

Matthew 18 Cider – Revised Instructions v 3.2

I would like to point out that the point is to make the most inexpensive alcoholic substance possible. Using myself as a test, I am attempting to keep costs to a minimum. It should be noted there is a danger to produce possible certain alcohol types and also to leave prospectively active yeast. I have not noted any dangers myself, except for a seeming brief eye irritation. In my experience 15-18% alc/vol wine can be produced as low as \$1.60 Canadian / L. Be sure not to drink any before totally done as the yeast will be more powerful and higher in number. I recently changed my recipe because 'Mc Cain Orange Punch' was no longer available in my local grocery store, so I defaulted to pure high quality 'Minute Maid Home Style' juice, and find it a fast a strong fermentor. Later I tried 'Minute Maid Pulp Free' thinking I could reduce lees and improve texture, when the 'Home Style' was sold out. In all this orange solution to wine is sort of rustic wine in character, but uses the local and low cost orange juice instead. Although of this a record 15%-18% alc/vol product can be produced in 12 days.

YEAST

Obtaining a hopefully inexpensive Lalvin-1118 yeast package, the yeast pack should be emptied into a sterilized re-used 2L diet coke container, filled half way up with 110F water, as described below in 'mixing' 1 nights before the 1st day of the month; That is to leave 24 hours between yeast mixing and wine mixing. In all to follow I recommend using a funnel to pour into anything with a neck. Add 4 heaving teaspoons of sugar, a 1/2 teaspoon of yeast nutrient. Leave the cap on as to allow some air to escape always as squeezed.

MIXING

I typically make 12 2L containers of the material (yielding 16L/mo), each one holding a single juice (concentrate) can only. Sterilize (somewhat) the diet 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. It should be around 50-100F. Add the 150ml of yeast liquid (yeast culture) to each bottle. Add 1 trimmed teaspoon 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.

Synchronize the mixing with a night before the new month as to allow the yeast to catch up. Add the following heaving teaspoons of sugar at the -1, 4th, and 8th; 6-6-6. Every 2nd time put an additional 1 trimmed teaspoon of yeast nutrient in, that is on the 8thth only. When adding content always shake until the sediment of the bottom is in solution, and reset the caps to allow the release of gas.

SEPARATING

On the night of the 11th 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 750ml of the resulting material, as to avoid bad experience.

I typically leave the cap a bit loose and the add up the lasts of the source 12 containers and wait in the fridge a day to settle and get another ready glass to drink 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. BTW every 1 or 2nd or 3rd month there still is enough time to make a second batch starting on the 14th and ending on the 25th to make a maximum output of 32L / mo.