

Instructions: Winemaking Ingredient Pak's

Clean and sanitize equipment with B-Brite™ Cleaner. Keep fermentation area warm (20°C to 25°C or 68°F to 77°F) for the entire winemaking process. Ensure that your primary fermenter is large enough for the juice bladder with space for foaming during fermentation. If you are adding any wine additives, please follow instructions on wine making additives.

WHAT IS PABV? (Potential Alcohol By Volume) this kit will make approximately XXX% of Alcohol

SPECIFIC GRAVITY (S.G.) BY WINE MAKING PAK

PICK YOUR WINE PAK THAT YOU ARE MAKING	DAY 1 S.G.	STABILIZING S.G.
PABV: 7 %: Volume: 4.8 liters 1.27 US Gallon 4 Week	1.048 - 1.060	< 0.996
PABV: 11 %: Volume: 5.2 liters 1.37 US Gallon 4 Week	1.080 - 1.100	< 0.996
PABV: 12 %: Volume: 10 liters 2.64 US Gallon 4 Week	1.080 - 1.100	< 0.996
PABV: 12.5 %: Volume: 23 liters 6.07 US Gallon 4 Week	1.080 - 1.100	< 0.996
PABV: 14 %: Volume: 16 liters 4.23 US Gallon 6 Week	1.080 - 1.100	< 0.996

STEP 1: DAY 1 – PRIMARY FERMENTATION

- Pour 3 L (12 cups) of warm tap water into bottom of the primary fermenter
- Stir in Additive **PAK A: Bentonite**.
- Empty contents of Juice Concentrate Bag into the primary fermenter. Rinse bag with water and add to primary fermenter.
- Top up primary fermenter up to 23 L (6 gallon) mark, use tepid drinking water.
- Stir well. Use a hydrometer to measure Starting S.G. (SEE ABOVE SG FOR YOUR WINEMAKING PAK)
- Sprinkle **Pak: Yeast** on top of juice base. **DO NOT STIR**
- Place loose fitting lid, or primary lid with airlock.

STEP 2: DAY 14 – STABILIZING/DEGASSING

- Check chart for required S.G. reading that comes with your hydrometer. Measure the S.G. If wine is not in range, check again in 48 hours or until the wine is in range.
- Using sanitized equipment carefully syphon (rack) wine into a clean/sanitized carboy leaving sediment behind.
- Add contents of **Pak B: Potassium Metabisulphite** and **Pak C: Potassium Sorbate** directly into the carboy of wine.
- Agitate wine using a sterilized stirring spoon. Vigorously stir wine for 10 minutes.
- Seal Carboy with Rubber Stopper and Airlock.

STEP 3: DAY 15 – CLEARING

- Stir in **Pak D1: Kieselsol** 1 hour later Stir in **Pak D2: Clarifier (Chitosan)**.
- Seal Carboy with Rubber Stopper and Airlock.

STEP 4: DAY 26-54 – POLISHING / RACK

- Only crystal-clear wine is suitable for bottling. If the wine is cloudy, wait an additional few days for the wine to clear.
- Carefully rack wine off of sediment into a clean and sanitized carboy fitted with a solid bung.
- Leave wine to sit undisturbed a minimum of 2 days to allow settling.
- If filtering wine, do so at this stage. **NEVER FILTER CLOUDY WINE.**

STEP 5: CONSERVING / STORING (CLEAR WINE ONLY)

- Carefully syphon your wine into clean and sanitized container (Bottles or Wine Bags recommended).
- Clean all Equipment with B-Brite™ Cleaner.