



MANGROVE  
JACK'S

CRAFT  
SERIES

## INSTRUCTIONS

### IMPORTANT - PLEASE READ:

**DO NOT** throw away your pouch before reading these instructions as it contains information required to successfully complete your brew. We also recommend to take note of your kit's batch number found on the back of the pouch, in case you need to contact us about it.

The Specific Gravity (SG) reference table is available online. Scan the QR code or visit: [mangrovejacks.com/pages/sg-readings](http://mangrovejacks.com/pages/sg-readings)



1. Clean and sanitise your fermenter, lid and mixing paddle with Mangrove Jack's Cold Water Cleaner and Sanitiser (each sold separately). Refer to the instructions on the cleaner and sanitiser packaging for how to use.
2. Remove the sachets from the 'dry' compartment of the pouch and set aside for now. Pour the contents of the 'wet' compartment into your sanitised fermenter and squeeze out remains.
3. Add 3 L (3 US qt) of boiling water to the fermenter. Add 1 kg (2.2 lb) of dextrose sugar or ordinary white granulated sugar and stir until completely dissolved.
4. Top up to 23 L (6 US Gal) with cold tap water and stir well. Check that the liquid temperature is between 18–24°C (64–75°F). If not, then stand the fermenter in a bath of icy water to cool it down. Add the contents of the cider yeast and cider sweetener sachets and stir to mix. NOTE: also add any other dry additives which may be included (e.g. oak chips, flowers etc). **Do not add the cider flavour or dry hops (if included) at this point, they will be required later on.**

### SWEETNESS STYLE GUIDE FOR CIDER:

**Dry** - Do not add the sweetener sachet.      **Off Dry** - Add half of the sweetener sachet.

**Sweet** - Add the whole sweetener sachet.

5. Fit an airlock and grommet or bung to the fermenter lid then secure the lid, making sure the seal is airtight. Half fill the airlock 'U' with boiled water that has cooled or sanitiser solution, to protect the brew during fermentation.
6. Leave to ferment for 4 days (for pouches that include dry hops) and 6 days (for pouches that do not include dry hops) at a constant temperature between 18-24°C (64-75°F).

**NOTE: Cooler temperatures will extend fermentation time by several days and below 12°C (54°F) will stop fermentation altogether. Use a heat pad to avoid extremely cold temperatures. Fermenting above the recommended temperature will reduce the quality of your cider.**

7. **If you have dry hops:** After 4 days, check the Specific Gravity (SG) using a hydrometer. If the SG is 1.015 or below, add the hop pellet sachet but **do not stir** (the hops will break

up and disperse naturally). If the SG is higher than 1.015, check again in 1 or 2 days. Do not add the hop pellets until the SG is 1.015 or below. Once the hops have been added, replace the lid and leave to continue fermenting.

**NOTE: Dry hopping can result in small hop particles in the finished cider. You can avoid any hop particles by using a hop bag for dry hopping. However, this may result in less hop flavour and aroma in the finished cider.**

Leave to ferment for a further 2 days or until the airlock has stopped bubbling. Check the SG again using a hydrometer. If fermentation is complete, the SG should be within two points of the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer before checking again.

**If you do not have dry hops:** After 6 days or when the airlock stops bubbling, check the SG using a hydrometer. If fermentation is complete, the SG should be within two points of the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer before checking again.

**IMPORTANT WARNING: DO NOT BOTTLE UNTIL FERMENTATION IS COMPLETE. THE ONLY WAY TO BE COMPLETELY SURE FERMENTATION HAS FINISHED IS BY SEEING THE SAME SG READING OVER A 48 HOUR PERIOD.**

8. Once fermentation is complete, add the cider flavour into the fermenter and stir well with a sanitised spoon. Refit the lid and airlock and leave to stand for 24 hours to allow the yeast to resettle before bottling.
9. Use Mangrove Jack's Plastic PET or Glass Flip Top Bottles. Clean and sanitise bottles, syphon tube or bottling wand before use. Reject any glass bottles which have the slightest chips, cracks or imperfections. **Do not use non-reusable bottles.**
10. Transfer your cider into bottles leaving 5 cm (2") headspace (measure from the very top of the bottle). Before sealing bottles add Mangrove Jack's Carbonation Drops (replaces sugar; one drop is equivalent to 1/2 a tsp of sugar). Refer to the instructions on the carbonation drops pack for the quantity to use.
11. Seal bottles and store in a warm place for 5 days before moving to a cool, dark place to clear for a further 7 days.

## SERVING & STORAGE

Your cider is ready to drink as soon as its clear, but for a smoother cider leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For a clear cider, decant off into a serving jug before pouring. For a cloudy cider, gently upend the bottle before serving.