

Paul's Hard Lemonade

What started as an experimental recipe by customer, Paul Rowlette, resulted in a flavorful cooler worth recommending. It's easy to make through a short boil. It's inexpensive to purchase, less than \$20 for 5 gallons. But, it does require about a month for clearing. One complication though, I like this recipe on the sweet side which makes carbonating in bottles an extra effort. It's the same rules you would apply to making sodas. You bottle with more sugar than you need to carbonate, then allow bottle conditioning at room temperature for about 3 days, then move into cold storage to stop the yeast from working. If you are kegging, it's a no brainer because you force carbonate when it's cold.

3 1/2	qts	Real Lemon Concentrate
7	lbs	Corn Sugar
2	pkgs	Champagne Wine Yeast

For Bottling

1 1/2	lb	Corn Sugar
1/2	qt	Real Lemon Concentrate

For Kegging

1	bottle	Wine Conditioner(500 ml)
1/2	qt	Real Lemon Concentrate

Bring to boil, 3 1/2 qts. of Real Lemon Concentrate, 7 lbs. of corn sugar and 1 1/2 gals. of water. Boil for 15 mins. Add to the fermenter with enough water to make 5 gallons. Let cool to 70° and add the champagne yeast.

Ferment at 70° for one week. Transfer to a secondary fermenter and let age for 3 weeks or until clear.

For Bottling: Transfer to a 6 gal. bucket. Boil 1 1/2 lbs of corn sugar and 1/2 qt. Real Lemon with 2 cups of water. Add to the bottling bucket, mix, then syphon into bottles and cap. Let the bottles sit at 70° for 3 days or until carbonated.

Test them daily if you are unsure. When carbonated, move to cold storage (below 50°). Let sit for one week to clear.

VERY IMPORTANT: If you bottle condition, you must keep the bottles in cold storage after carbonation. Otherwise, they can explode from excess pressure.