

# Boston Area Cider Resources



## Yeast Selection

Most cider makers first cider is with Champagne yeast. This will result in a very dry cider. You'll need to experiment with other cider or ale yeast too.

**Favs:** Fermentis SafCider, Mangrove M02, Belle Saison. Start with small batches



<https://wort.org/>

## Local Cider Makers

- Artifact Cider Project (Everett)
- Bantam Cider (Somerville)
- Downeast Cider House (E.Boston)
- Far From The Tree (Salem)

## Cider Social Media

[DrinkCider.com](http://DrinkCider.com)

[CiderChat.com](http://CiderChat.com)

[CiderCulture.com](http://CiderCulture.com)

[CiderGuide.com](http://CiderGuide.com)

## Boston Cider Supplies

Modern Homebrew Emporium

Beerology

### Juice

**Best** - Fresh Pressed, Raw from orchard, no chemicals

**OK** - Grocery Store - look for locally produced. - Cloudy is best

**Avoid** - Super clear juice. Potassium Sorbate or Sodium Benzoate, they will not ferment