

NCOG Cider Club Information

Cost to participating members

Members of the “cider subgroup” pay an additional subscription for the year. For new members of the subgroup, this will be £10. For existing members it will be £5. This will entitle them to an equal share in the cider. On the assumption that 100L of cider is made and there are 10 members of the subgroup, this would result in 10L each. The extra subscription would be payable no later than the date of collection of the cider, but it should be noted that it is not a payment for the cider itself. It is a contribution to NCOG funds to (roughly) cover the depreciation on the equipment, foregone interest on capital and the direct costs of materials. If there is more than 10L of cider each, then each additional 10L can be acquired for a further subscription of £5 (or £2.50 if the member supplies a clean used BiB).

Contribution

Approximately 3 working “sessions” would be required on site at Mosser. Members would be expected to attend at least 2 sessions in order to claim their cider. Members not contributing apples would be expected to contribute more time than otherwise.

Each member is expected to help with end-of-day cleaning at least once.

The NCOG committee decided not to set exact rules over contributions of time and apples, but clearly both are required to make cider! It is expected that the subgroup will reach amicable consensus on this, but if not, the NCOG committee will use its discretion to determine who has “earned” their cider. If the volumes and number of members is different from the illustration above, then the numbers will be adjusted accordingly. The NCOG treasurer will run a “sub-ledger” account for the subgroup's costs and income.

Time commitment

Principal time is: 1 day juicing, possibly 1 day racking and cleaning and 1-2 day packaging and cleaning. Apples will be juiced at Mosser using the NCOG mill and presses. The aim is to collect over 100L of juice to allow for racking losses etc.

Equipment and other technical details

Cider will be fermented in Speidel fermenters. While not the cheapest, they are the best quality plastic fermenters and have a resale value. We have one each of a 100L, 60L and 30L fermenter.

Depending on the acidity of the cider, it may be necessary to allow/encourage a “malo-lactic” fermentation.

Packaging will be into “bag-in-box”. These are available in 5, 10 and 20 litre sizes. Normally, the 10L size will be used. The cost of these is covered by the premium subscription.

Various sundry items are provided: pH papers, yeast, yeast nutrient, pectolase, potassium metabisulphite, funnels, jugs, brushes, etc. Cleaning is by Oxy clean and sanitation by Star San.