

# FRUIT WINE PROCEDURES

Use the following procedures for 5 gallons of Berry or Stone Fruit Wines:

- 1 Smash sound, ripe Berries (or pit Stone Fruit), tie loosely in a straining bag and place in open top fermentor.
- 2 Heat 6 quarts **Water with Corn Sugar** and bring to a boil. Remove from heat, cool and pour into the fermentor over the fruit.
- 3 Add the remaining **Water, Yeast Nutrient, Pectinase and Tartaric Acid**. Add 5 crushed **Campden Tablets**.
- 4 Cover with loose plastic sheet or lid and allow to cool and dissipate the sulfite, waiting for 12 hours or overnight.
- 5 Stir in the **Yeast**. Once fermentation begins, **stir or push** the pulp down into the liquid twice a day.
- 6 After 5-7 days, strain and press the pulp. Funnel the fermenting wine into closed fermentors, such as glass or plastic carboys, and attach a fermentation lock. *Note: if this fermentation is very active, you may need to divide the wine between two carboys so it won't foam out and spill.*
- 7 When bubbles are no longer actively rising through the wine, siphon the wine back together into one full carboy. **Optional: Fine with Sparkolloid see pg.15 for mixing Sparkolloid**, add 3 Campden Tablets and store for four weeks with an airlock.

- 8 Rack (siphon) away from the sediment, top full with a neutral wine and leave under airlock for 3 weeks up to 4 months.
- 9 For **bottling, rack into an open container**, and add 3 crushed **Campden Tablets**. Sweeten with **sugar syrup** to taste and add 1/2 teaspoon **Sorbistat** per gallon to stabilize. Siphon into bottles, cork, and set aside to age for at least 3 weeks.

## Berry, Plum, or Cherry Wine Recipe

20 lbs. Blackberries or  
15 lbs Raspberries or  
15 lbs. Pitted Plums or  
22 lbs Cherries or  
15 lbs Sour Cherries  
(omit acid addition for sour cherries)  
12 lbs. Corn Sugar  
4 gallons Water  
2 1/2 tsp. Yeast Nutrient  
2 1/2 tsp. Pectinase  
8 tsp. Tartaric Acid  
5 g Epernay II Wine Yeast

**Original Brix: 20**  
**Total Acid: .6-.65%**

## EQUIPMENT NEEDED FOR 5 GALLONS OF FRUIT WINE OR CIDER

1. 6.6 Gallon Food grade Bucket and Lid.
2. Nylon Bag to fit bucket.
3. One 5 gallon glass carboy (water bottle) with a fermentation lock and a #6 1/2 or #7 drilled rubber stopper. Or PET plastic carboy with a #10 drilled rubber stopper and fermentation lock.
4. Racking tube and flexible tubing.
5. Bottle filler
5. Corks or crown caps.
6. Two cases wine or beer bottles.
7. 25 pack of Campden Tablets
8. Corker or Capper

Optional:

1. Hydrometer (Saccharometer) and Test Jar
2. Acid Testing Kit

into topped up containers. Store for two or three more months.

- 8 Carefully rack away from the lees. If your cider is going into extended bottle storage, add 3 crushed **Campden Tablets**. Beverages such as this may often be enjoyed within two months of bottling. If you plan to drink some that soon, don't add additional sulfite to that portion at bottling time.

- 9 Siphon into bottles, cork or cap them, and set them aside for whatever bottle aging is needed. If you wish to sweeten, do so at bottling time with simple syrup (two parts sugar to one part water, boiled), if you do this add 1/2 tsp. **Sorbistat** per gallon to stabilize the cider and prevent re-fermentation in the bottles. Force carbonation in a keg is also an option. See page 24 in our 2013 beer catalog for instructions on kegging.

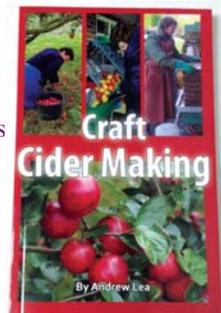
## Cider Ingredients

100-150 lbs. Apples  
or 5 gallons of juice  
1 oz. Pectinase  
2 teaspoons Yeast Food  
10 g M-2 Yeast  
25 pack Campden Tablets

**Brix: 10-13**  
**Total Acid: .6-.65%**

Great information about growing apples and making good cider!

BK47..\$15.99



# CIDER PROCEDURES

- 1 Crush the apples. Use only sound, fully ripe fruit. (We rent an electric grinder and press.)
- 2 Stir in **Pectinase** to accelerate break down of the fruit pectins. Use 1/2 oz. per 100-150 lbs. of fruit, with a contact time of 2-4 hrs, to achieve better runoff at press.
- 3 Press to separate the juice from the skins and other solids. Funnel the collected juice into closed containers, filled no more than 75% full. Add 5 crushed **Campden Tablets**. Settle the juice and wait for the sulfite to dissipate - 6 hours.
- 4 Add 1-2 teaspoons of **Yeast Food (Fermaid K)**. Stir and add 5-10g of **Yeast**. Attach a fermentation lock, and allow fermentation to proceed.
- 5 When visible signs of fermentation end, the cider must be racked off the lees and placed in topped up glass, or stainless steel storage containers. Let it stand for a month.
- 6 During the racking at the end of fermentation, add 3 crushed **Campden Tablets**. (Optional: Fine with Sparkolloid see pg. 15 for mixing Sparkolloid)
- 7 After a month, rack and sulfite again then rack it back