

BSG Select CiderBase™

BSG Select CiderBase™ is a distinctively bold apple cider base with a little extra bite; it starts with US produced apples, which are then juiced and aged with a proprietary process developed with the craft cider maker in mind.

BSG Select CiderBase™ is a tangy, all-natural 100% apple cider base that is non-alcoholic and gluten-free.

Designed for craft brewers large and small, it appeals to those who appreciate the art of fermenting cider with a hint of English tradition and American innovation.

BSG Select CiderBase™ Specs:

Gravity: 45° Brix (+/- 1° Brix)

Approximate pH range: 3.3-3.4

Suggested dilution ratio: 3:1 (H₂O:Concentrate) yields a must of ~1.058 Sp.G.

Package Size: 5 gal. Bag-in-box, 52 gal. drum, 275 gal. tote

All packages are aseptically packed

275 gallon totes are special order only, and minimum order quantities apply



Standard American Cider

Apple Cider Base:	BSG Select CiderBase™
Cider Base Volume ml	4825.0
H ₂ O Volume ml	13360.0
Total Volume ml	18185.0
O.G. Plato	14.3
pH	3.37
Superfood (grams)	7
Allegro Yeast (grams)	7

Blend all above ingredients except yeast and allow temp. to adjust to 69 degrees F

Hydrate and pitch yeast accordingly.

Visible fermentation at 69 degrees F within 12-24 hours

Day 1

Finished Fermenting

Day 6

Transfer to Secondary adding/mixing gently,
w/ 15 ml Biofine Clear

Day 7

F.G. Plato

1.0

ABV %

6.86

pH

3.39

Secondary Yield Volume (ml)

16365

Crash Cool to 32 degrees F

Days 7-12

Sterile Filter off lees when clear (approx 5 days), into Cornelius keg
and back sweeten to desired flavor with BSG CiderBase™

Day 12

Force Carbonate until desired carbonation is achieved, serve/enjoy

Day 12

Note: In some cases when Cider Base or H₂O pH is higher, you may need to adjust pH with Malic (to get to pH < 3.5)