

# Domestic Juice and Cider Making

Internat.  
Edition



Everything you need  
to make your own juice,  
must and sweet cider.





Making one's own juice, cider, wine or even own water is quite a special experience for every generation. In order to achieve the best possible result, we have compiled some interesting and helpful information for you, as follows:

- Some general tips for cider making
- Some special recipes
- Types of fruit for cider
- How to produce cider and juice step by step

### ADVANTAGE:

We have been manufacturers of bins, barrels and appliances for the production of beverages for decades. We know what really matters, so that you will have the maximum benefit from your fruit.

## Juice Making

### How to Prepare and Store Juices and Musts



### Cider – as it should be ...

#### Taste:

Fresh due to soft acid, sparkling thanks to the dissolved Co<sub>2</sub>, harmo-nious in relation to alcohol, acid and extract. Nice to drink and pleasant to the taste, almost like wine.

#### Appearance:

Clear or even shining bright, green-yellow up to golden-yellow.

#### Smell:

Pure, aromatic and mild fruit smell, which is easily recognizable.

#### Nature:

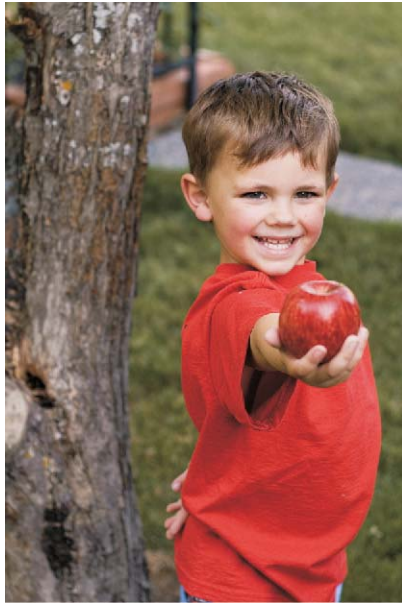
Acid: 6 up 7 g/l  
 Alcohol: 5 to 8% vol.  
 Extract: 18 up 25 g/l

### Some General Pieces of Advice:

- Use only fully ripe and **healthy fruit** which has no rotting parts.
- **Clean** the cider jars or **barrels** thoroughly and flush them with water.
- Never fill up the barrel up to the rim (the cider needs a **space for fermentation** of 5 to 10% of the barrel volume).
- Add pure selected yeast in order to achieve a regular **fermentation** process without any interruption.
- Fit the airlock immediately and fill it up with clean water or alcohol.
- For the fermentation process, do not position the barrel in a place which is **too cold**; the fermentation temperature should not sink below 10°C (optimum: fermentation above 15°C, storage below 10°C).
- A good cider will develop only in draught-free, regularly **cool cellars**.
- Upon completion of the fermentation process (no more rising CO<sub>2</sub> bubbles in the airlock), the cider **should be racked off** from the yeast sediment (i.e. carefully siphoned off into a clean container, leaving the sediment behind). Racking the cider off the yeast sediment will improve the keeping properties of the cider. Do not allow the cider to splash into the barrel, but rather put the flexible tube onto the bottom of the barrel.
- **Several small jars** or barrels are better than one big one, because open jars will soon lose quality.

### Make your own decision ...

Delicious juices from apples, pears, grapes, berries: we offer you everything you need for making use of your own fruit.



### Recipe 'Rist type Hunter'

100 I of sweet cider  
 200 g of torn or pressed juniper berries  
 4 I of elderberry juice, pressed when raw  
 2 kg of forest bee honey warmed up; have everything fermented together.  
 You will get a delicious beverage which is not only similar to the beautiful colour, but also to the taste of red wine.

### Recipe 'Lindenhof'

100 I of sweet cider  
 2 I of boiled milk  
 5 bottles of soda water with carbonic acid

### Rose Hip Wine

Remove the stems and the flowers, cut or crush the rose hips. Pour approx. 1 kg of sugar onto 1 kg of rose hips. The sugar must have been dissolved in 2 to 3 litres of water, VINA selected yeast, Malaga breed and 10 litres on 3 g of fermentation salt. Use only pesty berries, frozen in the best case. The pressed mash may be cooked to make jam of it.

### Recipe 'Hornung'

This recipe is particularly suited for perry from baked pears, because they produce almost no clouding agents and the perry made of them is already as good as clear in the last quarter of the fermentation time. Pour almost 20 g of sugar into the bottle of champagne and, depending on the taste, up to 10 ml of raspberry syrup. Fill with pear juice, push in the champagne cork firmly and secure it using a wire clamp. Store it in a horizontal position, make a ¼ turn each week. The bottle fermentation will be finished after approx. 3 months.

### Recipe 'Gaiser'

Press the last fruit at the end of the season, when outside temperatures are low. Put them outside overnight and let them cool down, then press them off smoothly, to prevent any clouding agents from flowing along. Fill bottles of champagne with the pressed fruit until they overflow, close them with corks and let them cool down for one or two days. Then put the bottles upside down and check whether any air has been trapped during the filling procedure (rising bubbles are an indicator of air entrapped; in this case, open and fill up the bottle once again). Store the bottles for a quarter of a year without moving them. Be careful when opening them!

### Cherry Wine

The cherries are crushed (please be careful: do not crush the cherry stones). Leave the fruit pulp at one place for several days without touching it. Then press it off thoroughly and pour 350 g of sugar onto 1 litres of juice. It is recommended to add 2 to 3 g of fermentation salt to 10 litres of juice.  
 Only sour cherries are suited to make a cherry dessert wine.





## Bavarian Wine Pear

### Description

Very big, bottle-shaped, whitely-green, orange on the sunny side

### Taste:

Cider pears and dried pears are very juicy and sweet, but bitter.

### Maturation period:

Mid to end October

### Origin:

Chance seedling, origin unknown



## Champagne Baked Pear

### Description:

Middle-sized, bergamot-shaped yellow and green fruit with a smooth skin, low rusting

### Taste:

Cider pear and so-called 'Brennbirne', slightly bitter, heavy perfume

### Maturing time:

Early to late October

### Origin:

Baked pears were mentioned in literature already in 1500 A.D.



## The 'Karcher' Pear

### Description:

Middle-sized, flat and spherical, greenish, later yellow

### Taste:

Cider pear, so-called 'Brennbirne' for producing champagne large cells, firm flesh, heavy perfume, juicy

### Maturation period:

Late September until early October

### Origin:

Chance seedling from the area around Schwäbisch Hall, Germany



## Cider pear 'Kirchensall'

Description: small ovoid fruit, light yellow up to golden yellow, taste: like a cider pear, firm flesh, bittersweet

### Maturation time:

Late September until early October

### Origin:

Chance seedling from the region Hohenlohe (Kirchensall), Germany



## Baked Pear 'Metz'

### Description:

Small until middle-sized Very strongly rusted in grey and brown

### Taste:

Cider pear, firm flesh, coarse-grained

### Maturation period:

Mid-October until late October

### Origin:

Chance seedling created near Merz (Lorraine)



## The 'Palmisch' Pear

### Description:

Small, egg-shaped, light yellow

### Taste:

Cider pear, dried pear and so-called 'Brennbirne', bittersweet, quite edible

### Maturation Period:

Early until mid-September, becomes pasty fairly quickly

### Origin:

Very old type of pear, origin unknown



## Bittenfelder

**Description:**  
Middle-sized up to small, flat and round

**Taste:** Cider apple  
High contents of sugar are covered by high contents of acid.

**Maturation Period:** Mature for shaking from mid-October until mid-November

**Origin:**  
Chance seedling, origin unknown



## Engelsberger

**Description:**  
Small, regularly flat and round  
Yellow and green, yellowish when fully ripe, smooth and hard skin

**Taste:**  
Juice variety  
Juicy, pleasant acid, low aroma

**Maturation Period:**  
Ripe for shaking from mid-September until October

**Origin:**  
Chance seedling from the region of Hohenlohe (Öhringen), Germany



## Gehrers Rambour

**Description:**  
Medium-sized until very big, regularly spherical  
Greenish fruit with a brown and red washed-out skin colour

**Taste:**  
Cider apple with very high contents of acid

**Maturation Period:**  
Ripe for shaking from mid-October until the end of October

**Origin:**  
Chance seedling, created 1885 in the German region of Göppingen



## 'Haux' Apple

**Description:**  
Middle-sized until big fruit, mostly spherical and flattened, dark red skin colour

**Taste:**  
Industrial and cider apple  
Medium high contents of sugar, fruity, but not so juicy

**Maturation Period:**  
From mid- until late October

**Origin:**  
Chance seedling from the region around Göppingen



## Big Rhenish 'Bohn' Apple

**Description:**  
Middle-sized up to small fruit, roll-shaped, reddish flamed skin colour

**Taste:**  
Mainly an industrial type of fruit, bitter and sourly, flesh very hard at the beginning, later tender

**Maturation Period:**  
Mid-October until early November

**Origin:** Chance seedling



## Hilde

**Description:**  
Big, flat or highly formed fruit with red stripes, hard and smooth skin, but greasy

**Taste:**  
Cider and industrial apple, with a firm flesh, fine cells, juicy

**Maturation Period:**  
Ripeness on the tree: early October

**Origin:** Chance seedling



# Apple and Pear Mill



### ADVANTAGE:

- More power – 2.2 kW
- All parts rust-free for their entire life time
- Made in Germany
- Food safety certified

### Do you want optimum milling for pressing and mashing your apples and pears?

If so, the SPEIDEL Apple and Pear Mill is just right for you. It shreds the pome fruit in an optimum manner; not too coarse, not too fine – exactly the right size of cut to guarantee you the highest possible juice yield when fruit juicing (without fruit pulp in the juice) and speedy fermentation when mashing.

### Simple to operate

The SPEIDEL Apple and Pear Mill can be plugged into a normal 230 V shockproof socket. It has a large feed-hopper to make it easy to fill in the fruit directly from the box. It can handle up to 1,000 kg of fruit per hour. Cleaning is simple: just remove the feed hopper and spray off the appliance and the hopper with water.

### Maintenance-free

The SPEIDEL Apple and Pear Mill is almost maintenance-free. Only the cutter blades should be sharpened from time to time.

### Rust-free for its service-life

Hopper, motor block, cutter blades, apron, feet etc. are all made of high-quality rust-free materials neither requiring care nor any special treatment. No rust even after years of use.

### Safety is a top priority

The SPEIDEL Apple and Pear Mill complies with all applicable European Safety Standards (CE Sign); among other things: it has a protective motor switch which is triggered in case of an overload. Feed hopper with reach-in and switch-on protection. PE shield to protect the cutters and the motor against any unauthorized intervention and against splash water.

### Mills ready for pressing:

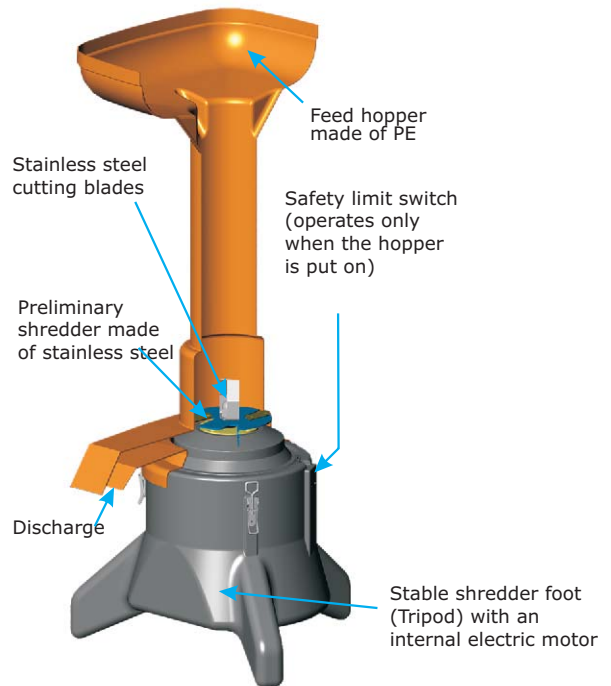
- No fruit pulp in the pressed fruit juice
- Highest possible juice yield when pressing

### Mills ready for mashing:

- Optimum fermentation

- Feed hopper: Made of heavy-duty orange coloured PE plastic (recyclable)
- Lower part: Made of heavy-duty black PE plastic (recyclable)
- Motor: 230 V, 50 Hz, output 2.2 kW, speed 2, 800 r/min
- On / Off: Switch with lock-out feature
- Connection: 230 V, 50 Hz shockproof socket
- Cutting unit: Made of stainless steel, re-grindable reversible, hardened cutters

- Hourly rating up to 1,000 kg
- rust-free
- all parts food-safe



### Data

Height mm	Length mm	Width mm	Discharge height mm	Weight kg	Order No.
1328	514	586	380	25	22200

### Stainless Steel Basin

Contents Ltr.	Ø mm	Height mm	Weight appr. kg	Order No.
50	550	265	4	47062



**Stainless Steel Basin** including carrying handles to be placed underneath the mill and hydropress

## Delicious fruit juices from apples, pears, grapes and berries

You have never yet pressed such a good fruit juice so quickly and so easily. Just shred the fruit, grapes, berries etc. and fill the SPEIDEL Hydropress with them, open the water tap and watch how the pressure of the tap water forces the shredded fruit from the inside to the outside against the grid of the basket and extracts even the very last drops of juice from the shredded fruit. Meanwhile, the Hydropress is also used in pressing of tomatoes, pickled tobacco and citrus fruit.

## High juice yield – less waste

Quick pressing and short flow paths ensure a gentle treatment of the vitamins; the juice will have a wonderful, deliciously fresh aroma. Owing to the high pressure, you will achieve an unusually high juice yield – even when the basket is only partly full.

## Operates without electricity and without muscle-power

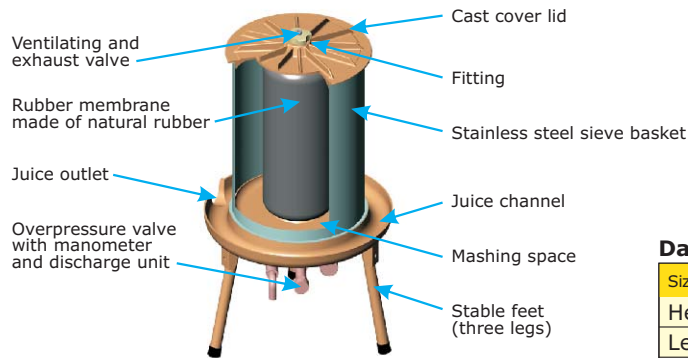
The Hydropress works with a brilliantly simple, energy-saving motive force: simply connect a garden-hose to the normal water mains and turn on the tap. The tap water will expand the built-in rubber membrane outwards and squeeze the shredded fruit against the grid of the basket. The pressure applied and the duration of pressing can be regulated simply by opening or closing the water tap.

## Robust construction

When pressing in the 40-litre-pressing basket, normal mains water pressure of 2.5 to 3 bar will generate around 20 tonnes of pressing power. This enormous performance calls for the highest quality both in material and workmanship. The pressing basket consists of rust-free stainless steel; the super-elastic rubber membrane is made of high-quality natural rubber.

## 180 litre basket on a swivelling carriage

For larger quantities of grapes and other fruit. Mounted on a swivelling carriage, so that the appliance can be moved more comfortably and the pulp residues in the pressing sack are easier to discharge.



## Spare Parts

Article		Order No.
Splash guard for the Hydropress	20 Ltr.	63238
for the Hydropress	40 Ltr.	63274
for the Hydropress	90 Ltr.	63278
for the Hydropress	180 Ltr.	69210
Membrane for the Hydropress	20 Ltr.	63226
for the Hydropress	40 Ltr.	63272
for the Hydropress	90 Ltr.	63285
for the Hydropress	180 Ltr.	63831
Pressing sack for the Hydropress	20 Ltr.	63230
for the Hydropress	40 Ltr.	63273
for the Hydropress	90 Ltr.	63286
for the Hydropress	180 Ltr.	63840



Available in four sizes



Stainless steel basin see below

180-ltr. basin installed on a swivelling arm

## Data

Size/Content of the basket in ltr.	20	40	90	180	
Height mm	mm	820	900	1.070	1.315
Length x Width	mm	410 Ø	480 Ø	590 Ø	722x945
Outlet height	mm	300	300	300	350
Weight	kg	13	18	28	72
Supply line / Connection	GEKA Quick Coupling				
Drain ball valve	external thread R 3/4" with hose nozzle				
Max. water pressure	3 bar	3 bar	3 bar	3 bar	
Order No.	22620	22600	22690	22618	
Scope of delivery: press, pressing sack, splash guard					

## Accessories

Fine filter sack for yeast and lees while adding pressing aids (perlite, trubex) for Hydropress	Order No.
90 Ltr.	22691
180 Ltr.	22619

## Stainless Steel Basin

Contents Ltr.	Ø mm	Height mm	Weight Approx. kg	Order No.
50	550	265	4	47062



# Juice Container



**STAINLESS STEEL**  
**RUST-FREE**



### ADVANTAGE:

- Outlet for optimum hygiene welded, not screwed
- Container for simple cleaning on a glassy surface
- Ventilation slots for an optimum ventilation
- Made in Germany

Delivery incl. 1 ltr. of oiltre Vaseline oil

**Stainless steel bin with an hermetically sealed oil floating lid with an additional hooded lid. For storing juices and sweet ciders without any means of preservation. Ideal for the production of heat-sterilized unfermented fruit juice.**

You can keep fruit juices stored in the SPEIDEL Juice Container for months and draw from them daily without the juices fermenting or becoming bitter. Particular popular because of their health-giving properties are the juices of apples, pears, black and red blackcurrants, raspberries, elderberries and grapes. They can either be stored pure or as blends. Water can also be added to make the juice more easily drinkable. Anyone who wishes can also store fermented fruit or wine in the juice container.

It is not essential for the container to be full; the oil sealed floating lid will adjust to the level of the contents, and always floats on top of the juice. When juice is drawn off, it will sink automatically. A 'sealing ring' of the finest quality medicinal grade oil keeps the oxygen in the air out. Thus, the juice will remain fresh for months. In ancient times, the old Romans already used to pour oil on their wine to exclude air and to ensure it would keep during storage.

For all fans of home-made unfermented fruit juice or sweet ciders, the SPEIDEL juice container makes things so much easier. The freshly-pressed fruit juice can immediately be heated with the special high-performance SPEIDEL submersible flat heating element directly in the container to 85°-90°C and then be stored in the same container. This avoids the problems with handling the preserving pan and the need to bottle the freshly-prepared juice (when proper attention is paid to hygiene, the so-called heat sterilization will even prevent the juice fermenting – without using any preservation means).

Stainless steel is the ideal material for containers, jars and barrels: it is food-safe and absolutely air-tight. Nothing can get through it: neither the air outside nor the aroma inside. Stainless steel has no effect at all on taste and is not attacked by fruit acids. It can be easily cleaned both outside and inside without using any aggressive cleaning agents.

**Minimum charge in approx. 50% when using the immersion heater**

### Data

Contents Ltr.	Ø mm	Height mm	Weight Approx. kg	Order No.
65	350	765	8,0	47050
110	440	765	10,0	47051
170	550	765	15,0	47052

Scope of delivery: Stainless steel barrel with a flat bottom, open top with reinforced rim (approx. 20 mm wide), welded threaded pipe R 3/4" as an outlet for clear juice; PE tap 3/4", nominal width 10, stainless steel floating lid with round grip; stainless steel hood lid with round grip and vent; 1 ltr. Vaseline oil.

### Accessories

Article	Order No.
Stainless steel flat immersion heater with a thermometer for heat sterilization of the juices (see illustration on the right).	47059
230 Volt including a plug power lead: 3,200 Watts	47054
Vaseline oil 1 ltr. (dealer's information; packing unit = 25 ltr.)	65276
Stainless steel tap (as an alternative to the plastic tap incl. in the delivery).	21013



Immersion heater



# Pressure Cask for Drinks



## Stainless steel pressure cask for the production and storage of drinks. Comfortable tapping.

With this versatile cask, you can make your own drinks, keep them fresh for months and tap them quite comfortably every day – and all this without using heat, without adding chemical preservation means:

### Sweet cider or must with any desired alcohol content

made of apples, pears, berries or grapes. You may determine the alcohol content yourself: the shorter the time the cask remains open after filling, the less time the drink has to ferment, the lower the alcohol content will be. (fermentation causes a maximum pressure of 10 bar).

### Low-alcohol sweet cider

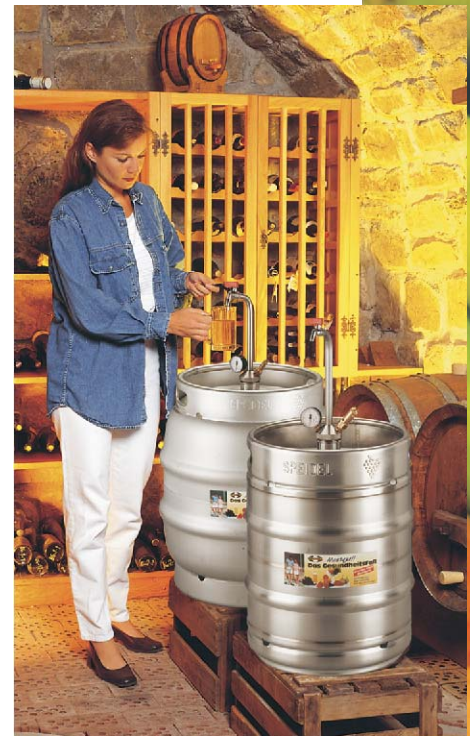
made of apples, pears, berries etc. Almost alcohol-free due to the addition of carbonic acid: Little post-fermentation, keeps fresh for months (max. 10 bar).

### Fermented drinks (wine, must, beer, sparkling wine)

Draw them fresh, just like in the pub: only 0.5 to 1 bar of carbonic acid will keep the drink fresh for months and provide the necessary pressure for drawing. For wine, carbonic acid reduces the need for sulphurization.

### Soda water or lightly carbonated mineral water

Make it yourself from drinking water by adding carbonic acid. For everyone who likes a refreshing drink low in gas, and wants to save a lot of money. No more carting cases of mineral water – always best quality water (in Germany often better even than mineral water!). And always freshly drawn (recommended cask size 50 l).



47058



CO<sub>2</sub>-gas bottle (carbonic acid) filling under [www.bierzapfen.de](http://www.bierzapfen.de)

47057



Manometer

47015



Gas connection set

47009



Cleaning brush to be connected to the drilling machine

### ADVANTAGE:

- TÜV monitoring to guarantee the highest security



### Data

Contents in litres	Ø mm	Height of the barrel mm	Weight Approx. kg	Order No.
50	395	532	12,5	47014

Scope of delivery: Cask, stainless steel lifting pipe with tap and stainless steel ball valve with curved spout, manometer union, safety valve and blind plug for gas connection valve.

### Accessories

Article	Order No.
Accessories: Cleaning brush to be put onto the drilling machine	47009
Gas set screwed non-return valve with flexible tube, connection for G ¼"	47015
CO <sub>2</sub> -pressure reducer (working pressure up to 10 bar)	47057
CO <sub>2</sub> -gas bottle filled with 2 kg of carbonic acid (for 50 ltr.)	47058



50 litres



## The reason why fruit must from these jars tastes so good

Apart from the right fruit and a good recipe, the container plays the most important role. It does not only need to be tight, but must also allow preservation of the aroma and bouquet over a period of several months. But above all, it must be able to keep out harmful bacteria which could be airborne and penetrate the jar material. The more airtight the jar, the better the quality of the fruit must.

The SPEIDEL oval jar is one of the most popular containers for fruit musts. It is an item to decorate each cellar. For oval and round jars, we use uncoloured, food-safe PE plastic material exclusively.

The particularly thick walls preserve the aroma and the alcohol and keep the fruit must fresh and lively for a very long time (by contrast with thin-walled, cheap containers).

The large filler cap facilitates a thorough cleaning by hand right into the furthest corners.

### ADVANTAGE:

- Thick walls for the best and long-standing aroma.
- The "Original" Drink Container - Which has proven worthwhile for decades
- Made in Germany
- Food safety certified



Tapping cock with full passage.  
No delayed dropping.



All containers are equipped with carrying handles (carrying capacity 30 kg of each handle).



A shock-resistant fermentation spigot may be put onto the screw cap. The screw cap consists of two parts. Cap screws that can be retightened will close the container hermetically and permanently.



### Type R

**Drink Container ROUND** made of low pressure polyethylene PE with carrying handles

Type	Contents ltr.	Cask Ø mm	Height mm	Order No.
R	12	260	350	21047
R	20	310	418	21052
R	30	340	470	21006
R	60	400	610	21007
R	120	500	800	21008

Fermentation spigot and tap available as an accessory part (not included in the scope of delivery)



### Type O

**Drink Container OVAL** made of low pressure polyethylene PE with carrying handles

Type	Contents ltr.	Length mm	Width mm	Height mm	Order No.
O	60	510	350	520	21001
O	100	610	400	620	21002
O	200	800	490	770	21004
O	300	870	570	870	21005
O	500	1100	660	1040	21042

Fermentation spigot and tap available as an accessory part (not included in the scope of delivery)

### Accessories of Drink Containers

Type OVAL und RUND	Order No.
Fermentation spigot (impact-proof) and plug	21010
Discharge cock with cap nut nominal width 10, made of plastic material	21043
Discharge cock with cap nut nominal width 15, made of plastic material	20009
Locking cap	21015
Discharge cock 8 mm Ms chromed with cap nut	21050

### Spare Parts List for Drink Containers (Type R and Type O)

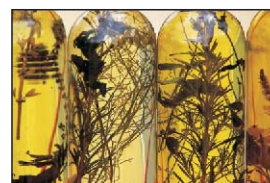
Article	Order No.
Screw cap 12l	21048
Screw cap 20l/30l	21017
Cover lid cpl. 60l/120l	21021
Tightening strap in the lid 60l	21019
Cover lid of Oval Containers	21022
Handle	62969
Seal 12l	21049
Seal 20l/30l	21031
Seal 60l/120l	21025
Seal Oval Containers	21027
Seal to discharge cock, nominal width 10/15	21046
Seal to cover cap	64845

# Fermentation & Storage Barrel

in stainless steel



Perfect as a cider barrel or for airtight storage and the mixing and transportation of diverse substances



### Usage

The SPEIDEL Universal Barrel can be used for versatile purposes! It is perfectly suited as a cider barrel or for storage, mixing and for the transportation of diverse substances such as wine, juice, liqueurs, syrup etc.

### Perfect Clean

Easy cleaning thanks to high-quality surfaces and perfect workmanship.

### Standard design

- Stainless steel containers 1.4301
- Interior and exterior surfaces IIIId

### Standard fitting

- Airtight clamping ring cover with silicon seal
- Outlet inside thread R $\frac{3}{4}$ " with plastic blind plugs
- Plastic screw joint with blind cap for fermentation attachment

### Data

Content litre	Container Ø mm	Height mm	Order No.
45	350	550	UF-035
95	440	680	UF-044

### Accessoires

Article	Order No.
Stainless steel drain tap with lock nut $\frac{3}{4}$ " AG, mat. 1.4301	65276
Fermentation vessel with plugs	21010



## Our further, interesting product programme:

### Speidels' Braumeister:

Brew your own, home-made beer ...

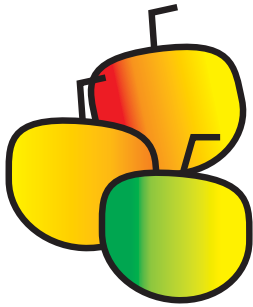


### Containers and barrels

Storage, transport, furnishing



### Things worth knowing about apples



*There's one thing you should never forget:  
Once you should feel weak - apples make you strong not fat.  
Apples are the very best meal  
at home, on travel, and they heal.  
For the old, for the young,  
in summer and in winter evenings that long,  
in the morning, late at night:  
eat an apple and you'll feel right!  
Apples smoothen your skin,  
they bring phosphor into the brain and veins so thin.  
For your strength and courage apples are good,  
they can even renew your blood.  
So, my best friend, let me give you this advice:  
Eat them fresh, well cooked or baked with spice  
Daily five of them or sometimes ten -  
how young and beautiful you'll be then.  
Your nerves will be like steel -  
Boys and girls, how lucky with an apple you will feel!*

### Stainless steel containers, barrels and jars:

Wine, beverages, cellar assignments ...



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