

Mangrove Jack's

CRAFT SERIES

Sparkling Cider Kit Instructions



While the instructions that come with the kit will work, Wine Sense recommends the following instructions for a clearer finished product with less sediment. Please use these instructions instead of the ones included in the Craft Series pouch.

The Packaging

Craft Series Cider kits are cold filled into a pouch, instead of a can. This retains all the delicate flavours and aromas which are lost using traditional canning processes. This unique packaging has two sections inside: a 'wet' side for the concentrate and a 'dry' side for the Yeast, Sweetener and Cider Flavour Pack.

Before getting started- All equipment, bottles and caps should be cleaned and sanitized using a products like Aseptox and StarSan.

1. Getting Started

Stand the Craft Series Cider Pouch on a flat surface and carefully cut across the top of the pouch. Holding the base of the pouch to stabilize it, remove the sachets from the 'dry' compartment.

Pour the contents of the 'wet' compartment into your sanitized primary fermenter. Rinse bag with warm water and pour into fermenter.

Add 3 litres of boiling water to your primary fermenter. Stir well.

Add 1kg of Corn Sugar (dextrose) and stir until dissolved.

Top up to the 23litre mark of your fermenter with cool water and stir well. Confirm that the temperature is 18-24°C.

Add the **Cider Yeast** and the **Cider Sweetener** and stir to mix. Snap the Lid onto the Primary Fermenter. Fill the airlock half way with water and insert the airlock and stopper into the lid. Place the Primary Fermenter in an area where you can maintain a consistent temperature between 20-25°C.

2. Fermentation

After 10-14 days there should be no bubbling in the air lock and your cider should be clear and ready to bottle. If there is still bubbling it may take up to 7 more days. *It is important not to lift the lid while the cider is fermenting.* The chart to the right has the recommended finishing gravities if you use a hydrometer.

3. Bottling

Sanitize your clean bottles and caps with a food grade no-rinse sanitizer (StarSan is recommended).

Boil the included 300gr of dextrose with 2cups of water and add to a clean/sanitized Primary Fermenter, add the Cider Flavouring and then syphon your Cider into the Primary Fermenter stirring gently to mix the dextrose, Cider Flavouring and Cider together.

Syphon into sanitized 'pressure safe' bottles and cap (a Bottle Filler attachment simplifies bottling). Keep bottles in a warm place for 2-3 weeks to carbonate before storing in a cool/cold location.

To Make this kit you will need:

- 1kg Corn Sugar (dextrose) for fermentation
- 300gr Corn Sugar (dextrose) for bottling
- Required Equipment- 32L Primary Fermenter with Lid, Airlock, Stopper, Cleaner, Sanitizer, Syphon Combo, Bottling Fermenter, Bottles, Caps



cut across the top

remove packages from the 'dry' side

Cider Variety	Final S.G.
Apple	1.002
Pear	1.007
Strawberry & Pear	1.007
Mixed Berry	1.000

Questions? contact your friendly Wine Sense staff!

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