

Bootleggers Wine Brew Sheet

Date:	Batch Type:			Customer Name:			4	6	8	Processing Steps:	
				Phone:						SANITIZE w/ Star San	
										Step 1: O.G.	
Day	Date	Gravity	Grape Push High End				Employee:		Bentonite, wine concentrate, wood (NO CUBES), raisins, grape skins, O.G., yeast, air lock Often push grapes down 14 days Step 2: Day 7 Date: S.G. ADD Pectinase < 1.020 S.G. Step 2: Day 14 Date: S.G. SANITIZE w/ Star San Pull/Strain Grape Skins, Gravity, #3 Potassium Metabisulphite and #4 Potassium Sorbate, rack to carboy, drill/stir for 3 minutes (alt dir 30 sec), add (1) #5 Kieselso, air lock Step 3: Day 15 Date: Star San < 0.998 S.G. ADD Reserve, small flavor, #6 Chitosan, (wait 1 HOUR) 2nd #5 Kieselso (if avail) Oak cubes, stir, air lock 5 days twist carboy Date: Step 4: 33-54 days (If Clear) SANITIZE w/SO2 Date: Rack to final carboy, solid bung		
1			Step 1								
2			Grape Push								
3			Grape Push								
4			Grape Push								
5			Grape Push								
6			Grape Push								
7			Grape Push								
8			Grape Push								
9			Grape Push								
10			Grape Push								
11			Grape Push								
12			Grape Push								
13			Grape Push								
14			Step 2 Grapes Out	Add Sulphite/Sorbate, Rack, Degassing							
15			Step 3	Chitosan, Kieselso, Oak Cubes, Reserve							
26 / 28			4 week clear/bottle								
33 / 35			5 week clear/bottle								
40 / 42			6 week clear/bottle								
54 / 56			8 week clear/bottle								
Notes:	GRAPE SKIN BAG MUST BE PUNCHED DOWN (SUBMERGED) OFTEN UNTIL STEP 2 (14 days)										
O.G.		ABV%									
F.G.											
STEP 3: CLEARING TIMETABLE: 8 week 41 days / 6 week 27 days / 5 week 20 days / 4 weeks 14 days											
STEP 4: If aging your wine longer than 3 months, add 1/4 tsp of potassium metabisulphite to the wine to help preservation											

1. Mark the Gravity progression weekly
2. Date and mark completed steps/actions on tabs