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Rock Hard Lemonade

OG: 1.050

Color:

FG: 1.014

ABV: 4.8%

IBU:

Extract	Weight	Percent
Lemonade	6 gallons	

Additives	Weight	Percent
Potassium Bircar-		
Wine Conditioner		

Yeast: Wyesat 4766 Cider, White Labs 775 English Cider,

Additional

**From the BJCP Style Guidelines
Category**

Other Specialty Cider/Perry

Add five gallons of lemonade to fermentation bucket. Pitch the yeast and monitor fermentation. If the fermentation slows or stalls completely, add potassium bi-carbonate at a proportion suited to the volume of cider you are working with. When gravity reaches the desired level add 2.5 teaspoons of potassium sorbate to end fermentation prior to back sweetening. Allow 24 hours for the addition to do it's work and settle out. Remove frozen lemonade from the freezer and invert over large mason jar or other vessel. As the lemonade thaws, the concentrated sugars and lemon juice will drain out, leaving the water behind in ice form. Use this concentrate as well as wine conditioner to back sweeten to taste.

The instructions above do not touch on bottling or bottle conditioning. Further research is ongoing as to the proper methods of back sweetening without creating bottle bombs.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
