



## Hamstead Brewing Centre

37 Newton Road

Great Barr

Birmingham

B43-6AD

V.A.T. 461-9817-20

*Beacon Valley Winery*

*Wobbly Gob Traditional Cider*

*Brewgas Bar Systems*

### Simple guide to producing still cider

Before starting ensure all equipment is cleaned and sterilised with Heart of England cleaner steriliser.

Apples should be washed before use.

Crush apples with either a Quick Chop or Fruit crusher to get the right consistency of pumice to press.

Place a pressing cloth inside the press and a suitable jug or bucket depending upon the size of the press under the juice out spout of the juice collection tray before putting any pulp in the press.

Fill the press with pulp and lightly press down, topping up with pulp, making sure the basket is full to just beneath the top and then build up the presses blocks and begin to press.

The best yield of juice is obtained by the correct consistency of pulp and by a steady pressing, turn the handle down until the pressure starts to build and then press steadily letting it settle in between each turn.

Transfer the juice to a suitable fermenter for the volume. 3 gallon or more is fine in a 5 gallon wine fermenter. Add a suitable yeast for the apple variety used and pectolase can also be used at this stage if pectin is suspected to be in the juice and a crystal clear cider is desired. Fit airlock with water in and bung to the fermenter and allow to ferment.

A hydrometer reading can be taken at this stage and used to calculate the alcohol content if a reading is also taken at the end of fermentation Fermentation will be over when bubble no longer come through the airlock or if a hydrometer is used when a steady reading is achieved over a 3 day period.

At the end of fermentation syphon the cider into another sterilised vessel of the same capacity and add per gallon 2 crushed campden tablets and 1/2 a teaspoon of potassium sorbate and mix well in. Leave for 24 to 48 hours and then shake 2 to 3 times a day for 2 days to remove the gas if preferred if a small amount of residual gas is preferred then omit this stage. Then add finings and shake or mix inn and move to a cool place to clear.

When clear syphon the cider off the sediment into another sterilised container (the original one is perfect) ready for bottling. A still cider can be bottled in to wine bottles and corked as well as flip top beer bottles or polypin (bag in box) style container.

We can supply all of these options and are happy to advise on which would suit your requirement best with regards to volumes and keeping your cider fresh.

### For a sparkling cider

For a sparkling cider follow the above steps but at the end of fermentation, as soon as you get a constant hydrometer reading (ie stays the same and is below 1.010) syphon the cider straight to glass beer bottles (we have traditional crown cap and flip top styles) or into a beer keg (king keg, cornelious keg etc). It is important to get this timing right as we need the yeast to have completed the fermentation but still be live and not dropped out. Then prime with glucose powder (or sugar) at a rate of 1/2 a teaspoon per pint bottle or to the instructions on the keg. Place in a warm position, the same temperature as the first fermentation, for 3 days for the cider to condition. This ferments this small amount of glucose to gas making a natural traditional bottle conditioned cider. Then move to a cool position to clear.

Enjoy and start your next batch.

# Bottles

We have a great range of bottles suitable for bottling any and every drink that can be made  
All of our bottles are high quality and intended to be reused for years of excellent service  
If you are unsure of which bottle will suit your needs or would like a full pallet  
please feel free to ask.

Quality wine bottles with cork closure top perfect for bottling you wine  
or any other still product.

*(Please note we do not recommend reusing screw top wine bottles)*

37.5cl half size clear wine bottles 75p each

75cl std wine bottle green £4 for 6

75cl std wine bottle clear £4 for 6

Quality beer bottles ideal for sparkling/bottle conditioned products.

500ml amber beer bottles £7.99 / 12

500ml amber swing top beer bottles £18.99 / 12

500ml clear swing top beer bottles £18.99 / 12

500ml amber swing top beer bottles £18.99 / 12

750ml clear swing top beer bottles £25.45/ 12

1 litre clear swing top beer bottles £12.50 / 6

*(swing top bottles take up to 45psi making them fine for sparkling elderflower)*

These gorgeous screw cap bottles come complete with a black screw cap which  
can be reused and caps are also available seperatley.

The are straight sided cylindrical very heavy weight bottles suitable for any still  
product but ideal for liqueurs or special wines and great for using as gifts

250ml screw cap liqueur bottle £1 each

500ml screw cap liqueur bottle £1 each

We also have a full range of excellent corks, caps, corkers cappers, shrink caps,  
and personalisable labels to really  
finish your bottle in style



**Hamstead Brewing Centre,**  
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