

# RIBENA CIDER (5.5% ABV)

Fermenting Time = 2 Weeks  
Minimum Conditioning Time = 4 Weeks

## Ingredients

### Demijohn (5 Litres)

*1L Ribena Cordial*

*3L Apple Juice (+ 1L Top Up)*

*1 Tea Spoon Pectolase*

*1 Tea Spoon Yeast*

*1 Tea Spoon Yeast Nutriant*

*Note - Any type of Ribena Cordial will work for this recipe but the no added sugar will finish with a low alcohol percentage.*



## Fermenting Instructions

- Sanatize all equipment to be used.
- Bring the Ribena to the boil and let simmer for between 15 and 20 minutes, if you are wanting a higher target Alcohol % dissolve Sugar into the hot Ribena.
- Allow the Ribena and to cool to room temperature.
- Add the Ribena Juice to the fermenting Containter then top it up to the shoulders of the Fermenting Containter with Apple Juice.
- Add your Yeast, Yeast Nutriant and Pectolase to the Fermenting Container.
- *Optional - Take a Hydrometer reading of your brew and note it down .*
- *Shake or stir well and apply airlock.*
- Once the yeast layer on surface of brew dicipates top up with remaining Apple Juice until the surface of the brew is around 1 Inch from the Bung.
- When bubbling slows take three Hydrometre readings over three days.
- If all readings are the same then you are ready to rack your brew if not then repeat the process.
- Rack your brew to a new container using a sterilised Racking Cain and Siphon Tube. If you dont wish to carbinate the brew at a later stage it is advised that you add a crushed Campden Tablet to the receiving container. If you are wanting to carbonate it then do not add the Campden Tablet.
- *Optional - Take a reading with your Hydrometre and note it down.*
- *Optional - Workout your Alcohol percentage using (First Reading-Second Reading)/7.36.*
- Put the racked brew in a dark place with a steady temperature for at least 4 weeks to age.
- Bottle and Back sweeten the brew as you please if required. If you want to carbonate the brew add around 1 Tea Spoon of Sugar to the bottles before sealing them shut.
- Drink your brew and enjoy.