

CIDER

MAKING KIT



Brewing Instructions

Plus Tips for Best Results



PopCultures.Co

INGREDIENTS



CIDER KIT INCLUDES:

1 Gallon Fermonster Jar
with Spigot

Cider Concentrate

CellarScience™ FRESH
Dry Wine Yeast

Pop Shots™ Carbonation
Tablets

Airlock & Stopper

Adhesive Thermometer

Bottle Filler & Tubing

One Step No Rinse Cleanser

YOU WILL NEED TO SUPPLY:

Filtered or Spring Water

64 oz Preservative Free
Apple Juice

PopTops™ Bottles or
Other Suitable Bottles

Utensil for Stirring



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PART ONE BREWING

SANITIZATION

Sanitization is key to a successful fermentation. Assemble the Fermonster with its spigot. Fill the Fermonster with water, add 1 tablespoon of One Step and drop in your airlock, stopper, and any other equipment you plan on using during the brewing process. One Step will kill any potential bacteria on the surface of your fermenter or equipment. Allow two minutes of contact time for effective sanitization.

DIRECTIONS

- 1 Add half of the Apple Cider Concentrate into the Fermonster followed by 64 oz of good quality water. The remaining concentrate is good for up to two years after opening. Store in the refrigerator to preserve concentrate.
- 2 Fill the Fermonster with Preservative Free Apple Juice to the start of the shoulder. Preservative free apple juice can be bought at your local Farmers Market or Grocery Store.
- 3 Mix the contents with a sanitized plastic spoon or metal tongs to help dissolve the concentrate. **DO NOT** use a wooden spoon as they can contain bacteria and are difficult to clean.
- 4 Sprinkle the entire CellarScience™ FRESH Yeast packet into the fermenter.
- 5 Screw on the lid. Fill the airlock halfway with water and place it in the stopper. Stick the stopper and airlock into the Fermonster lid.
- 6 Stick the Adhesive Thermometer to the side of the Fermonster to monitor the temperature during fermentation.
- 7 Store Fermonster at room temperature, ideally fermenting between 68–80°F.
- 8 When the airlock stops bubbling in approximately 2 weeks you are done fermenting!



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PART TWO
BOTTLING

- 1 Once your cider has finished fermentation, move your Fermonster to a countertop or table. In the bottle-filling process, we will be using gravity. Allow some time for the yeast in the Fermonster to settle to the bottom before bottling.
- 2 Mix One Step Cleanser into a suitable container by adding 1 tbsp of cleanser to 1 gallon of water. Use the sanitizer solution to sanitize your bottle filler and tubing. Please allow two minutes of contact time to remove any potential bacteria.
- 3 Pour an ounce or so of the sanitizer solution into each bottle, swirl, and dump. One Step Cleanser is a no rinse sanitizer so there is no need to rinse the bottles with water. Your bottle is now ready to be filled!
- 4 Attach one end of the tubing to the spigot nozzle. Next attach the other end of the tubing to the bottle filler.
- 5 Open the spigot on the bottom of the Fermonster to begin filling up the bottle filler. The bottle filler has a spring at the bottom that will release the cider when pushed against the bottom of the bottle.
- 6 As you remove the bottle filler it will leave about an inch of space at the top. We recommend our PopTops™ Bottles for the best storage of your cider.
- 7 To carbonate your Cider, add 4 PopShots™ to each 16 oz Pop-Top™ Bottle. If using 12 oz beer bottles, add 3 PopShots™. If using 22 oz beer bottles, use 5 PopShots™. Store your bottles for 1-2 weeks at room temperature to allow carbonation to take place.



PLEASE NOTE: There will be a layer of yeast at the bottom of the bottle, this is normal. We recommend decanting by gradually pouring your cider into a separate glass leaving the sediment behind in the bottle.

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PART TWO
CLEANING

After fermentation, clean your Fermonster fermentation jar with hot water, a very small amount of dish soap, and a non-abrasive cleaning cloth.

DO NOT use a scotch brite pad as that will scratch the interior of your Fermonster, making it harder to sanitize for future uses. Cleaning all of your equipment after each use will allow you to effectively sanitize the equipment.