Pasteurization Time and Temperature for Cider: Discussion in 'Cider Forum' started by bembel, May 11, 2016.

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I will post this in the stovetop sticky thread as well, but this way people can get the information without having to read through 126 pages.

Basically, you can pasteurize at much lower temps, and as a result, maintain lower pressures, and as a result, suffer fewer bottle bombs, than what is recommended as 'standard' by most of the information on this website regarding stovetop pasteurization.

Different ciders, be they still or sparkling, have different yeast loads and require different amounts of PUs to stabalize them.

But the net-net is that the methods outlined in most of the threads here = are OVERKILL and therefore unnecessarily dangerous at the temperatures they recommend and pressures that result.

First, we need to understand what a PU is and have a system for measuring them. Here is an EXCELLENT summary, (the formula has been simplified to remove the exponents and assumes a constant of 60, but this is good for cider and beer)

One pasteurization unit is the microorganism death that occurs in a product held at 60°C for 1 minute.

The number of PU's required for a particular beverage depends on several factors, such as the microrganisms it contains and even on the type of packaging.

The success of pasteurization (that is, what percentage of the microrganisms are killed) is affected by both temperature and by the length of time for which the product is held at that temperature. It is a tradeoff: high temperatures for short times or lower temperatures for longer times.