



open source
chili corn
apple cider

futurice

In an air-locked container, mix together
10l cloudy apple juice, 10.5g sugars / 100ml
0.5l Karo Light Corn Syrup with Real Vanilla
Two habanero peppers sliced, cleaned, boiled
11.5g of dried Safale S-04 English Ale yeast
1tbsp yeast nutrient, e.g. Vinoferm Nutrisal

Ferment in room temp until gravity 1.014
If fermenting stops earlier, deacid some
6.8g of Vinoferm FBN deacidifier will fix it

Meanwhile, acquire enough 2.5 dl bottles
In each disinfected bottle add following
1 teaspoon of brewing sugar, or 6cl of juice

Keep the bottles in room temp for a week
Kill the yeast; bottles an hour in 54 °C
Keep the bottles in a fridge for a month
Make sure to share with friends and foes

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