

Matthew 18 Cider – Revised Instructions v 3.3

I would like to point out that the point is to make the most inexpensive alcoholic substance possible. I can not definitively say this material does not have obvious or otherwise dangers. In my experience 15-18% alc/vol wine can be produced as low as \$1.60 Canadian / L in under 12 days. Be sure not to drink any before totally done as the yeast will be more powerful and higher in number.

YEAST

Obtaining a hopefully inexpensive Lalvin EC-1118 yeast package, the yeast pack should be emptied into a sterilized re-used 2L coke container, filled 3/4s way up with 95F water, as described below in 'mixing', 1 day before the mixing. Also add 4 heaving teaspoons of sugar, and 1 teaspoon (trimmed) of yeast nutrient. This is done to ensure that the yeast is activated and the count higher to ensure transmission to the mix.

MIXING

I typically make 12 2L containers of the material (yielding 16L), each one holding a single juice (concentrate) can only. Sterilize (somewhat) the coke 2L containers, regardless if otherwise slightly dirty by filling them with the hottest possible water without melting them, and leaving them out for about 20 minutes. Empty them as best as possible. Mix each container of 'Minute Maid Pulp Free' a little bit less than full of water as more will be added with the yeast into each of the 2L bottles separately. Ensure to use hot water to melt the concentrate, yet not hot enough to kill the yeast when mixed. The mix temperature should be around 65F. Add the 150ml of yeast liquid (yeast culture) to each bottle (remember to always shake the yeast before every pour). Add 1 teaspoon (trimmed) of yeast nutrient to each container. This time add 6 teaspoons of sugar (heaving) to every container. Put a cap on all the containers shake well. Then release the cap at the point when squeezing a bit of air is heard coming out of the containers. Make sure little pressure is felt squeezing the containers as a guide. Put the containers on the floor somewhere convenient and clean.

After the first mixing wait for a time when bubbles are barely occurring (after being quite active initially). Then add an additional 6 teaspoons of sugar (heaving) to every container.

Again wait for the bubbles to slow down, and then again add an additional 6 teaspoons of sugar (heaving) to every container, and also this time, 1 teaspoon (trimmed) of yeast nutrient to each container.

SEPARATING

Waiting again for the bubbling to slow down, transfer the fermented containers into newly sterilized containers as mentioned in 'mixing', and store in the fridge. You want to try to leave as much bottom sludge as possible in the original containers (to be discarded), try not to shake up the sludge by using slow movement. Pour half of each of the 12 containers into 6 target containers. Wait for about half an hour after the first pour to pour each 6 source containers into 2 additional 2L containers (6 each) as best to avoid sediment. Screw down all 8 caps of now coldly refrigerated end product. Allow to sit the finished product as much as possible to help kill remaining yeast and bacteria (having less energy in a high alcohol environment – 1 day min) to make it safer to drink. Check for occasional possible gas. Noted with a cold fridge little, or no gas has been observed produced. Never store the product in glass containers because they could possibly explode. Avoid drinking the sludge at the bottom as much as possible by not shaking the containers. BTW: It is observed at one (reasonably paced) time a person should really never drink more than 1500ml of the resulting material, as to avoid bad experience.

I typically use 2 of the fermentation bottles to add up each 6 sludge containers, and then leave it for a day in the fridge with it's cap safely loose again. This can be poured out directly to a glass, to get a bit more, before tossing the abouts 2L of sediment into the sink. I like to use warm water (not hot) to flush down the yeast to suggest it was getting something out of things and reproducing.

COMMENTS

I also conceived of another similar beverage involving adding more water and sugar to make a less fruity but mildly flavored vodka-ish drink. I am not currently producing this drink though. It could also even cost less.