



Notes on the use of different yeasts for fermenting Apple Cider

SafLager S-23

Not very dynamic, produced high amounts of H₂S.

D254

Has good apple flavor. Not particularly a standout.

WLP 775

Ferments very slowly, produces nice apple aroma.

Mangrove Jacks Craft Series M02 Cider Yeast

Fermented fast, good aroma, crisp, clean. Clarifies quickly.

71B

Diacetyl aroma, presents more mouthfeel. Underripe flavors, lemon, buttery aftertaste.

Epernay II

Sulfury, tart, a little boring, light to medium body.

M2

The clear winner so far, aromas of pear, apple, and bright apple flavor with a pleasant lingering finish. Refreshing.

All ciders required careful and watchful use of yeast nutrient. I found that adding 2g per gallon of Fermaid K at onset of fermentation insured that no sulfides developed. All ciders became better with age. Wait until clear or use Sparkolloid, and age at least 3 months in the bottle.

Our experimental results surprised us, so take the opportunity to experiment with different wine yeasts yourself. Use plain juice so that you can compare the contributions that the yeasts are adding.