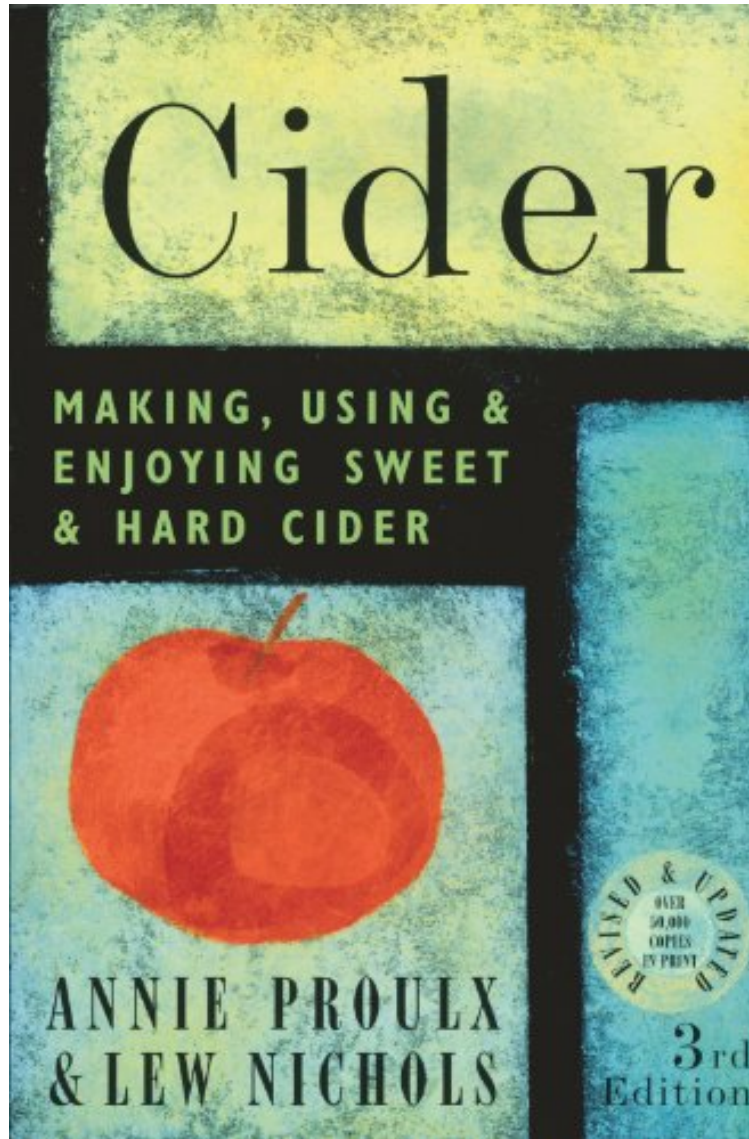


[Free pdf] Cider: Making, Using Enjoying Sweet Hard Cider, 3rd Edition

Cider: Making, Using Enjoying Sweet Hard Cider, 3rd Edition

Lew Nichols, Annie Proulx

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Lew Nichols, Annie Proulx : Cider: Making, Using Enjoying Sweet Hard Cider, 3rd Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised Cider: Making, Using Enjoying Sweet Hard Cider, 3rd Edition:

1 of 1 people found the following review helpful. Great Book. Better Review!By william hodesI haven't finished it yet, but so far it has been a very comprehensive source on all things cider. After making two 5 gallon kit batches, I bout some unpasteurized cider online for \$11.99/gal. I needed 6 to make the liquid yeast starter and do a 2-stage

fermentation. It was preservative free and arrived frozen with ice packs so it turned out great. Much better than Cider House or Mangrove Jacks. While there's no substitute for hands on learning from a pro, this book takes you from how to make the best out of expensive kits, brew great cider from an orchard's blend, what kind of cider you can use from any grocery store (ascorbic acid is the only acceptable preservative, not potassium sorbate or benzoate - they kill yeast,) all the way to growing cider and eating apple trees and using a crusher and press to make a batch from scratch. And he has a chapter on yeast harvesting, so once your trees bear fruit (3-4 years,) all you'll have to pay for is gas or electricity and some yeast nutrient! My local brew shop, Alternative Beverage - www.ebrew.com - has an annual cider day where one can learn all things cider and get cider juice for \$5/gallon. Even less if you bring your own buckets like me. Anyway, buy this book if your interested in brewing cider and don't waste your \$ on ! Go to Walmart or your local farmers market and look for a cider blend that's preferably unpasteurized and preservative-free, but a pasteurized cider with only ascorbic acid will work fine. Try making a gallon batch first with some dry cider, wine or ale yeast like SafAle US-04. Open the packet and weigh it out. Then use 1/4 of it. I like to use a 2 gallon bucket for 1 week, then rack to a 1 gallon jug for 10 days. I usually keg mine and use a BeerGun to bottle, but bottle priming produces the exact same results. I'm a purist so I make my yeast starters with a 1:1 cider to water ratio a tsp. of yeast nutrient. But it's up to you. If your trying to clone a Redd's Apple Ale, use WLP001 or US-05 ale yeast instead. It's all a matter of perspective

0 of 0 people found the following review helpful. Focus is mainly on the fermented aka alcoholic hard-cider

By Jessica JL Where I come from in Michigan we refer to Cider as the fresh pressed juice of apples; non-alcoholic. "Hard Cider" is what I refer to as the alcoholic or fermented version. This book focus on that latter. This book is full of interesting and useful knowledge in making what I refer to as "hard cider." There is minimal insight on perfecting the fresh pressed cider that is non-alcoholic... Like what you would expect from a family friendly trip to the local cider mill or from the gallons sold by the local orchards in the grocery store... you know the kind you can serve your kids... Cider Mills around the state here in Michigan have totally upped their game. They offer the alcoholic versions and market them similar to craft beers and offer tastes similar to what you'd expect at the Wineries in Traverse City. Very swanky! They family friendly version of the cider has this amazing flavor that, as a hobby orchard-ist, I'd love to know more about. I was hoping this book could offer some tips on excellent combo's of apple varieties to give pleasing flavors, tips on home pasteurizing. I know pasteurizing can impart a cooked flavor, but our local orchards have been doing a pretty darn good job of negating that problem. The book is interesting but I would have liked much more devoted to Cider making aka - non-fermented juice of fresh pressed apples

1 of 1 people found the following review helpful. Good but not great.

By James W Ewing From the description and look-inside pages I was expecting more of a step-by-step guide. It's more along the lines of these are the steps rather than do this, do this next, etc. One would really need an understanding of the process of making cider to understand why they are telling you about what they are telling you when. Also, there's an assumption by the authors that you will be dealing in truckload quantities, i.e. "To treat 50 gallons of cider..." and very little for the novice who is looking for some hand-holding and advice. That being said, there's an awful lot of information in the book on everything from apple varieties to how to freeze the lees out of champagne style cider. As my cider making experience grows I'm sure I'll appreciate the book more. In short, I think there are better books for people like me who are just getting started but this is a book that will prove more useful over time.

Discover the pleasures of making and drinking cider. From choosing the right apples through reaping the liquid rewards of a successful pressing, this classic guide has you covered. With detailed drawings of cider-making equipment, methods, and set-up, even a novice juicer will enjoy sweet and spicy gallons in no time. Annie Proulx and Lew Nichols provide insightful, time-tested advice enlivened by a smattering of historical anecdotes. Whether you like your cider sweet or hard, you're sure to find a recipe that satisfies.

one of the most comprehensive and enduring books on the topic. [Cider] is a valuable resource not only for those attempting home bottling, but also for apple enthusiasts. -- *Gastronomica* If you're a cider fan hard or sweet or just like to experiment with beverage-making, this is a guide you'll want to have. The *Baltimore Sun* Its all there, from grafting to distilling, from applejack to vinegar. *Washington State Grange News* a straightforward, user-friendly, step-by-step handbook *Library Bookwatch*