steps in brewing. It removes microscopic bacteria, wild yeast, and molds that can cause off-flavors in your beer. Follow these steps to ensure all equipment that comes into contact with your beer is properly sanitized:

- 1 Fill a clean fermenter with warm water to mark 1 on the back, then add 1/2 pack (about 1 tablespoon) of No-Rinse Cleanser. Stir until dissolved. Save the remaining 1/2 of the cleanser for bottling.
- 2 Screw on the lid and swirl the fermenter so the solution makes contact with the entire interior, including the underside of the lid. Let sit for at least 2 minutes, then swirl again.
- 3 To clean the spigot, open it fully and allow liquid to flow for 5 seconds before closing.
- 4 Pour the remaining solution into a large bowl. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them sanitized throughout brewing.
- 5 After all surfaces have been sanitized, do not rinse or dry. Proceed immediately to brewing.

Brewmaster's Tip

Using filtered juice? It may lack the natural nutrients found in unfiltered juice with pulp. Add a small handful of raisins or dried cranberries to your fermenter to give the yeast a natural nutrient boost - no special additives needed.

Choose Your Cider Recipe

1. Essential Crisp Apple

A clean, classic hard cider with optional mulling spices for a warm seasonal twist.

Ingredients

- 2 gallons preservative-free apple cider
- 1 packet Safale S-04 Dry Ale Yeast
- 1/2 cup mulling spices in a sanitized mesh bag, optional
- Mr. Beer carbonation drops, 2 per bottle

Instructions

- 1 Pour cider into the fermenter.
- 2 Add yeast.
- 3 Add mulling spices in a sanitized mesh bag, if using.
- 4 Seal the fermenter and ferment at 60-70°F for 10-14 days.
- 5 Remove the spice bag after 3-5 days for balanced flavor.
- 6 Bottle with 2 carbonation drops per bottle.
- 7 Condition for 2 weeks.
- 8 Chill and enjoy your spiced hard cider.

2. Spiced Pear & Ginger

A cozy cider blend with pear juice, ginger, and cinnamon for a smooth spiced finish.

Ingredients

- 1.5 gallons apple cider
- 0.5 gallons fresh pear juice
- 2 inches fresh ginger, sliced
- 3 cinnamon sticks or 1 teaspoon ground cinnamon
- 1 packet Safale S-04 Dry Ale Yeast
- Mr. Beer carbonation drops, 2 per bottle

Instructions

- 1 Mix the apple cider and pear juice.
- 2 Add ginger and cinnamon.
- 3 Add yeast.
- 4 Ferment at 60-70°F for 10-14 days.
- 5 Rack off spice sediment and let rest for 2 more days.
- 6 Bottle with 2 carbonation drops per bottle.
- 7 Condition for 2 weeks.

3. Berry Fusion Cider

A bright fruit-forward cider made with apple cider and mixed berry juice.

Ingredients

- 1.75 gallons apple cider
- 0.25 gallons 100% mixed berry juice, such as raspberry, blueberry, or cranberry with no added preservatives
- 1 packet Safale S-04 Dry Ale Yeast
- Mr. Beer carbonation drops, 2 per bottle

Instructions

- 1 Combine the apple cider and mixed berry juice.
- 2 Add yeast.
- 3 Ferment at 60-70°F for 10-14 days.
- 4 Bottle with 2 carbonation drops per bottle.
- 5 Condition for 2 weeks.
- 6 Serve chilled.