

Distilling with CiderBase

BSG Select CiderBase™

BSG Select CiderBase™ is a distinctively bold apple juice base. It starts with apples sourced from the American Pacific Northwest, 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 juice concentrate 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 European tradition and American innovation.

Nota bene: We recommend contacting the TTB and your State/Local regulator body to find out what additional licenses you will need, and/or regulations to follow in order to produce cider - regulations vary state to state.

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.

All sizes are aseptically packed.

Sample Process:

1. Pump cider base into fermenter and dilute with water to approximately OG 1.080-1.090 (approx. 19-21.5°B).
2. Add 4 g Superfood® or Startup™.
3. Recirculate must in tank to mix water and base.
4. Rehydrate 120 g SafCider in 10x its volume of water and allow to sit for 15 minutes before gently stirring.
5. Adjust must temperature to 50-86°F if needed and inoculate with yeast.
6. Monitor fermentation until FG of 1.000-1.005 (0-1°B) is reached; add nutrients as necessary.
7. Send to still.



BSG[™]
Select Ingredients

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