

*A Guide
To Making*

**APPLE
CIDER**

Vinegar

PREMIUM
KIT



FINE FERMENTATION KITS BY

CRAFT & BREW[®]

U.S.A.

Apple Cider Vinegar

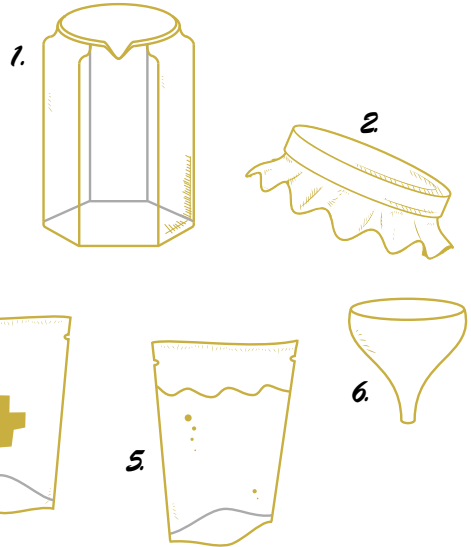
HOW IT'S MADE

Apple Cider Vinegar starts as Hard Apple Cider. The vinegar-making process involves two rounds of fermentation: alcoholic fermentation & vinegar fermentation. First you'll ferment apple juice to make hard apple cider - yeast convert the juice sugars into alcohol. Then, you'll introduce the Mother to the hard cider to create Apple Cider Vinegar - probiotic bacteria convert alcohol into acetic acid. The yeast & the Mother in this kit are reusable so you can make countless batches of ACV again and again. All you'll need is more apple juice.

What's Included



- 1- Gallon Glass Fermentation Jar
- 2 Elastic Cloth Cover
- 3 Active Dry Yeast
- 4 Sanitizer
- 5 Apple Cider Vinegar Mother
- 6 Bottling Funnel



What You'll Need



1 GALLON OF APPLE JUICE

Source natural apple juice that is without preservatives. Ascorbic Acid (Vitamin C) is okay, but check the ingredient label for Potassium Sorbate or Sodium Benzoate, which will prevent fermentation. You can use filtered or unfiltered apple juice from the store or fresh-pressed juice from a local farm or cider mill.

8 - 10 FLIP TOP BOTTLES

You'll need to store your finished Apple Cider Vinegar in sealable bottles or containers. This kit yields about 1 gallon of ACV. We like Grolsch flip top bottles, but you can explore a range of bottle styles on CraftaBrew.com or even use mason jars.

Day 1

SANTITIZE



Do not add boiling water to the jar, this is not necessary & not advised. The thermal shock will crack the glass.

First you must prepare your equipment for alcoholic fermentation. In the fermentation jar, dissolve HALF the contents of the sanitizer packet in a gallon of water. Save the rest of the packet for step 5. Add the elastic cloth cover to the jar of sanitizing solution. Let everything soak for at least 60 seconds to sufficiently prepare equipment for fermentation. Discard the liquid (safe to pour down the sink) and let the jar and cloth cover dry on fresh paper towels, though they don't need to be completely dry before you begin.

ALCOHOLIC FERMENTATION

Apple Cider Vinegar begins with Hard Apple Cider. To make hard cider you'll add yeast to apple juice. The yeast will convert sugars in the juice into alcohol during fermentation. Eventually, this alcohol will be converted into acetic acid during Vinegar Fermentation (page 4).

1. Pour apple juice into the glass jar until you reach the 1 gallon fill line on the jar. Most juice brands over fill their bottles, so you will likely have leftover juice.
2. Tear open the yeast packet & add the entire contents to the jar. No need to stir or mix, the yeast will re-hydrate and begin fermentation within 12-48 hours.
3. Place the elastic cloth cover on the jar. This will allow CO₂ (a byproduct of fermentation) to escape, all while keeping fruit flies and dust out of your fermentation.
4. Store the jar out of direct sunlight & away from produce, plants, compost or other fermentation projects. Maintain a temperature between 68 - 75°F. Ferment for 12 days. You'll observe some fizzing, bubbles and foam forming at the surface during fermentation. It's okay if some foam touches the cloth cover. If it does remove, rinse & re-attach the cover.

Day 13

HARVEST THE YEAST

After 12 days of fermentation, you'll need to separate the yeast from the cider before adding the Mother. You can harvest this yeast and re-use it for future fermentations instead of sourcing new dry yeast for your next batch.

5. First you'll need to sanitize a large bowl or pitcher that can hold a gallon of liquid. Dissolve the remaining contents of the sanitizer packet with a gallon of water in the bowl or pitcher. Remove the cloth cover from the jar and add to the sanitizing solution. Let everything soak for at least 60 seconds. Discard the liquid & set the cloth cover aside.
6. Slowly pour the hard cider into the now-sanitized bowl or pitcher, leaving about 1 cup of the cider and all of the sediment behind in the jar.
7. In the jar, swirl the sediment and remaining cup of hard cider to create a slurry. To harvest the yeast, pour the slurry into a mason jar or container with a lid. If you do not wish to harvest the yeast, simply discard this slurry.

! Immediately store the yeast slurry in a sealed container in the fridge until you're ready to make a future batch of hard cider. If left at room temp, the yeast will continue to ferment and the container could burst. When you ferment your next hard cider simply use this yeast starter instead of dry yeast on step 2 of this guide.

VINEGAR FERMENTATION

Now it's time to introduce the Mother to your hard cider. The probiotic bacteria in the Mother will convert the alcohol into acetic acid to create vinegar! This fermentation is much slower and less active than the previous alcoholic fermentation.

8. Now that the fermentation jar is empty add the entire bag of the Mother - liquid & sediment - to the fermentation jar.
9. Carefully pour the hard cider back into the jar to reach the 1 gallon fill line. Do not overfill. Stir with a clean spoon, for at least 1 minute, to provide oxygen for fermentation.
10. Place the sanitized cloth cover back on the jar.
11. Let ferment for 3-5 weeks. Store the jar out of direct sunlight & away from produce, plants, compost or other fermentation projects. Maintain a temperature between 68 - 75°F. A warmer temp of 75°F will help accelerate the fermentation process, while cooler temps will slow it down.
12. As vinegar fermentation progresses the pH will drop and the solution will become more tart and acidic. Your taste buds are often the best indication of when your vinegar is ready to bottle. After 3 weeks of fermentation, you can taste your vinegar every few days until the flavor is to your liking. (If you prefer your vinegar less tart, taste test after 2 weeks). A thin jelly-like film may form at the surface of the vinegar. This is called a pellicle and is totally normal.

Day 34
(or beyond!)

HARVEST THE MOTHER

After vinegar fermentation you now have Apple Cider Vinegar! Before you bottle it, you'll need to harvest the Mother to use in future vinegar fermentations.

13. Remove the elastic cloth cover from the jar.
14. If a pellicle developed use clean hands to remove it from the jar and place in a clean container with a lid.
15. Pour at least 1 cup, or up to 2 cups, of your fermented vinegar into the container along with the pellicle. Together, these are a vinegar Mother and will be used to start your next batch of Apple Cider Vinegar.
16. Seal the ACV Mother (liquid and pellicle) and store at room temperature until you're ready to use again.

BOTTLING

Now that you've harvested the Mother, it's time to bottle and finally enjoy your homemade Apple Cider Vinegar.

17. Gather the bottles you'll use to store your vinegar. Give them a thorough wash with soap and water. Rinse well.
18. Using the included funnel, pour ACV into each bottle leaving a little headspace.
19. Seal the bottles and store in a cool dark place (if you plan to enjoy within 3 months). If you don't plan to use your vinegar that soon, store in the fridge to retain flavors.
20. You may have sediment & extra vinegar remaining in the jar after you've bottled. Add them to the container with the Mother (liquid and pellicle).
21. Your vinegar is now ready to enjoy!

STARTING YOUR NEXT BATCH

Whenever you're ready to make more Apple Cider Vinegar, all you'll need is another gallon of apple juice. You'll follow these instructions again, using the harvested cider yeast at step 2 (or a fresh packet of dry yeast) and using your reserved ACV Mother at step 8.

Enjoying Your Vinegar

There are countless ways to use & enjoy your ACV.
Here are a few of our favorites:



ACV SHOTS

Start your morning with a probiotic & antioxidant-rich shot that's good for your gut & digestion:

..... *Ginger Honey Lemon:* *Orange Turmeric:*

1 Tbsp	ACV	1 Tbsp	ACV
2 Tbsp	Warm Water	4 Tbsp	Orange Juice
1/2 Tbsp	Lemon Juice	1/4 Tsp	Turmeric
1/2 Tbsp	Honey	1/4 Tsp	Ginger
Pinch	Ground Ginger		



COCKTAIL SHRUBS

Shrubs or drinking vinegars are concentrated syrups made from equal parts vinegar, sugar & fruit, though you can adjust the ratios. You can also add spices, herbs or other botanicals. To enjoy, dilute the shrub with seltzer, tonic water, ginger ale or mix into a cocktail!

Blueberry:

1 Cup ACV
1 Cup White Sugar
1 Cup Blueberries

Pineapple Ginger:

1 Cup ACV
1 Cup Brown Sugar
1 Cup Chopped Pineapple
2 Small Slices of Ginger Root

How to Make

1. Heat equal parts ACV & sugar on the stove. Stir to dissolve.
2. Add fruit + desired herbs or spices to the pot and simmer for 5-10 minutes.
3. Remove from heat & let cool. Strain out solids.
4. Store the shrub in a clean glass jar or bottle for 2-4 days before using.



BREAD & BUTTER QUICK PICKLE BRINE

These sweet & tangy pickles get their signature flavor from Apple Cider Vinegar. These “refrigerator pickles” can be made without any special canning equipment or experience!

Ingredients:

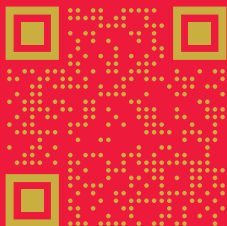
1 Cup ACV	1/4 Tsp Red Pepper Flakes
1 Cup Water	1 Tsp Mustard Seeds
1 Tbsp Kosher Salt	1/4 Tsp Celery Seed
3 Tbsp Sugar	2 Lb. Pickling Cucumbers
1 Tbsp Turmeric	

How to Make

1. Bring all ingredients, except cucumbers, to a simmer on the stove to dissolve the sugar and salt. Then remove from heat.
2. Slice your pickles into 1/4" chips or long spears.
3. Add the cucumbers to a heat-safe container that will fit in your fridge. Carefully pour the hot brine over the cucumbers. The brine should cover the cucumbers.
4. Seal the container with an airtight lid and place in the refrigerator for 48 hours.
5. After 48 hours your pickles are ready to enjoy!



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