

MAGNUM CIDER KITS - INSTRUCTIONS

YOU WILL NEED

- A suitable home brew [cleaner/steriliser](#)
- 1.3 kg of brewing sugar
- [A fermenter](#) holding at least 23-25 litres
- An [airlock](#) and suitable bung to hold it
- An extendable [siphon](#) (or just a tube)
- 30 bottles with suitable corks/caps

OPTIONAL ITEMS

- A [large funnel](#) helps add ingredients.
- A heat pad to control the temperature of your brew.
- A hydrometer is an essential tool to track the progress of your brew.
- A [twin lever capper](#) makes easy work bottling.

LET'S GET STARTED

- Add 5-6 litres of hot water to your cleaned and sterilised fermenter (lukewarm if glass),
- Add 1.3 kgs of brewing sugar.
- Mix well until completely dissolved.
- Add the juice from the cider kit.
- Rinse the cider kit using hot water to collect the juice left in the can.
- Top up to 5 gallons in your fermenter, utilising a mix of hot and cold water to achieve a temperature range between 25 - 30 C.
- Mix well.
- Mix cider yeast/sweetener (sachet no.1).
- Seal the fermenter and fix an airlock half filled with water.
- Leave to ferment at a constant temperature between 20-28 C.
- Fermentation typically takes a week.
- If the temperature is more relaxed, it may take a few more days.
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- Note: Always consider any risk of leaks or frothing when choosing a place for the fermenter.

AFTER FERMENTATION (7-10 DAYS)

- Use a hydrometer to ensure that fermentation is completed.
- The Reading should be 1000 or lower, and there should be no more activity (bubbles in the airlock). If necessary, wait another day and re-check.
- For best results, rack off to another container to remove sediment.
- Add the second cider flavouring (sachet marked X) and mix well.
- For sparkling cider, transfer to cider bottles (leave 2-3 cm headspace), add one teaspoon of sugar per 750ml and seal with crown caps.
- Store the cider between 20 C and 30 C for five days for secondary fermentation.
- Then leave it to rest and give it time to clear.
- For best results, chill your cider before serving.

- Note: If you prefer a still cider, leave it up to a week longer to clear (or use an optional fining agent such as Alcotec Turbo Klar for 24-hour perfect results) before bottling, then transfer to any bottle and don't add sugar to the bottles.
- You can then use any closure (wine cork, screw cap etc).

Shop [Magnum Cider Kits](#) here.