



An apple beer that tastes like cider.

Great for celebrations and sharing and to help with the excess from the apple crop. A sparkling tasty apple drink. Involve the family make this natural and refreshing drink

This magnificent recipe has been around for centuries (so my grandmother told me). It is fun to make, smelly at times, but superb to drink.

Pick 18 or more tart apples

4 gallons (18litres) water

5 cups organic sugar

2 cups hop yeast

1 cup raisins

1 finely shredded lemon

Boil together water, sugar, raisins and shredded unpeeled apples and lemon.

Remove from heat, cool stirring occasionally.

Leave 12 hours, strain and bottle securely.

Store in a cool place.

Ready to drink when sparkling.

Take care when opening.

Enjoy!

