

# Cider

## Standard cider brew

1. Wash all equipment with dishwasher detergent (PBW is better).
2. Sanitize all equipment with StarSan™. **VERY IMPORTANT, ALL SURFACES THAT WILL EVER TOUCH THE LIQUID.**
3. Boil 3 liters of the Juice and add 1kg sugar(glukose gives a more smooth taste than normal table sugar)
4. Add boiled juice and the rest in the fermentation tank without tap.
5. Add yeast.
6. Put on lid and air-lock.
7. Put in a 20-25 C environment (heated bathroom)
8. Wait for 10-14 days.
9. Siphon into other tank
10. Add 7g sugar per liter in tank.
11. Clean bottles with PBW and StarSan. (this takes time)
12. Pour cider into clean bottles.
13. Add cap.
14. Wait for 14 days
15. Chill.
16. Drink.

## Equipment:

1. <https://brewshop.no/produkt/startsett-for-olbrygging/startsett-deluxe> (far better capping machine, also, I cant be bothered adding all needed things separately)
2. 23L Juice
3. Yeast, one is enough! <https://brewshop.no/produkt/ravarer/gjaer/torrgjaer-1/mangrove-jack-s-1/cider-m02>
4. Rubber gloves form the store, some chemicals are bad for your skin.
5. 2 large plastic boxes for bottle wash.

## Bottle wash:

1. Fill both boxes with water, add PBW according to box description.
2. Leave bottles in PBW for 30 min, rinse in water in other box.
3. Repeat step 2 until done.