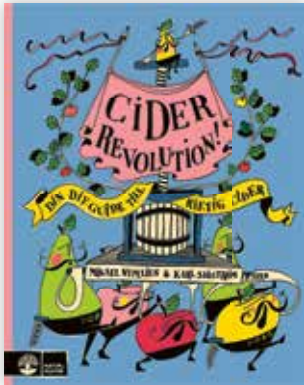


THE CIDER REVOLUTION



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Ciderrevolutionen

Karl Sjöström & Mikael Nypelius
170x230, 144p

In Sweden every autumn we are overwhelmed by the crop of fruit in gardens and old fruit orchards. "What a waste", we thought to ourselves and started our own cider revolution. Using simple equipment and with an open mind anyone can make tasty and exciting cider fermented from our apples, pears, plums and berries.

Our revolution comes from our attitude that our fruit is worthy of celebration. For us nothing is forbidden, the traditional boundaries between cider and wine or beers is really just nonsense. With a little creativity, paying attention to nature and some knowledge of natural fermentation processes it's possible to produce ciders with honest flavours and real complexity. By learning lessons from brewers and winemakers we want to show in the book how to make small to medium-sized batches of cider that truly do justice to our Swedish fruit.



About the authors

Under the slogan "Cider for the People!" **Karl Sjöström** and **Mikael Nypelius** produce contemporary Swedish cider in the company *Fruktstereo*. They share a background as sommeliers in restaurants and are followers of the growing trend for natural wines.



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