

Earl's Great Pineapple Cider:

2-4-23

2 Gallons Great Value 100% apple juice
3 1.4 lb cans Pineapple Chunks in juice
1 tsp Pectic Enzyme
2 tsp Yeast Nutrient
1 package Lalvin 71B yeast

I added both gallons of apple juice to the sanitized bucket. I added all three cans of pineapple in a straining bag to the bucket. Including the juice from the cans.

I added the Pectic Enzyme to the bucket and 1 tsp of the Yeast Nutrient.

I'm rehydrating the yeast in warm water and I added 1 tsp of the Yeast Nutrient to this slurry.

I pitched the yeast to some very cold juice. It was setting at about 60 degrees when I pitched it.

Starting Gravity 1.052. If it goes to 1.000 the potential ABV is 6.89%.

2-10-23

6 days. That's all it took to ferment this. I didn't sanitize the hydrometer or the cylinder so I had to taste what I extracted. **It went down to 1.000.** It's very dry and has just a hint of pineapple. I'm going to leave the pineapple in for another week. Then I'm going to rack and add some clearing agent. I'd like to leave this racked until the end of the month to clear. Then I will add some back sweetener.

2-15-23

I racked it off the pineapple today. I added 1 tspn of clay to help clarify. Should be ready to bottle on 3/1/23. It is still very dry but last time I tasted I added some sweetener. It was very very good with sweetener.

2-24-23

I back sweetened with 2 cups Splenda and 1 tsp vanilla extract. I transferred to the keg. I had some left out of the 2 gallons so I added 1 cup white sugar and about 1 tsp of bread yeast to bottle carbonate the cider. Hopefully I didn't add too much sugar. 2 1/2 bottles are in the "Bottle Shelter" in case they go BOOM!!

3-7-23

I actually keged 1 gallon of this. At first it was wayyyy too sweet. We all tried it and agreed it was too sweet. After setting in the keg for about a week it really kind of mellowed though. It's still too sweet but it's very drinkable. I will be trying to improve this recipe.

Clarity was a 10

Mouthfeel was a 7

Taste was a 6 (too sweet)

ABV 6.8%

