

Hard Cider Production with BSG CiderBase™

It's never been easier for craft brewers to produce high-quality cider year-round using the tanks they've already got. Whether you're dialing in a new recipe at a brewpub, diving into packaged cider at a production brewery, or looking for great products from a proven supplier, BSG has what you need.

Differentiate your cider with our wide selection of cider yeast, oak products, flavorings, and more – ask your sales manager for more info.

ALL-NATURAL BSG SELECT CIDERBASE™

BSG Select CiderBase is a distinctively bold apple cider base with a little extra bite. Developed with the craft cider maker in mind, it contains no artificial ingredients or fillers. What you get is 100% all-natural apples sourced from America's singular Pacific Northwest.

Juiced at peak ripeness, the result is a tangy apple juice concentrate free from alcohol and gluten.

Designed for craft brewers large and small, BSG Select CiderBase pairs elements of traditional European cidermaking with American innovation. When you're ready to explore flavorful new frontiers in fermentation, contact BSG.

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.
- Aseptically packaged
- Package Size: 275-gallon tote, 50-gallon drum, or 5-gallon package

SAMPLE RECIPE AND PROCESS

Standard American Cider - OG 14.3°

Batch Volume	CiderBase	H2O for dilution	SafCider™ Yeast (list of strains below)	Ciderferm™ Nutrient
0.6 bbl	5 gallons	13 gallons	12g	30g
5.8 bbl	50 gallons	129 gallons	140g	350g
31.8 bbl	275 gallons	711 gallons	760g	1900g

1. Mix Ciderbase with dilution water, adjust pH to <3.5 with malic acid.
2. Add yeast and nutrient.
3. Ferment at 70°F to dryness, or until terminal gravity achieved.
4. Filter, fine, or allow to settle.
5. Add acids for flavor and pH adjustment, flavorings, backsweetening sugars, and/or potassium sorbate or potassium metabisulfite per your formulation.
6. Carbonate to approx. 2.0 – 3.0 vol CO₂.

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V2.1

FERMENTIS SAFCIDER™ YEASTS

- Fermentis SafCider™ AC-4 500g - For an intensely fresh aromatic profile (apple, floral) with a crisp mouthfeel and enhanced structure.
- Fermentis SafCider™ AB-1 500g - For balanced ciders combining delicate fresh apple and applesauce notes.
- Fermentis SafCider™ AS-2 500g - With a fresh aromatic profile leaning, AS-2 contributes elaborated fruit notes for complexity.
- Fermentis SafCider™ TF-6 500g - Complex and intensely aromatic with fresh fruity notes (apple, banana-pear, red, citrus and exotic fruits) and elaborated fruit notes (applesauce).

NUTRIENTS

- Ciderferm™ - Developed to support fermentation in cider production, Ciderferm™ is a complex nutrient blend that promotes yeast growth, viability, and long-term survival. Improve flavor and aroma with Ciderferm™, available in 1 kg, 5 kg, or 20 kg quantities.

FRUIT PUREES AND FLAVORINGS

- Kerry Natural Blueberry Flavoring
- Kerry Natural Raspberry Flavoring
- Kerry Natural Blackberry Flavoring
- Kerry Natural Cherry Flavoring
- Mango Fruit Puree
- Fine Crushed Pineapple
- Blueberry Fruit Puree
- Raspberry Fruit Puree
- Kerry TasteSense Sweet
- TNS Hop Oils

CIDER OAK PRODUCTS AND FLAVORINGS

- Oak Chips
- Oak Staves
- Liquid Oak Tannins

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V2.2