

Earl's Brown Sugar and Cinnamon Cider

3/21/23

2 96 oz jugs of Great Value apple juice

2 cups brown sugar

8 cinnamon sticks

Red Star Monte-Blanc (.99 from Do It Best)

Added all ingredients to a 3 gallon Kilwin's jug except for the yeast. I have to let it come to room temp first.

SG = 1.070 Potentially 9.51 if going to 1.000

3/22/23

Pitched yeast at 5:08 p.m.

4/7/23

SG = 1.000 (it's dry)

Racked off of yeast and cinnamon sticks into another bucket.

1 tsp Potassium Sorbate

1 tsp Potassium Metabisulphite

.75 oz Oak Chips

My goal is to let the oak chips set for a few weeks then back sweeten with brown sugar. Flavor of cinnamon and brown sugar should pop. I've got just under 2 gallons so bottling may be a challenge.

4/21/23

SG = .008 (still dry)

Added 1 tsp tannin. I bought carbonation tablets that I will be using when bottling but I want to add brown sugar too. Gonna try the brown sugar for back sweetening. Hopefully the tannin will help with mouth feel. It's been **31 days** since yeast pitch.

4/28/23

I added 1/2 cup brown sugar for priming and 1 1/2 cups erythritol for sweetening. Bottled in sanitized bottles. I got 10 500ml bottles.

6 weeks from fermentation to bottling. Looking at my notes though I stabilized this so it won't bottle carbonate.