

## Cider Making Ingredients Pack

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We know that making your own cider for the first time can seem a daunting challenge, so we've sourced only the best ingredients, and brought them together in one easy ingredients pack, which gives you everything you need to make at least 250 litres of beautifully tasty cider or apple wine (or even a combination of both).

This help sheet gives you an idea of what each ingredient does to your cider (or apple wine). Please refer to our guide 'Cider Making Made Easy' for full usage instructions.

### **Yeast:**

A special strain of yeast designed for cider, apple wine or champagne.

### **Nutrient:**

Diammonium Phosphate which is again the best nutrient for fermenting apples. No other nutrient is necessary as the apples will have their own natural vitamins.

### **Pectoloase:**

Designed to help break down the natural flavours in the apples and help clearing by removing all the pectin. Should always be added at the start of fermentation.

### **Tannin:**

A super tannin which is just perfect for apples. There are many different tannins available & we have found this to be the best. We find a little of this added to the cider improves the flavour and gives it a bit (tannin is the flavour you would associate with strong tea).

### **Malic Acid:**

The natural acid produced by Apples. Used to increase the acidity in the cider/wine.

### **Precipitated Chalk:**

This will reduce the acidity in the cider.

### **Campden Powder:**

Added at the start of the pressing to prevent browning (oxidising) of the juice. Should also be added after fermentation is complete to preserve the cider/wine (if this is not sparkling).

### **Potassium Sorbate:**

Add at the end of fermentation to prevent refermentation (if not sparkling cider).

### **Wine finings:**

Used to clear the wine at the end of fermentation. This is a two part system designed to produce a clear brew.

### **Acesulphame K:**

Sweetener which is non fermentable, so can be added without fear of refermenting the liquid.