

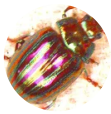
How to Make Cider

By [rosemarybeetle \(/member/rosemarybeetle/\)](#) in [Homebrew \(/cooking/homebrew/projects/\)](#) 2,349,650 563 202 Featured



[Download](#)

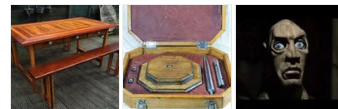
[Favorite](#)



[\(/member/rosemarybeetle/\)](#)
By **rosemarybeetle**
(/member/rosemarybeetle/)
'Making weird stuff' blog
(<http://makingweirdstuff.blogspot.co.uk/>)

[Follow](#)

More by
the author:



About: I like making all sorts of stuff, out of found materials: furniture, wild food, whatever! I've learnt loads from generous people out there, so reuse any useful ideas that you find here... [More About rosemarybeetle » \(/member/rosemarybeetle/\)](#)

If you have access to a lot of free apples, you can easily make cider from them. Any apples will do, but they should be as ripe as possible. This instructable shows you a simple method that does not require any special equipment.

Update Oct 2014 - In response to popular demand, I have just published an extra Instructable about how to make the press in step 4. Just wood, a few plastic containers and a car jack - cheap but very effective :)

<https://www.instructables.com/id/How-to-make-a-cide...> (<https://www.instructables.com/id/How-to-make-a-cider-press-with-a-car-jack/>)

Step 1: Collecting Your Apples



The first thing is to get some apples. You will need quite a lot of large containers, because you need to collect about 4 to 5 times the volume of apples compared to the volume of juice you want to make into cider. The container shown here is a 5 gallon (22 litre) fermentation bin.

A sheet or blanket is also handy. Put your sheet under the tree, climb up the tree and shake it. Lots fall off. The advantage of this method is that generally the ripest apples tend to fall off, and seriously under-ripe apples stay on. When you put them into the bucket, pick the apples up by hand, so you don't get all the twigs, leaves, earwigs etc.

Step 2: Containers for Apples



You need a lot of apples. Here are about 20-22 gallons of apples, which made about 4 and half gallons of juice.



Add Tip



Ask Question



Comment

Download

Step 3: Pulping the Apples



To release the juice, you have to smash up the apples, then press them. A long piece of timber is good for this (untreated with any sort of preservative!)



Add Tip



Ask Question



Comment

Download

Step 4: Building a Simple Press



Here, a press was made from 4" x 3" (12cm x 9cm) timber bolted together. This forms a strong frame in which a tub can be placed.



Add Tip



Ask Question



Comment


Download

Step 5: Preparing the Apple Pulp



The mashed apple pulp is put inside a nylon mesh, and put into a plastic box, with a single small hole drilled into it (to let out the juice). The cheapest available was this red mesh, an offcut from the fabric section in a shop.

 Add Tip

 Ask Question

 Comment

[Download](#)

Step 6: Pressing Using a Car Jack



A board was placed on top of the mesh containing the apple pulp, and a car jack placed between the board and the frame to apply pressure.



Add Tip



Ask Question



Comment

Download


Step 7: Sterilising the Juice



This step is not essential, but is advisable if your apples are already quite mouldy or have lots of soft brown bits. Here sodium metabisulphite is being added. This releases sulphur dioxide, which will kill or seriously retard any dodgy moulds, yeasts or bacteria which otherwise can spoil the juice.

Do not add your yeast for about 24 hours after sterilisation or it may be killed as well!

 Add Tip

 Ask Question

 Comment

Download

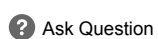
Step 8: Add Yeast



Any wine or beer grade yeast is good for this. You can add it straight into the juice, but if you have used sulphur dioxide to sterilise your juice, you should allow 24 hours before adding the yeast. The wine yeast you add will quickly crowd out any traces of other natural yeasts. It will use up the oxygen in the juice to breed, and will start turning the natural sugars into alcohol.



Add Tip



Ask Question

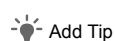


Comment

Download

Step 9: Checking Acidity

After a week or so, the yeast in your cider will have turned all the sugar into alcohol. At this point you can check to see how sour the apples were. If the apples were not completely ripe, or you only had wild apples the juice can be very sharp. This can be so sharp you can't drink it. You can make this less so by adding calcium carbonate (aka precipitated chalk). This will react with the acids in your cider and neutralise them. You may need to add several ounces per gallon, but do this in stages because when you add it, the reaction of acid and carbonate will release carbon dioxide, so it will fizz.



Add Tip



Ask Question



Comment

Download

Step 10: Bottling



After you have left your cider for a few weeks, it will clear as the yeast settles, and it will be ready for bottling. It may not be completely clear, but that doesn't really matter because it can clear in the bottle.

For each wine size bottle, you will need to prime the bottles by adding just over half a teaspoon of sugar to each. This will restart the fermentation, but because it happens in a sealed bottle, the carbon dioxide released gets dissolved into the cider and creates pressure. When the bottle is opened later, the pressure is released, allowing the gas to escape, which creates the sparkle.

You should use bottle designed to stand pressure such as bottles made for sparkling wine. Seal your bottles with corks and champagne wire cages. You can use beer bottles with crown corks, but this needs a special tool.



Add Tip



Ask Question



Comment


Download

Step 11: Storing Your Cider



For the first 3-5 days after bottling with, you should keep your bottles in a warm place. This will encourage the yeast to ferment the sugar, to will make the cider fizzy. After that, you should store the bottles in a cold place for about 2 weeks to allow the cider to settle and clear.

 Add Tip

 Ask Question

 Comment

Download

Step 12: The Finished Cider



Cheap and cheery, but actually rather tasty, and very satisfying to make...



Add Tip



Ask Question



Comment

Download

Share



DarrenW13 (/member/DarrenW13/) made it!

Did you make this project? Share it with us!

I Made It!

Recommendations



(/id/4-Ingredients-Chocolate-Fudge/)

4 Ingredients Chocolate Fudge (/id/4-Ingredients-Chocolate-Fudge/)

by FOOD by Lyds (/member/FOOD%20by%20Lyds/) in Cooking (/cooking/projects/)



(/id/DIY-Maple-Syrup/)

DIY Maple Syrup (/id/DIY-Maple-Syrup/)

by Simon_Cloutier (/member/Simon_Cloutier/) in Candy (/cooking/candy/projects/)



(/id/Beef-and-Bourbon-Pie/)

Beef and Bourbon Pie (/id/Beef-and-Bourbon-Pie/)
by DanPro (/member/DanPro/) in Pie (/cooking/pie/projects/)



(/class/Cooking-Class/)



Cooking Class (/id/Cooking-Class/)
8,710 Enrolled




(/contest/fandom2019/)





(/contest/pets2019/)




(/contest/rainbow2019/)



Add Tip

Ask Question

Post Comment

We have a **be nice** policy.
Please be positive and constructive.

Add Images

Post

202 Discussions



(/member/Chroffey/) Chroffey (/member/Chroffey/) 5 months ago

Reply

▲ Upvote

Hi
I've made my first attempt but there no fizz and it just tastes like apple juice. I daren't swallow it in case I can't make it to work the next day. The apples from my tree are quite sweet, like braeburns. Is there anyway to test if it's got any alcohol content without drinking a bottle?



(<https://cdn.instructables.com/FXK/AUVI/JPQTD8UY/FXKAUVIJPQTD8UY.LARGE.jpg>)



(/member/SamB254/) SamB254 (/member/SamB254/) Question 6 months ago

Answer

▲ Upvote

Technically speaking is a less traditional method just as possible? For example, Could I juice the apples with a juicer? If not, why not?

1 answer ▼



(/member/144920/) 144920 (/member/144920/) 8 months ago on Step 12

Reply

▲ Upvote

This is so cool. I have two trees and I have collected apples from one tree. I have over 15 five gallon buckets of apples. I am looking forward to making cider. Thank you for this instructable.

1 reply ▼



(/member/CaroC9/) CaroC9 (/member/CaroC9/) Question 8 months ago on Introduction

Answer

▲ Upvote

In the step after checking the fermenting juice isn't too acidic, is it ok to leave in a fermenting bucket rather than in airlocked demi-johns/carboys?

1 answer ▼



(/member/Clonterm1/) Clonterm1 (/member/Clonterm1/) Question 8 months ago on Step 7

Answer

▲ Upvote

What is best to store the juice in before bottling .is a open bucket or container advisable and does it have to be covered to protect it from flies etc .and is it to be stored in a warm or dry place

1 answer ▼



(/member/WillY7/) WillY7 (/member/WillY7/) 1 year ago

Reply

▲ Upvote

Phill 23

Hi phill 17% was achieved by syrrupping up to 2025-2050 and finishing at 850- 900 using a vodka turbo yeast the main conversion takes 7 days but I left it for 3 weeks taste was very dry so I back sweetened it with some carton apple juice to taste

2 replies ▼



(/member/WillY7/) WillY7 (/member/WillY7/) 2 years ago

Reply

▲ Upvote

Fizzy cider



(<https://cdn.instructables.com/FBL1TDC/IWH3EO1R/FBL1TDCIWH3EO1R.LARGE.jpg>)

4 replies ▾



(/member/PhilE23/) PhilE23 (/member/PhilE23/) 1 year ago

Reply

▲ Upvote

To check the acidity, I assume that the fermentation must be visibly finished or the cider will ruin when I take the bung out of the demijohn?



(/member/Monte+Vale+Pocinho/) Monte Vale Pocinho (/member/Monte+Vale+Pocinho/) 1 year ago

Reply

▲ Upvote

I live in Portugal and I am not sure what kinds of yeast I can find. Does active dry bread yeast work? The apples are picked and ready to go...



(/member/LukeL61/) LukeL61 (/member/LukeL61/) 1 year ago

Reply

▲ Upvote

Has anyone had any experience using a sourdough starter as their yeast culture vs the store-bought packages? I like the idea of having my hands in more steps of the process and was curious about anyone else's experiences

More Comments

Post Comment

Categories

- Circuits (/circuits/)
- Living (/living/)
- Workshop (/workshop/)
- Outside (/outside/)
- Craft (/craft/)
- Teachers (/teachers/)
- Cooking (/cooking/)

About Us

- Who We Are (/about/)
- Why Publish? (/create/)
- Jobs (/community/Positions-available-at-Instructables/)

Resources

- Sitemap (/sitemap/)
- Help (/id/how-to-write-a-great-instructable/)
- Contact (/contact/)



(<https://www.instagram.com/instructables/>)



(<https://www.pinterest.com/instructables/>)



(<https://www.facebook.com/instructables/>)



(<https://www.twitter.com/instructables/>)

