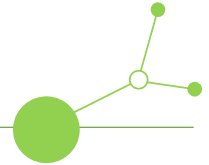




BIOECO-UP

Home-made apple cider





WP2: EMPOWERING CITIZENS TO BECOME ACTIVE IN CIRCULAR BIOECONOMY

A 2.2: EMPOWERING CITIZENS TO PRODUCE OWN BIOBASED PRODUCTS

Instructions for homemade biobased products

1st workshop in Slovakia: Home-made apple cider

The goal of the following instructions is to make your own cider at home. Cider is a fermented alcoholic beverage made from apple juice. For its production, it is advisable to combine different varieties of apples. The production process is similar to the production of wine and not to beer, as many people mistakenly believe. It is good to use 100% apple juice, but it is also possible to add for example pears, or dilute the juice with water.

What we need:

- Apples
 - Approximately 15 kg for about 5-6 liters of juice
 - Use apples with peel
 - Bruised apples can be used as well
 - Do not wash - remove only coarse dirt
 - Best during apple season - use different varieties
- Clean container
- Fermentation lock
- Juicer



Process:

1. Remove coarse dirt from the apples without washing them, as the surface contains yeasts necessary for the fermentation process.
2. Juice the apples using a juicer. *
3. Pour the obtained juice into a clean container suitable for fermentation. Try to minimize the air content in the container.
4. Seal the container with a fermentation lock. Pour water into a fermentation lock.
5. Store sealed container in a place with a temperature of 15-20°C for 7-10 days. Fermentation should start within 24 hours.
6. After 10 days, check the fermentation process. Pour the juice into clean containers and leave them in a cool place (approx. 10 °C) for 2-3 months to complete the final fermentation.
7. After this period, your cider is ready for consumption. It is recommended to store it in a cool place. In the refrigerator, the cider lasts up to six months, but it is best to consume it within 2 months. It tastes the best chilled with ice cubes.

Enjoy your homemade cider!

* After juicing the apples, the solid matter (the residue) can be dried and used as feed for domestic animals (e.g. horses).