



## GLACIAL GOLD HOPPED CIDER INSTRUCTIONS

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### RECIPE INCLUDES:

- 1 Hard Apple Cider Refill
- 1 Packet Glacier Hops (.5 oz)
- 2 Muslin Hop Sacks

### Additional Information

OG: 1.040 (approx.) -- FG: 1.005 (approx.)

Suggested conditioning time is 3 to 6 weeks.

Flavor: Fruity

ABV (alc/vol): 4.5

SRM (Color): 3

IBU (Bitterness): 0

## STEP 1: SANITIZING

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Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

**NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.**

## STEP 2: BREWING

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Brewing Cider is the process of combining a sugar source (in this case, Apple Cider Concentrate) with yeast. Once combined, the yeast eats the sugars in the concentrate,



producing alcohol and carbon dioxide (CO<sub>2</sub>). This process is called fermentation.

1. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot and bring to a boil, then remove from heat.
2. Open the bottles of cider concentrate and pour the contents into the hot water. Stir until thoroughly mixed. This mixture of unfermented cider is called “must”.
3. Place HALF of the Glacier pellet hops into a hop sack tying it closed, then trim away excess material, and add hop sack to the hot cider mixture. Refrigerate the other half.
4. Fill keg with cold water to the #1 mark on the back.
5. Pour the cider mixture into the keg, including the hop sack, and then bring the volume of the keg to the #2 mark by adding more cold water. Stir vigorously with a spoon or whisk being careful not to scrape the sides of the fermenter.
6. Sprinkle the provided yeast into the keg, then screw on lid. Do not stir.
7. Put your keg in a location with a consistent temperature between 65° and 76° F (20°-25° C) and out of direct sunlight.
8. After approximately 24 hours after adding the yeast, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the must. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.
9. After 1 week of fermentation, sanitize the 2nd hop sack in boiling water for a few minutes, then add the rest of the Glacier hops to the sanitized hop sack and quickly add to the fermenter (Do not leave the lid open for too long). This technique is called “dry-hopping”.
10. Ferment for an additional 7-14 days (14-21 days total).

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the must, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

## STEP 3: BOTTLING AND CARBONATING





Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))