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 – HAACP and FMSA
  Activity – building a HAACP plan, evaluating existing plans from student projects
Afternoon
- Protecting cider from microbial spoilage and oxidation – the chemistry of SO₂
  Lab 3 – winery, monitoring fermentation & record keeping, SO₂ 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

This agenda is subject to change.