

CONCENTRATE SETUP SHEET

Visit our Web Site @ <http://www.homewinery.com>

What You Need...

- Wine Concentrate
- Wine Yeast
- Pectic Enzyme
- Acid Package
- Potassium Sorbate
- Super Kleer (if desired)
- Sugar
- (One) 6 Gallon Pail
- (One) 5 or 6 Gallon Carboy
- Rubber Stopper and Air lock
- Thermometer
- Siphon Hose
- Racking Tube
- Large Spoon
- Bottle Filler
- Wine Bottles
- Corks

Before You Begin....

Decide how sweet you want your wine this table gives you an idea of sweetness in relation to amount of sugar.

	Sugar in Lbs.
Dry Wine	6
Semi-Dry	8
Semi-Sweet	9
Sweet Wine	10

Procedure...

1. Thoroughly clean all equipment with one step cleaner
2. Prepare yeast (follow instructions on back of package)
3. Add 3 gallons of warm water to pail and dissolve sugar, then dissolve concentrate, then add 1 tablespoon pectic enzyme; be sure to VIGOROUSLY STIR, DO NOT use chlorinated and or distilled water

4. Pour contents of pail into glass carboy
5. Add water until you have reached 5 gallons
6. Add yeast from step # 2 making sure water is below 100 degrees
7. Add water to air lock make sure inside the neck of the carboy and the rubber stopper is dry and place air lock and stopper on carboy

Tending Your Wine...

8. After fermentation is complete about 4-8 weeks, dissolve the acid package in 1/4 cup of warm water and add to clean pail
9. Siphon wine (be sure to leave sediment behind) into clean pail containing acid pack.
10. Thoroughly clean carboy out and sanitize it with one step cleaner.
11. Dissolve 5 teaspoons of potassium sorbate in 1/4 cup warm water and add to clean carboy (note: be sure not to mix acid pack and potassium sorbate together for it will gel)
12. Siphon wine from pail back into clean carboy containing potassium sorbate, be sure to limit aeration
13. Taste your wine now, if you want it sweeter, sweeten your wine to taste. (note: to increase wine flavor and add some sweetness you may add one pint of concentrate to it at this point)
14. The wine will clear on it's own in 2-4 weeks, if you want to speed this up you may add super kleer now that will clear the wine in 48-72 hours.
15. After the wine has cleared rack the wine off the sediment, and you are ready to bottle. Soak corks 2 hours submerged in water, if desired use sulphite in water to prevent molding on corks.

ENJOY!!

If you are unsure of anything during these steps or just have questions concerning your wine please call us and we will be happy to answer your questions and help with any problems.

Home Winery Supply Co.
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