

## Don Bates' Hard Cider

- Used Cider from Apple Barrel, OG = 1.056
- Used Camden and yeast nutrient, per instructions
- Yeast: Lalvin, K1-V11116, per package instructions
- Fermented at approx. 60°F, 3 weeks. FG=1.000
- Added: 1 oz/gal dextrose (for carbonation) and 0.6 lb/gal lactose (non-fermentable sugar that provides sweetness) before bottling.

All additives are available at Withey's in Kalispell