

Cider Chat's: Cider Making and Bottling Supplies Checklist

- **Primary Fermentation Vessel****
 - [] 6-7 gallon food-grade plastic bucket or glass carboy
- **Airlock and Stopper****
 - [] Three-piece or S-shaped airlock
 - [] Rubber stopper
- **Hydrometer****
 - [] Cider or beer hydrometer
- **Auto-Siphon and Tubing****
 - [] Plastic or stainless steel auto-siphon
 - [] Food-grade tubing
- **Secondary Fermentation Vessel****
 - [] 5-6 gallon carboy or bucket
- **Bottles****
 - [] 12 oz or 22 oz amber glass bottles
- **Caps****
 - [] Standard 26mm crown caps (color/design of choice)
- **Bottle Tree****
 - [] Vertical structure for drying bottles
- **Capper****
 - [] Handheld wing capper or bench capper
- **Bottle Filler (Optional)****
 - [] Spring-loaded bottle filler
- **Priming Sugar (For Sparkling Cider)****
 - [] Corn sugar or dextrose (amount based on desired carbonation)
- **Bottle Rinser****
 - [] Vinator-style bottle rinser
- **Cleaning and Sanitizing Supplies****
 - [] No-rinse sanitizer (e.g., Star San)
 - [] Brushes or cloths suitable for cleaning equipment
- **pH Meter or Test Strips****
 - [] Digital pH meter or pH test strips
- **Campden Tablets (Optional)****
 - [] Sodium or potassium metabisulfite in tablet form