

DO NOT LEAVE THE LID ON!

6. Put on the lid and give it a good shake to mix the yeast.

5. Add the yeast into the jar.

4. Pour the overly sweet apple juice from the pot back into the original bottle.

3. While you are doing that, pour half a cup of juice out of the apple juice jar and drink it. This gets you in the right headspace and also frees up some room in the jar.

2. Warm it and stir it just long enough so that the sugar fully dissolves. You don't have to get it very warm to do this.

1. In the clean pot, warm some apple juice and add the sugar.

7. Take the lid off, and loosely wrap the aluminum foil over the opening.

8. Set this bottle in a spot where you can watch it for a few days.

9. Within 6 hours or so it should start to bubble and keep going for 3-6 days. You'll start to see a yeast layer accumulate on the bottom of the bottle. The yeast is turning the sugars into alcohol. The process of the yeast falling out is called flocculation.

10. A couple of days after the yeast have stopped making bubbles, move the bottle into the fridge. This is called "crash cooling" and will accelerate the flocculation process.

Some home brewers get freaky with cleanliness. Yes, you should clean stuff, but I've never seen a batch fail and I've been increasingly lax with the process over the years. I think it is sufficient to boil some water and use it to sanitize the pot and any spoons you use... but I'm not a health professional, so I'd recommend doing your own research there.

Sanitization

Bread yeast works fine, however, the amount of alcohol and the clarity of the final result can be improved by finding some champagne or white yeast. The bread yeast works well though and you can actually improve it by using the yeast from one batch for later batches (store in the fridge between uses). Each subsequent generation of bread yeast seems to yield better clarity.

Yeast(s)

11. After a couple of days in the fridge, the yeast layer is pretty thick on the bottom of the bottle.



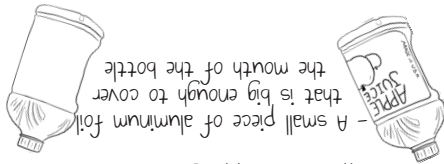
12. Clean the second empty bottle and gently pour the now hard cider into the empty bottle and put that back into the fridge for another 3-6 days.



This transferring process is called "racking" and is removing as much of the yeast as possible.



13. The cider is now ready to drink and should be between 6%-8% alcohol. It'll keep in the fridge for a long time. Months maybe, but you'll never know, because you'll drink it before then.



- A small piece of aluminum foil that is big enough to cover the mouth of the bottle

- 1 Gallon empty bottle (maybe the same type as the apple juice bottle)

- A small pot to warm some of the apple juice and sugar

Tools

- Yeast - Your choice, 1 teaspoon of bread yeast or a packet of fine champagne yeast

- 15 cups of sugar (white is a good start, brown sugar is also good)

- 1 Gallon of Apple Juice (USA of course)

Ingredients

Are you loving this cider?

Do you feel like attempting 5 gallons with a kegerator next?

Stay tuned for the

5 Gallon Edition

(Coming soon)

The Practical Anarchist's Guide to **Prison CIDER**



1 Gallon Edition

So you want a drink but you're too poor for the bar. You've come to the right place! Let's take a moment to consider the wise words of the Intelligent Investor: Patience! Diversification! Parsimony! Ok, so now you're rich, but you still need a drink! Let's make some hard cider and forget the troubles of the rich.

• A combination of parsimonious (frugal/cheap) and pandermonium (chaos/craziness)