

Easy homemade hard apple cider

Ingredients:

- 1 liter apple juice (no preservatives, pure juice)
- ½ cup brown sugar or white sugar
- ½ teaspoon dried baker's yeast

Equipment:

- One 2 liters jug
- 1 glass bottle (1.5 – 2 liters)
- Funnel
- 1 piece of clean cloth (enough to cover the top of the jug)
- Rubber band

Steps:

- Clean jug and glass bottle. Let dry completely.
- Pour all apple juice to jug, add sugar. Stir until all sugar dissolved completely.
- Add yeast into the jug. Make sure no yeast stick on the side of the jug.
- Wrap the top of the jug with clean cloth and tied up using rubber bands. This will let the gas to escape but no bugs or dirt to go in.
- Bubbles rising from the bottom rapidly in the first few days.
- Let it sit for 7 – 14 days. Until bubbles stop rising or very little bubbles rising from the bottom.
- Now, time to “rack” the cider. A layer of dead yeast sediment (lees) is sitting at the bottom. Carefully pour the cider into a clean glass bottle using a funnel and leave the sediment remain at the bottom. Try not to shake the bottle too much so the sediment won't mix with the clear cider. No worries if get a little of the sediment along with cider, it is no harm.
- Keep in the fridge and leave the lid a little loose in case more gas is released.
- Enjoy the smooth and sweet cider anytime.