

5-gallon Blueberry, Lemon, Vanilla, Amburana Wood Cider recipe

Ingredient List

- **4.5 gallons** preservative-free apple juice
 - **64 oz (0.5 gallons)** 100% pure blueberry juice (for primary)
 - **1 packet** Omega Yeast Lutra Kveik
 - **5 tsp** DAP (Diammonium Phosphate)
 - **2.5 tsp** Potassium Sorbate (approx. 1/2 tsp per gallon)
 - **1/4 tsp** Potassium Metabisulfite (Campden powder)
 - **8 lbs** frozen blueberries
 - **1.5 to 2 tsp** Pectic Enzyme powder
 - **5 Grade B** vanilla beans (sliced open)
 - **5 lemons** (freshly zested)
 - **1/2 cup** 100% pure blueberry juice (for back-sweetening)
 - **1/2 cup** Honey (for back-sweetening) [1]
-

Step-by-Step Brewing Instructions

1. Primary Fermentation

- **Sanitize everything** thoroughly before starting.
- **Combine juices** by mixing 4.5 gallons of apple juice and 64 oz of blueberry juice in your fermenter.
- **Add nutrient** by stirring in the 1 tsp of DAP.
- **Pitch Lutra** yeast directly into the liquid (ideally at 68°F to 95°F).
- **Seal vessel** with an airlock and let it ferment completely (3 to 5 days).

2. Stabilization (Before Fruit Addition)

- **Verify fermentation** is done using a hydrometer (reading should be stable around 1.000).
- **Add stabilizers** Dissolve potassium sorbate and potassium metabisulfite by gently stirring it into the fermented cider base.
- **Wait 24 hours** to allow the chemical stabilizers to completely inhibit the yeast before introducing any new fruit sugars. [2]

3. Post-Stabilization Fruit Infusion & Wood Aging

- **Thaw and treat fruit** by stirring pectic enzyme into the 8 lbs of thawing blueberries
- **Sanitize aromatics** by dipping the Amburana Wood and 5 sliced Grade B vanilla beans in sani, zest of 5 lemons can be refrozen for sanitization
- **Combine in secondary** by placing the enzyme-treated blueberries, lemon zest, and vanilla beans into a clean, sanitized 6-gallon vessel.
- **Rack cider** by siphoning the stabilized cider out of primary and over the fruit mixture.
- **Age cider** for 5 to 14 days, tasting regularly until the Amburana, vanilla and lemon extraction levels hit your preference. (May remove Amburana at a different time)

4. Back-Sweetening & Packaging

- **Cold crash** by chilling the vessel for 48 hours to tightly pack down the fruit pulp.
- **Rack off fruit** by siphoning the clear cider into a clean, sanitized bottling bucket or carboy.
- **Prepare sweetening blend** by warming **1/2 cup of blueberry juice** and **1/2 cup of honey** together until the honey fully dissolves. Let it cool to room temperature.
- **Taste first** before adding the syrup, as the 8 lbs of unfermented secondary blueberries will have already infused significant natural sweetness and juice.
- **Blend to taste** by slowly stirring in small increments of your honey-juice syrup, sampling after each addition until you reach your preferred sweetness level.
- **Package immediately** into a keg for forced carbonation, or into bottles for a sweet, still cider.