

CRAFT SERIES

BREWING INSTRUCTIONS

Ready to brew the cider you'd queue up for at your favourite taproom? These instructions will guide you through every step with confidence.

MANGROVE JACK'S
CRAFT SERIES

BREW NOTES

BREW DATE:

STYLE:

BATCH#:

APPROX. VOLUME:

FERMENTABLE USED:

EXPECTED OG: ACTUAL OG:

EXPECTED FG: ACTUAL FG:

EXPECTED ABV: ACTUAL ABV:

FERMENTATION TEMPERATURE:

BOTTLING DATE:

TASTING NOTES:

BEFORE YOU BEGIN

Your pouch contains all the important details for your brew. Transfer the style, batch number, volume, fermentable used, expected original gravity (OG), expected final gravity (FG), expected alcohol by volume (ABV), and fermentation temperature to the brew notes section for easy reference.



INGREDIENTS: Included in your kit, plus your chosen fermentable.

EQUIPMENT CHECKLIST: Fermenter with lid, airlock and grommet (or bung), hydrometer and test jar, mixing spoon, thermometer, cleaner and sanitiser, bottles and caps (or flip-tops), bottling wand or syphon, large measuring jug, sediment reducer (optional), hop bag (optional).

YOUR BREWING TIMELINE:

WEEK 1: Brew day & check 60-90 mins

WEEK 2: Flavour & bottle 60-90 mins

WEEK 3-4: Conditioning & maturation

TOTAL TIME COMMITMENT: 2-3 hours

Ready to enjoy in 3-4 weeks



YOUR BREWING JOURNEY

WEEK 1: Brew day & check 60-90 mins

1 CLEAN AND SANITISE: Clean and sanitise your fermenter, lid, airlock, and mixing spoon with a quality cleaner and sanitiser. This step protects all the great work you're about to do; a clean environment means your yeast can work its magic without competition.

2 PREPARE YOUR INGREDIENTS: Remove the sachets from the 'dry' compartment and set aside. You'll find the yeast, sweetener, and flavour sachets and, if included, hop and other dry addition sachets. Pour the contents of the 'wet' compartment into your sanitised fermenter, squeezing out all the fruit juice concentrate.

3 ADD BOILING WATER AND FERMENTABLES: Add 3 L (3 US qt) of boiling water to your fermenter. Now add your chosen fermentable. Stir until completely dissolved.

4 TOP UP AND CHECK TEMPERATURE: Top up with cold tap water to the approx. volume noted in your brew notes. Stir well to mix everything thoroughly.

IMPORTANT: Do not add yeast until the liquid temperature is below 25°C (77°F). Higher temperatures will damage your yeast and cause off-flavours or prevent fermentation from starting.

If it's warmer, place your fermenter in a bath of icy water to cool it down. Once cooled, add the contents of the yeast sachet and sweetener sachet according to your preferred sweetness level (see sachet for dosage instructions). Stir gently to mix.

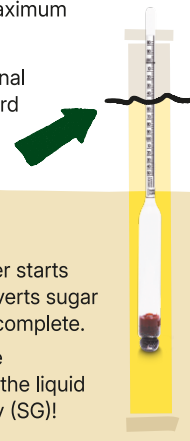
NOTE: If your kit includes other dry additives (oak chips, flowers, etc.), add them now. Don't add the cider flavour or dry hops yet if your kit includes them; they'll go in later for maximum flavour and aroma.

5 TAKE GRAVITY READING: Take an original gravity (OG) reading with your hydrometer and record it in your brew notes. This will help you track your brew's progress and calculate actual ABV.

USING YOUR HYDROMETER – YOUR BREWING COMPASS:

Your hydrometer measures sugar content. Your cider starts high (around 1.042–1.050), then drops as yeast converts sugar to alcohol. When it stops dropping, fermentation is complete.

TO READ: Draw a sample into your test jar. Float the hydrometer in, give it a gentle spin, and read where the liquid surface meets the scale. That's your specific gravity (SG)!



6 SEAL AND PREPARE FOR FERMENTATION: Fit the airlock and grommet (or bung) to your fermenter lid, then secure the lid firmly, ensuring an airtight seal. Half-fill the airlock with cooled boiled water or sanitiser solution.

UNDERSTANDING YOUR AIRLOCK:

Your airlock lets CO₂ escape whilst keeping oxygen out. During fermentation, you'll see regular bubbling; this shows your yeast is happily at work!



7 FERMENTATION: Check your brew notes for your yeast's fermentation sweet spot. Leave your brew to ferment for 4-6 days.

UNDERSTANDING FERMENTATION TEMPERATURE: Stay in the middle of your yeast's temperature range for the best, cleanest results.

Too cold (below 12°C / 54°F): Yeast goes dormant and fermentation stops. Use a heat pad if needed.

Too hot (above range): Creates off-flavours that can't be fixed later.



8 CHECK PROGRESS AND DRY HOPPING (IF INCLUDED):

IF YOUR KIT INCLUDES DRY HOPS:

After 4 days, check your SG with your hydrometer.

Once the SG reaches 1.015 (for dextrose) or 1.020 (for Cider Enhancer) or below, add the hop pellet sachet. Don't stir; the hops will disperse naturally. Replace the lid and leave for another 2 days or until bubbling stops, then move to Step 9 to confirm fermentation is complete.

NOTE: Dry hopping may leave small hop particles in your finished cider. A hop bag avoids this but may reduce hop intensity slightly.

IF YOUR KIT DOESN'T INCLUDE DRY HOPS: After 6 days (or when bubbling ceases), move to Step 9.



9 CONFIRM FERMENTATION IS COMPLETE:

This is your most important check. Take an SG reading and compare it with the expected FG recorded in your brew notes. Wait 48 hours and take a second SG reading.

If the second reading is lower than the first, fermentation is still active; wait another 24-48 hours and check again.

Take your time with this stage; the reward is perfectly carbonated, great tasting cider that's worth the wait.

Note your actual FG in your brew notes. To calculate your actual ABV: (Actual OG - Actual FG) × 131.25.

For dry-hopped ciders: Ensure at least 2 days of hop infusion time before adding flavour.

CRITICAL: DO NOT BOTTLE UNTIL FERMENTATION IS COMPLETE.

Fermentation is complete ONLY when both SG readings taken 48 hours apart are identical and near your FG target.

The only way to be completely sure fermentation has finished is by seeing the same SG reading over a 48-hour period.

WHY YOUR FG VARIES: Different fermentables create different finishes. Dextrose/sugar ferments more completely for a drier cider, while Cider Enhancer leaves some sugars for body and mouthfeel. Both are normal; you're creating different styles!

WEEK 2: Flavour & bottle 60-90 mins

10 ADD CIDER FLAVOUR:

Once fermentation is complete, add the cider flavour into the fermenter and stir well with a sanitised spoon. Refit the lid and airlock and leave to stand for 24 hours to allow the yeast to settle before bottling.

11 BOTTLING YOUR CIDER: Use PET or Glass Flip Top Bottles. Clean and sanitise all bottles, syphon tubes and bottling wands before use.

IMPORTANT: Inspect every bottle before use. Reject any glass bottles with chips, cracks, or imperfections; these can shatter under pressure. Never use non-reusable bottles.

Before bottling, choose your carbonation method:

Carbonation Drops: Add according to pack instructions; dosage varies depending on your bottle size.

Sugar: Add 0.5 g white sugar per 100 mL of bottle volume (500 mL bottle = ½ teaspoon, 750 mL bottle = ¾ teaspoon).

Transfer your cider into bottles using a syphon or bottling wand, leaving 5 cm (2") headspace from the very top of the bottle.

WHY HEADSPACE MATTERS: That 5 cm gap allows room for CO₂ to build safely. Too little creates excessive pressure; too much reduces carbonation. Quick tip: two finger-widths from the top is about right!

If kegging: Follow the instructions provided with your keg and kegerator system for carbonation and serving.

WEEK 3-4: Conditioning & maturation

12 CONDITIONING AND MATURATION:

Seal your bottles and store them in a warm place for at least 5 days; this is when carbonation develops. Then move them to a cool, dark place for a further 7 days to clear and mature.

13 SERVING & STORAGE:

Your cider is ready to drink as soon as it's clear, but for the smoothest results, leave it somewhere cool and dark for an extra 2 weeks. Your patience pays off with better flavour and clarity.

For a clear cider: Pour gently when serving and leave about 1.5 cm (½") in the bottle to avoid sediment in your glass.

For a cloudy cider: Gently upend the bottle before serving.

Serve chilled and enjoy the craft cider you've brewed yourself!



NEED HELP?



Visit www.mangrovejacks.com for brewing tips, troubleshooting, and guides. We're here to help you brew with confidence every step of the way.

CONGRATULATIONS
YOU'VE JUST BREWED
YOUR OWN CRAFT CIDER!



YUM!

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