

ILLUSTRATED STEPS / SAVE IT. FIND IT. BUILD IT.

CIDER VINEGAR

A slow cider-to-vinegar project for the kitchen.



START HERE

01

GET READY

Tools + clickable build map

02

FOLLOW THE STEPS

One clearly numbered stage at a time

03

FIND IT AGAIN

Quick reference + PDF bookmarks

Follow university guidance for fermentation and finishing. Homemade vinegar is a culinary condiment, not the measured acid required for canning.

[WATCH THE TIKTOK](#)

[MORE FREE BUILD GUIDES](#)

SOURCES / Penn State: Cider vinegar · NC State: Vinegar making

[BUILD MAP](#)

[NEXT](#)

YOUR BUILD MAP

Tap a step to jump there. The printed page numbers work offline too.

HAVE THESE READY

- Sound, ripe fall or winter apples
- Clean pressing/straining equipment
- Clean glass container and cheesecloth
- Clean stirring/filtering tools
- Stainless heating vessel
- Food thermometer and timer
- Heat-safe jars, rack, closures and hot-jar handling tools

READ IN ORDER

01	Good apples. Clean cider.	03
02	Leave room. Let air reach the cider.	04
03	Two changes happen in sequence.	05
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05	Hold the liquid at 140-160°F for 30 minutes.	07
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NOTE	For cooking. Not a canning shortcut.	09

QUICK REFERENCE / PAGE 10

BEFORE YOU START

Homemade vinegar is for culinary use. It does not replace the measured acid in a tested canning recipe.

KEEP THIS COPY

Save the PDF with its guide ID. Use the build map, bookmarks, or your PDF reader's search to find a step later. Video and source links need internet; the instructions do not.

BUILD MAP

PREVIOUS

NEXT

STEP

Good apples. Clean cider.

1 OF 6 / READ IN ORDER

01

Nuke begins with sound, ripe apples and clean food equipment.



PRESS THE FRUIT

- **Wash sound, ripe fall or winter apples.**
- Crush and press or strain them to obtain clean cider.
- This follows Penn State's method without added yeast; its guidance says added yeast is optional and discourages bread yeast.
- Do not use spoiled fruit.

SET UP THE PROJECT

- **Have a clean glass fermentation container, cheesecloth, a clean stirring utensil, a food thermometer, a stainless heating vessel, and heat-safe storage jars.**
- Adult supervision is needed for cutting, heating, and handling hot jars.

SOURCES / Penn State: Cider vinegar

BUILD MAP

PREVIOUS

NEXT

STEP

Leave room. Let air reach the cider.

2 OF 6 / READ IN ORDER

02

The cider method uses a cloth-covered container rather than an airtight fermentation vessel.



FILL THREE-QUARTERS

- **Put the cider in a suitable clean glass container, leaving the top quarter empty.**
- Cover with cheesecloth to help exclude debris and insects while allowing air to reach the liquid.
- Do not seal it airtight.

CHOOSE THE SPOT

- **Keep the vessel out of direct sunlight, in a place held at 60-80°F.**
- Keep the work area clean and away from contamination.
- This guide follows the university cider method; do not mix in unrelated wine-vinegar dilution instructions.

SOURCES / Penn State: Cider vinegar

BUILD MAP

PREVIOUS

NEXT

STEP

Two changes happen in sequence.

3 OF 6 / READ IN ORDER

03

First the cider's sugar ferments to alcohol. Then bacteria convert alcohol to acetic acid.



GIVE IT TIME AND AIR

- **Stir daily with a clean utensil to supply oxygen, then replace the cloth cover.**
- The cider procedure gives an approximate three-to-four-week fermentation period under the stated conditions.

ASSESS A SOUND BATCH

- **Near the end, look for a vinegar-like aroma.**
- Penn State advises checking a small sound sample daily until the desired culinary strength is reached.
- Never taste a moldy or visibly spoiled batch.
- Smell and taste do not measure acidity or clear homemade vinegar for canning.

SOURCES / Penn State: Cider vinegar · NCHFP: Fermenting and pickling

BUILD MAP

PREVIOUS

NEXT

STEP

Separate the liquid from the solids.

4 OF 6 / READ IN ORDER

04

Once the cider has become vinegar according to the source procedure, filter it with clean equipment.



KEEP THE RECEIVING VESSEL CLEAN

- **Strain the vinegar through clean filtering material into a clean, acid-compatible food vessel.**
- Remove the mother and suspended solids.
- Keep raw ingredients and dirty utensils away from the filtered liquid.

PREPARE FOR FINISHING

- **Arrange the thermometer, heating vessel, timer, and storage containers before heating.**
- Do not add raw herbs, garlic, or fruit to this edition's finished batch; infused vinegar needs its own validated procedure.

SOURCES / Penn State: Cider vinegar · NC State: Vinegar making

[BUILD MAP](#)[PREVIOUS](#)[NEXT](#)

STEP

05

Hold the liquid at 140-160°F for 30 minutes.

5 OF 6 / READ IN ORDER

This finishing step comes from NC State's vinegar-preservation guidance and requires a thermometer and timer.



MEASURE THE VINEGAR

- **Heat the filtered vinegar in a suitable vessel and keep the liquid between 140°F and 160°F for at least 30 minutes.**
- Start the full hold once the liquid reaches the range.
- A burner setting or one quick temperature reading is not the hold.

HANDLE HOT LIQUID CAREFULLY

- **Use adult help, stable equipment, and heat protection.**
- Do not tightly seal a container while heating it.
- Heat treatment does not establish the vinegar's acid percentage or make it suitable for an untested canning recipe.

SOURCES / NC State: Vinegar making

BUILD MAP

PREVIOUS

NEXT

STEP

Prepare the jars. Cap and label.

6 OF 6 / READ IN ORDER

06

Transfer the finished hot vinegar into sterilized, heat-suitable containers with appropriate closures.



PREPARE EMPTY CANNING JARS

- **Follow NCHFP's empty-jar procedure: upright jars on a rack, water inside and outside covering the tops by one inch, then boil for ten minutes below 1,000 feet.**
- Add one minute per additional 1,000 feet.
- Follow the closure maker's preparation directions.

FINISH AND STORE

- **Avoid temperature shock and use suitable hot-jar handling tools.**
- Fill and close the prepared containers, let them cool, and label the contents and date.
- Store capped out of direct sunlight.
- This empty-jar step does not validate the vinegar for canning other foods.

SOURCES / NCHFP: Sterilize empty jars · Penn State: Cider vinegar · NC State: Vinegar making

BUILD MAP

PREVIOUS

NEXT

NOTE

For cooking. Not a canning shortcut.

KEEP THESE LIMITS WITH THE STEPS

REF

The build ends with a culinary condiment whose acidity can vary from batch to batch.



KEEP THE BOUNDARY ON THE LABEL

- **Use homemade vinegar for culinary purposes.**
- Do not replace the commercially labeled vinegar specified in a research-tested pickling or canning recipe.
- Many such recipes require 5% acidity; read the bottle and follow the exact recipe proportions.

KEEP THE SOURCES WITH THE BUILD

- **This guide combines the university cider sequence with NC State's explicit finishing hold.**
- It makes no indefinite storage guarantee.
- Discard visibly spoiled or moldy liquid.
- Vinegar is not a substitute for medicine or drinking-water disinfection.

SOURCES / Penn State: Cider vinegar · NC State: Vinegar making · NCHFP: Fermenting and pickling

BUILD MAP

PREVIOUS

NEXT

QUICK REFERENCE

Read the full steps first. Tap any row to return to its instructions.

BEFORE STEP 01

Homemade vinegar is for culinary use. It does not replace the measured acid in a tested canning recipe.

01

Prepare and press sound apples
Use clean equipment. This cider method uses no added yeast.

P03

02

Fill and cover for air
Fill 3/4, cover with cheesecloth. Keep at 60-80°F out of direct sun.

P04

03

Stir and monitor fermentation
Clean daily stirring; roughly 3-4 weeks. Never taste moldy or visibly spoiled liquid.

P05

04

Filter; arrange finishing tools
Use clean, acid-compatible receiving equipment.

P06

05

Heat and hold
Keep liquid at 140-160°F for at least 30 minutes, starting once it reaches range.

P07

06

Prepare jars, then bottle
Follow the full jar/altitude instructions before filling. Cap, date and keep out of sun.

P08

NUKE SAYS

Sour is a flavor. Five percent is a specification.

SOURCES / Penn State: Cider vinegar · NC State: Vinegar making · NCHFP: Fermenting and pickling