



# Cider Making: Craft Cider Essentials

## August 2019

### **Monday, August 19 (8 a.m. – 5 p.m.)**

#### Morning

- Welcome
- What is cider?
- Important parameters for matching fruit with final ciders  
*Tasting – single varietal apple juices and component standards*
- Apple processing

#### Afternoon

- Keeping spoilage out of the cidery – Cleaning and Sanitation  
*Lab 1 – winery, cleaning and sanitation of fermentation vessels, measuring juice components- sugar, acid and tannin*

### **Tuesday, August 20 (8 a.m. – 5 p.m.)**

#### Morning

- Cider fermentation – proper nutrients, fermentation, beer yeast vs wine yeast, wild yeasts (Osborne & Curtin)

#### Afternoon

- Lab 2 – winery, nutrient addition and yeast inoculation, YAN measurements*
- YAN – building a standard curve
- Using excel for Data Analysis – YAN examples  
*Tasting – How to taste cider*

### **Wednesday, August 21 (8 a.m. – 5 p.m.)**

#### Morning

- Keeping your workers and consumers safe – HACCP and FMSA  
*Activity – building a HACCP plan, evaluating existing plans from student projects*

#### Afternoon

- Protecting cider from microbial spoilage and oxidation – the chemistry of SO<sub>2</sub>  
*Lab 3 – winery, monitoring fermentation & record keeping, SO<sub>2</sub> Aeration/oxidation method*  
*Tasting – Recognizing microbial spoilage*

### **Thursday, August 22 (8 a.m. – 5 p.m.)**

#### Morning

- Pre & Post fermentation clarification  
*Tasting – ciders that have gone through different clarification processes, including over clarification*  
*Lab 4 – Crafting your final blend*

#### Afternoon

- Equipment options for cider production
- Consumer preference versus sensory analysis for production

### **Friday, August 23 (8 a.m. – 3 p.m.)**

#### Morning

- Cider carbonation – force carbonation, bottle conditioning, charmant method
- Pasteurization – types of pasteurization equipment and building a pasteurization curve

#### Afternoon

*Tasting at 2Towns – transportation provided*