

Muntons Premium Gold Cider

Berry Fruit

Brewing instructions

ABV approx. 4.8% Brews 40 UK Pints

1. Clean and sterilise all cider making equipment. Pour can contents into the sterilised fermenter.
2. Add 2 litres (3.5 pints) boiling water. Dissolve all contents in fermenter. Add 18 litres (33 pints) of cold tap water to bring the volume up to 23 litres (40 pints) and thoroughly mix to ensure all contents are fully dissolved. Note: Should you want to make a slightly stronger cider then simply reduce the quantity of water added, to 17 litres (30 pints) and this will make a stronger cider at approx. 5.5% ABV.
3. Add the special cider yeast, cover the fermenter and leave to stand for 7 days in a warm place (between 18- 20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1010°).
4. Transfer the cider into bottles or a pressure barrel and add a rounded teaspoon of sugar to each 500ml bottle, or a maximum of 85 grams (3oz) per 5 UK gallon pressure barrel. Light Spraymalt may be used instead of sugar. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the cider has cleared.

