



## APPLE CIDER

A light golden sparkling apple cider, bursting with fresh apple aromas, fruity flavours and a refreshing finish.

A specifically selected 5g Cider Yeast is supplied with this Brewing Extract.

Recommended to be brewed with (10L):

- 1 x 500g of Coopers Dextrose
- 1 x Coopers Carbonation Drops (250g)

**MIX**  
10 Mins

**BREW**  
7-10 Days

**BOTTLE**  
20 Mins

**ENJOY**  
3 Wks

**MAKES**  
10L

**ABV\***  
3.5%  
\*Approx.

### Ingredients

- 1 x Coopers Apple Cider (500g)
- 1 x 500g of Coopers Dextrose
- 1 x Coopers Carbonation Drops (250g)

### Preparation

- Check best before date on the back of the Apple Cider pouch.
- Ensure you have access to water suitable for drinking.

*Hint: If you don't plan to make the brew straight away, store the yeast in the fridge.*

### Clean & Sanitise

A major cause of failure when brewing is infection due to poor cleaning or sanitising. All equipment that will come in contact with your brew must be cleaned before your first brew and sanitised before subsequent brews.

#### FIRST TIME USE

- Rinse the Fermenting Vessel (FV), Brew Kit Lid and Spoon in hot water – don't use a cloth as this could introduce infection. For your first brew rinsing is sufficient, for future brews it is important to sanitise using an unscented household bleach.
- Disassemble the two-part Snap Tap and rinse in hot water.

#### CLEANING & SANITISING FOR FUTURE BREWS

- Rinse or soak all brewing equipment in water until caked on residue is softened.  
*Note: Avoid any forms of detergent or soap unless specifically made for brewing.*
- Remove residue with a soft cloth and rinse thoroughly.  
*Note: Do not use any cleaning aid that may scratch the plastic.*

- Remove the snap-tap and separate into its two main pieces, clean any residue then reassemble and refit.
  - Ensuring the Tap is inserted, add ¼ cup of unscented household bleach to the FV.
  - Place all equipment in the FV, fill with cold water and let soak for at least 30 minutes.
  - Rinse out with hot water to remove all traces of chlorine odour.
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## Wet Run

When pitching your Yeast, getting your brew temperature right (approximately 21°C) is important, the first time you brew we recommend you do a “Wet Run” without ingredients.

- Using cold water, fill the FV to the 7 litre mark and make a note of the temperature. Your Thermometer Strip may show colour in 2 or 3 panels, the middle of this range is the temperature of your brew.
  - Continue filling to 10 litre mark, using either hot or cold water so that you achieve an 21°C - 27°C water temperature.
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## Mix

- Open the Apple Cider by cutting the corner of the bag, as indicated on the pack.
  - Add the Coopers Apple Cider and 500g of Coopers Dextrose to the FV.  
*Note: Don't be concerned if lumps form when adding the extract and dextrose, they will dissolve and ferment over the coming days.*
  - Following the procedure used in your wet run, fill with cold water to 7 litres.
  - Add hot or cold water to achieve a temperature of 21-27°C and top up to the 10L mark.
  - Stir using a clean spoon. Be careful not to scratch the bottom of your FV.
  - Add (pitch) Yeast by sprinkling it over the top of the brew.
  - Original Gravity (OG) will be 1025 +/- 2. There is no need to measure this.  
*Important: Even if the brew temperature is outside of the 21°C - 27°C range, but within the range of 18°C-32°C (64°F-90°F) add the yeast. At this point prompt addition of yeast is more important than ideal temperature.*
  - Fit Brew Kit Lid with Lid Clips.
  - Leave brew to ferment.
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## Brew

SIGNS THAT FERMENTATION HAS STARTED INCLUDE: foam and/or large bubbles on the top of the brew, sediment forming on the bottom of the FV.

- While your brew ferments try to keep the brew temperature consistent and at the lower end of 21°C - 27°C.
  - Fermentation should take 5-7 days.
  - On day 5 measure the Specific Gravity (SG) of your brew. Specific Gravity is a measure of your brew's density relative to water.
  - Remove the Hydrometer and draw 30ml of Apple Cider into the Sample Flask from the tap, discard this first sample, then fill to within 3cm of the top of the flask then float the Hydrometer. It's best to do this over a sink.
  - Taste your sample. At this stage it should taste like warm, flat Apple Cider!
  - Take the SG reading; the Hydrometer is read at the point where the graduated scale on the stem meets the level of the liquid (meniscus).  
*Note: If your sample is too gassy to get an accurate read, then you can de-gas by passing the sample from one glass to another several times.*
  - Repeat the process for consecutive days until the SG reading is stable over 2 days. This indicates Final Gravity (FG) and means your brew is ready to bottle!
  - The final FG should be 1000 to 1005.
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## Bottle

- Rinse your Bottles with cold tap water. For your first brew rinsing is sufficient, for future brews it is important to sanitise using an unscented household bleach.
- Insert the Bottling Valve into the Snap Tap.  
*Note: You may wish to soften the end of the tube by sitting it in hot water for a minute or so before firmly pushing the tube into the tap and allowing to cool.*
- Pull the Snap Tap handle to the “on” position.
- Place a bottle under the Bottling Valve and raise it until the base of the bottle touches the valve & Apple Cider starts flowing.
- Fill bottle to the brim; when it is removed you will have the correct amount of headspace.
- Add two Carbonation Drops to each 740ml bottle.
- Screw caps onto bottles tightly.
- Store the bottles away from direct sunlight at or above 18°C for at least 3 weeks.

*\*WARNING – GLASS BOTTLES MAY EXPLODE IF BEER IS INFECTED, OVER PRIMED OR FERMENTATION IS INCOMPLETE\**

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## Enjoy

- After three weeks check the PET bottles feel firm, if so, they can be chilled upright as desired for consumption. We recommend serving your Apple Cider from a glass. For ease of cleaning, rinse out PET bottles while the contents are still moist.
- Bottles kept unrefrigerated should improve with age.

*Hint: Your Apple Cider will taste great after three weeks. However, storing (conditioning) your Apple Cider beyond three weeks will improve the flavour. The appropriate conditioning time in the bottle can also depend on your personal preference.*

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## Calculating Alcohol Content

Your hydrometer is used to measure Specific Gravity (SG) or density with respect to water. To calculate the approximate alcohol content of your brew:

- Measure the SG at the beginning of your brew - Original Gravity (OG).
- Measure the SG upon completion of fermentation – Final Gravity (FG).
- Remove the decimal points (eg. 1.038 is expressed as one thousand and thirty eight).

*Formula:  $(OG - FG) / 7.46 + 0.5 = \text{approx. \% Alcohol By Volume (ABV)}$*

*Note: 0.5 is added to allow for the extra alcohol produced through fermentation in the bottle. eg.  $(1025 - 1002) / 7.46 + 0.5 = 3.5\% \text{ ABV}$*

**Approximate Original Gravity (OG) and Final Gravity (FG) readings range for this recipe.**

Ingredients:

- 1 x Coopers Apple Cider (500g)
- 1 x 500g of Coopers Dextrose

Made To: 10L

Approximate OG: 1025

Approximate FG: 1000-1005