

Caramel Apple Hard Cider aka Apple Pie

By [Jason Farley](#) on [Sunday, April 14, 2013 at 4:05 PM](#)

Caramel Apple Hard Cider

Ingredients, Part 1:

5.25 gallons 100% Apple Juice, pasteurized, only vitamin C added, No Preservatives.

2 lbs. Dextrose

Nottingham Yeast

Ingredients, Part 2

5 campden tablets (Optional, see notes)

5 – 12 oz. cans of Frozen Apple Juice Concentrate, thawed to room temperature

12 oz. Caramel Syrup

Recipe for Caramel Syrup:

2 cups of water

2 cups of light brown sugar

2 tsp. ground cinnamon

Combine in a saucepan and bring to a boil. At boil, reduce heat and simmer for about 5 minutes (until volume is reduced to half). Let cool & bottle for future use.

Part 1:

In a 6 gallon carboy, pour in bottles 1 and 2 of apple juice.

Open bottles 3 and 4 of apple juice. Pour half of each bottle into carboy. Add 1 pound dextrose per bottle to the remaining amount of apple juice in bottles 3 and 4. Shake bottles to mix sugar and apple juice.

Pour bottles 3 and 4 into carboy.

Pour bottles 4, 5, and 6 of apple juice into carboy.

Open Nottingham yeast, pour into carboy. Agitate carboy to mix in yeast. Pour bottle 7 of apple juice into carboy.

Part 2 (In about 14 days):

Check for target FG of 1.010 to 1.015

Rack cider into a 5 gallon carboy.

OPTION: If you want a still cider, add 5 crushed Campden tablets to the cider at this time. If you want a carbonated cider, skip this optional step.

Make the Caramel Syrup and wait 24 hours before proceeding.

After 24 hours, siphon cider into your bottling bucket. Add the Caramel Syrup and the 5 cans of apple juice concentrate while siphoning to aid in mixing. Bottle the cider and enjoy.

If you are carbing in the bottle, be aware that this will carb up fast (4 - 5 days) due to all the sugar. I highly recommend that you fill and cap a plastic pop or beer bottle first, and use that as a guide to tell you when it will be time to [Stovetop Pasteurize](#) the batch.

My notes (Jason F.) follow from here.

The above recipe was found on a home brewing forum. I can not take credit for it but I did slightly tweak it.

I used a blend of 3 different apple juices in my batch. I think it is best to blend juices since the quality of many commercial apple juices can vary widely with brand.

There is not an original gravity listed in the above recipe. The original recipe listed 1.064 but my batch was significantly higher than that at 1.072. Like the quality of juice, sugar content will vary with the brand.

My final gravity was 1.011 before I added my caramel syrup and concentrate.

I did not use campden tablets or pasteurization. If you wish to bottle this you need to do your own research on stove top pasteurization, dishwasher pasteurization, or other means of stopping the bottle conditioning. I do not have knowledge I can impart on that subject.

Cinnamon is a powerful and finicky thing. I used fresh ground cinnamon so I did not use as much as the original recipe called for. I also did not wait 24 hours after making my syrup. I made it and add the thawed but still cold concentrate to the syrup to cool it. I then added it directly to the keg and racked my cider over to the keg allowing them to mix.

Several people have discussed using less concentrate to back sweeten. If you want a little less sweetness in the cider I would start with 2 or 3 cans of concentrate and add until you reach the sweetness you desire.