

## Cider Presentation

2011  
October 4, Sunday, 3 pm to 4 pm, at *Rossi's Pizzeria & Lounge*, 5919 S Orange Blossom Trail (the corner of Oak Ridge and OBT (U.S. 441)), Orlando, Florida 32809, Phone: 407-855-5755.

"... keep the focus on making cider and less on tasting or judging cider (although we certainly could use help in these areas)".

### Why make cider?

1. You can buy beer everywhere. Cider is less available.
2. Not everyone likes beer. Some people like sweet drinks and some people have gluten sensitivity.
3. It is easy to make. There is no boiling involved. The ingredients can be bought at any grocery store.
4. It tastes good and you can make it dry or sweet according to your taste.
5. You can make cider during the summertime. The allowable temperature range for champagne yeast is from 45 to 95 degrees.

### Juice:

The ideal blend (from what I have read) is fresh pressed and includes aromatic, sweet, bitter-sharp, bitter-sweet cider apples, and/or crab apples, to provide a balance of tannin and acid. This type of cider is uncommon, however, due to the limited availability of true cider apples and cider makers generally make cider with the apples that they have. In West England, for example, they traditionally use cider apples, while in East England the cider makers use dessert apples.

In Florida, true cider apples are not available. Your options are to either press your own juice or buy juice from the grocery store. Pressing your own juice is possible, but it takes a lot of work and is expensive. It takes between 14 and 16 pounds of apples to make a gallon of cider. At \$1.50 per pound that would be \$22 / gallon. Walmart sells processed apple juice for \$2.63 gallon. The price difference speaks for itself. Purchased juice is available as:

1. Refrigerated "Fresh" apple juice. This is cloudy and contains preservatives that make it un-fermentable.
2. Pasteurized bottled apple juice is free of preservatives. Bottled cider is can be either cloudy (when labeled as "cider"), or clear. Most bottled apple juice is made from concentrate (mostly from Argentina and China). Bottle d apple juice labeled "Fresh Pressed" is bottled directly without having been first turned into concentrate, The "Fresh Pressed" apple juice costs more, but it is made with one less step of processing and does seem to taste and smell just a little bit fresher.
3. Frozen concentrate is not pasteurized as is the bottled juice and is more expensive. With the bottled, you can see the finished, clear juice. The mixed concentrate may not be as clear. The frozen concentrate does allow flexibility in making recipes, though. You can mix concentrate with spice "tea", for example, to make un-diluted spiced cider.

By the way, I quote, "Cider doesn't necessarily taste a lot like apples! Some ciders are very fruity, but by no means all of them. Again, think of wine: wine doesn't necessarily taste much like grapes". When tasting wine, does any one make comments like: "Lacks grape aroma", or "Lacks grape character"?

**Sweetness:** Most people's (and often judge's) understanding of cider is based on their familiarity with Woodchuck or Strongbow and expect cider to be sweet. Cider will ferment completely dry, if allowed. Dry cider is good, but it might be an acquired taste and not everyone will like it. Cider can be made sweet in several ways.

1. Early and repeated racking.
2. "Cold crashing" and racking.
3. Pasteurization.
4. Add un-fermentable sweeteners.
5. Back-sweeten with sugar and add preservative to prevent a resumption of fermentation.

**Dry:** below 0.9% residual sugar. This corresponds to a final specific gravity of under 1.002.

**Medium:** in the range between dry and sweet (0.9% to 4% residual sugar, final gravity 1.002 to 1.012). Sometimes characterized as either 'off-dry' or 'semi-sweet' (add one part (2 oz) apple juice to five parts dry cider for a FG = 1.008).

**Sweet:** above 4% residual sugar, roughly equivalent to a final gravity of over 1.012. Add one part (4 oz) apple juice to 2 parts dry cider for a FG = 1.017.

**Un-fermentable sweeteners:**

**Sucralose:** It is mixed with maltodextrin (adds body) or dextrose (corn sugar) as bulking agents is sold under the Splenda brand name. Unlike sucrose which dissolves to a clear state, sucralose suspension in clear liquids such as water results in a cloudy state. Try ½ cup per gallon.

**Aspartame:** Marketed as Equal and NutraSweet. The taste of aspartame is not identical to that of sugar: the sweetness of aspartame has a slower onset and longer duration than that of sugar.

**Xylitol:** "Yeast cannot metabolize it, and so XyloSweet cannot be used to bake bread". Nelson Crowell said that the xylitol left a slight metallic finish

**Sorbitol:** For final sweetening of wine. Non-fermentable. Available as both powder and liquid.

**Malitol** is not fermented by yeast. "It does not ferment in the presence of yeast and molds". Bought a bottle of syrup from an Arabic grocery.

Neither **erythritol** nor **stevia** (Truvia) are fermentable.

**HoneyTree's Sugar Free Imitation Honey.** Ingredients: Malitol syrup, natural and artificial flavor, acesulfame k ( a sweetener), malic acid.

**Cary's Sugar Free Pancake Syrup.** Ingredients: Sorbitol, cellulose gum, natural and artificial maple flavor, aspartame (sodium benzoate and potassium sorbate preservatives).

**Sugars for back-sweetening:**

**Apple juice:** Contains 120 calories per cup (8 teaspoons of sugar. 15 calories per oz, equivalent to one teaspoon of sugar per oz), or 180 calories per 12 oz. One ounce of pure ethanol = 198.4 calories. A 12 oz bottle of 5% ABV dry cider would contain 0.6 oz of alcohol, or 119 calories. The yeast consumed 61 calories, a 66% conversion efficiency. Apple juice OG = 1.045. Pear juice OG = 1.050.

**Montmorency cherry juice:** Contains 140 calories per cup, 17.5 calories per oz.

**Sugar:** One cup of sugar per gallon will raise OG by 20 points. One teaspoon of sugar contains 15 calories and per bottle and will raise the OG by 4.5 points.

**Aging:** Cider will often (but not necessarily) taste sharp and raw when new. It might be best to allow the cider several months to age before drinking, but there is no need to go crazy on this. Some people like fresh, sharp cider and refer to it as "scrumpy". The length of aging depends on the alcohol strength and even if the cider does smooth out with some age, it does not continue to improve indefinitely. Over-aging cider past its prime can lead to its tasting thin and watery. Seen on a web site: "Cider can also be matured after bottling by letting the filled bottles to sit in a cool place for a spell before serving. I find that ciders should really mature for at least 3-4 months before serving, but should also generally be drunk within a couple of years."

**Bibliography:**

Ben Watson. *Cider Hard and Sweet*. Vermont: The Countryman Press, 1999.

Paul Correnty. *The Art of Cider Making*. Colorado: Brewers Publications, 1995.

Note: Paul Correnty was the individual who proposed to the American Homebrewers Association that they include recognize cider and include in their style guidelines, which they did in 1991.

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