

A COMPLETE GUIDE TO

FERMENT. BOTTLE. ENJOY!

MAKING FRUIT WINE

5
GALLON EDITION





INTRODUCTION TO FRUIT WINE



FRUIT

You can make wine from whole fruit, fruit juice, tea or even flowers! We recommend starting with one of our recipes on page 11, but you can also create fruit wines not listed in this guide. Here are some guidelines for selecting and preparing your fruit.

WHOLE FRUIT:

When making wine from whole fruit you'll need 15–25 lbs, fresh or frozen, per 5 gallon batch. You'll also need up to 5 gallons of fruit juice or water. Buy frozen fruit or freeze fresh fruit in a freezer-safe bag for at least 12 hours prior to use. Freezing breaks down the cell walls to release fruit juice. Let frozen fruit thaw for 4+ hours until it warms to room temperature (about 70°F). Once thawed, gently mash fruit inside the bag to break it down for fermentation. **DO NOT** puree or blend your fruit – doing so can cut into the seeds, which adds unwanted bitterness to the wine.

FRUIT PUREE:

While we **DO NOT** recommend pureeing your own fruit, you can source high quality canned fruit puree. Make sure that it is 100% natural and without preservatives.

FRUIT JUICE:

For a fruit wine that's ready to drink in less time, use juice! Bottled juice is especially great for making grape and apple wines. **DO NOT** use juice with preservatives, like sodium benzoate or potassium sorbate, these additives will prevent fermentation. Ascorbic acid (vitamin C) is okay. Note: more complex fruit wines, like berry wines, are best made using whole fruit instead of bottled juice.



INGREDIENTS

ACID BLEND:

Acid Blend helps improve the quality of a fruit wine that is naturally low in acid by enhancing its flavor and extending its shelf life. Acid Blend is made up of 50% Malic Acid, 40% Citric Acid, and 10% Tartaric Acid.

PECTIC ENZYME:

Pectic Enzyme breaks down the cell walls of fruit to better extract juices and tannin, which results in more vibrant, colorful wine.

STABILIZERS (CAMPDEN TABLETS & POTASSIUM SORBATE):

Stabilizers are added once fermentation is completely finished. They inhibit further yeast growth in bottles, resulting in shelf stable wine that won't continue fermenting in bottles. These additives also protect against oxidation & spoilage.

WINE TANNIN:

Tannins are added to improve the overall structure and refinement of select fruit wines. Tannins also help protect such wines from oxidation during aging.

WINE YEAST (K1-V1116 & 71B):

Yeast is a living organism that is technically a fungus. It converts sugar into alcohol through fermentation. This kit includes 2 different wine yeast strains. K1-V1116 is best for white or light colored fruit wines. 71B is best for reds or whites, but should be avoided in apple wines (it metabolizes malic acid, reducing apple tartness). Refer to the recipes on page 11 to select the yeast strain best suited for your fruit wine.

YEAST NUTRIENT:

Not all fruits are as nutrient dense as wine grapes. Yeast nutrient provides a source of nitrogen, which keeps yeast healthy and productive throughout a fruit wine fermentation.



WHAT'S IN THE BOX

EQUIPMENT:

- Ⓐ 6.5 Gallon Primary Fermenter with Spigot & Lid
- Ⓑ 3-Piece Airlock
- Ⓒ 6.5 Gallon Secondary Fermenter with Spigot
- Ⓓ Transfer Tubing
- Ⓔ Spring Tip Bottling Wand
- Ⓕ Corker & 30 Corks
- Ⓖ Fermometer (adhesive thermometer)
- Ⓗ Hydrometer
- Ⓘ Fruit Straining Bag

INGREDIENTS:

- Acid Blend
- Pectic Enzyme
- Campden Tablets
- Potassium Sorbate
- Wine Tannin
- Yeast Nutrient
- Sanitizer
- K1-V1116 Yeast (x2)
- 71B Yeast (x2)



RECOMMENDED (NOT IN THE BOX)

- Twenty five (25) 750mL standard cork wine bottles*
- 1 1/4 - 3 3/4 cup white table sugar

*These items can be found on CraftaBrew.com



SANITATION

Proper sanitation is regarded as the most important step in wine making. It is the difference between great tasting wine and something so bad you'll have to pour it down the drain. Yeast is the only organism you want touching your wine, any other bacteria will eat the sugar and spread quickly making it sour and undrinkable. So make sure everything that touches your wine during fermentation & bottling is properly sanitized.

BUCKET ASSEMBLY:

If this is your first time using the buckets, you'll need to assemble them prior to sanitizing. First, remove the plastic nut and one of the silicone gaskets from the spigot. With one gasket on the spigot threads, slowly twist the spigot into the bucket's hole. Then, place the other gasket on the spigot inside the bucket, followed by the plastic nut. Twist to tighten the gasket so it presses the pair of gaskets against the inside and outside the bucket, forming a tight seal. Do not over-tighten. We recommend filling the bucket with tap water – just above the 1 gallon fill line – to check for any leaks before you proceed. Adjust the spigot & washers as needed.

With the primary fermenter's spigot in the closed position, add 2.5 level teaspoons of sanitizer and 1 gallon of water. Stir to dissolve. Add the airlock & a large spoon and let soak for 60 seconds. Retrieve the airlock and let dry on clean paper towels. Next, install the lid on the bucket. Cover the lid's hole with your thumb and rock back & forth to splash sanitizer around the container. This may cause some leaks, so is best done over the sink or outdoors. Open the spigot to allow sanitizer to flow through it and empty into your sink. Remove the lid & discard any remaining sanitizer. Close the spigot before proceeding.

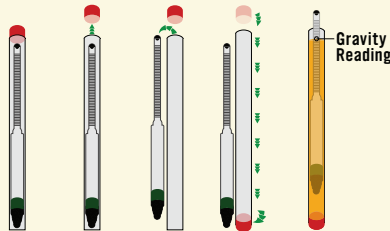
MAKING THE MUST

“Must” is a winemaker's term for unfermented wine. Depending on the recipe you follow, your must may call for fruit &/or juice, water, sugar or other special ingredients. Turn to page 11 for step-by-step instructions for making the must for your chosen recipe.



PRIMARY FERMENTATION

1. Now that your must has been prepared it's time to take the OG reading (Original Gravity). Remove the hydrometer, paper & foam from the plastic tube. Place the hydrometer back in the empty plastic tube and place the tube cap on the base. Use the spigot to dispense must into the tube until it's completely full. Gently spin the hydrometer to remove any bubbles that might be clinging to it. Set the tube on a flat surface and note the hash mark on the hydrometer that lines up with the surface of the liquid. Write this number down – you'll use this OG to calculate the ABV later. **DISCARD THIS SAMPLE. DO NOT** pour it back into the fermenter.



2. Retrieve the proper yeast strain for your wine recipe. Sprinkle the contents across the surface of the must. No need to mix – the yeast will rehydrate and begin fermentation soon.
3. Install the lid. It helps to move clockwise around the lid to secure. Place the airlock in the lid's hole. Remove the airlock's vented cap and fill the body with water to reach the fill line. Place the vented cap back on.
4. Stick the fermometer (adhesive thermometer) to the outside of the fermentation bucket. For the most accurate readings, place it near the middle of the wine's depth so the entire strip is "touching" the wine from the outside of the bucket. Look for the greenest temperature reading on the strip to make sure that your wine's fermenting at the proper temperature (65–75°F).
5. Your wine will undergo primary fermentation for 1 to 4 weeks, depending on your recipe. Timing & technique will vary, so review the tables below and mark your calendar accordingly!



..... PRIMARY FERMENTATION SCHEDULE FOR A WINE MADE WITH FRUIT SOLIDS, PUREE OR FLOWERS

This includes: Hibiscus* & Tropical Wine recipes from page 11.

Day 1 - 7: During the first week of fermentation you'll need to remove the lid and gently submerge the mesh bag of fruit once a day with a clean spoon. This technique is called "punching down." It keeps the solids moist to prevent mold, while enhancing the wine's color and flavor. Always place the lid & airlock back on when you're done.

Day 8 - 14: Let wine ferment undisturbed. (*If making Hibiscus wine, you'll proceed to secondary fermentation on Day 8. See page 13 for details.)

Day 15: Now you'll remove the bag of fruit. Use a large clean spoon or tongs to gently extract as much liquid from the bag as you can. Discard the fruit solids and rinse the reusable bag right away.

Day 15 - 28: Place the lid back on the bucket and ferment for 2 more weeks. After 4 weeks of primary fermentation in the bucket, proceed to secondary fermentation.

..... PRIMARY FERMENTATION SCHEDULE FOR A WINE MADE WITH JUST JUICE

This includes: White Grape, Red Grape, Apple, Cranberry, & Black Tea Wine recipes from page 11.

Day 1 - 14: Let wine ferment in the bucket for 2 weeks.

Day 15: Proceed to secondary fermentation.

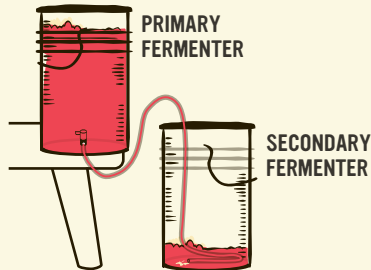
SECONDARY FERMENTATION

After primary fermentation, your wine will need to be separated from its sediment and transferred into a new "secondary" vessel for continued aging. Airlock activity will be quite slow & calm, as the yeast have significantly depleted the sugar supply by now.

1. Make sure that the empty secondary bucket's spigot is closed before adding 2.5 level teaspoons of sanitizer and 1 gallon of water. Stir to dissolve. Soak the transfer tubing in the sanitizer for at least 60 seconds. Let dry on fresh paper towels. No need to rinse. Then, swirl the sanitizing solution around inside the bucket to sanitize the interior. Open the spigot over the sink to allow sanitizer to flow through it & discard the remaining solution in the sink.



2. Place the full fermenter on a chair or surface that's slightly elevated above the empty bucket. Remove the airlock from the lid. Attach the sanitized transfer tubing to the fermenter's spigot, placing the opposite end of the tubing at the bottom of the empty bucket. The tubing's opening should be touching the bottom of the empty bucket to prevent splashing and oxidation.



3. Make sure the empty bucket's spigot is closed. Gently open the spigot on the full bucket to start the flow of wine from primary into secondary.
4. After the transfer is complete there will be sediment and some liquid left in the primary fermenter – do not pour this into the secondary fermenter.
5. Once the primary fermenter is emptied, rinse and dump sediment & give it a wash – you'll use it again for the stabilizing step on page 8.
6. Place the lid back on the bucket. Fill and install the airlock. Let your wine ferment for 2–4 weeks (more time = better clarity). Mark your calendar accordingly.

BOTTLING & BACKSWEETENING

After secondary fermentation your wine is ready for optional sweetening and bottling. You can now calculate the final alcohol content of your wine at this time, too.



1. Remove the airlock from the lid before taking the FG reading (Final Gravity). Place the hydrometer in its empty plastic tube. Using the spigot on your fermenter, completely fill the tube with wine. Gently spin the hydrometer to remove any bubbles that might be clinging to it. Set the tube on a flat surface and note the hash mark on the hydrometer that lines up with the surface of the liquid.
2. **DO NOT** pour this sample back into the fermenter. Instead, pour it into a glass and taste your wine. If you prefer a sweeter taste, follow the optional backsweetening steps on page 9.

CALCULATING ABV

Now that you have your OG & FG, you can calculate your fruit wines final Alcohol By Volume (ABV).

$$(OG - FG) * 131.25 = ABV$$

EX. $(1.055 - 1.013) * 131.25 = 5.5\% ABV$

STABILIZING

Whether or not you choose to backsweeten your wine, it needs to be stabilized before bottling. This prevents refermentation in bottles for a shelf-stable wine. This process involves transferring wine off of its sediment and into the empty bucket.

3. Close the spigot on your empty bucket before adding 2.5 level teaspoons of sanitizer and 1 gallon of water. Stir to dissolve. Soak the transfer tubing & a large spoon in the sanitizer for at least 60 seconds. Let dry on fresh paper towels. No need to rinse. Then, swirl the sanitizing solution around inside the bucket to sanitize the interior. Open the spigot over the sink to allow sanitizer to flow through it & discard the remaining solution in the sink.
4. Place the full fermenter on a chair or surface that's slightly elevated above the empty bucket. Remove the airlock (if you haven't already). Attach the sanitized transfer tubing to the fermenter's spigot, placing the opposite end of the tubing at the bottom of the empty bucket. The tubing's opening should be touching the bottom of the empty bucket to prevent splashing and oxidation.



5. Make sure the empty bucket's spigot is closed. Gently open the spigot on the full bucket to start the flow of wine into the empty bucket.
6. Once the transfer is complete, add 5 crushed Campden Tablets to the wine (crush between 2 spoons or with clean hands). If backsweetening, add 2.5tsp Potassium Sorbate. Stir very gently with a sanitized spoon without sloshing or creating bubbles.
7. Place the lid back on the bucket. Fill and install the airlock. Let wine stabilize for 24 hours.
8. Rinse out your transfer tubing and empty bucket, you'll use them again on bottling day.
9. After 24 hours, your wine is ready to bottle. It's also ready for optional backsweetening if you want to adjust the flavor of your wine.

OPTIONAL: BACKSWEETENING

1. After 24 hours of stabilizing, you can now add sugar to your wine to sweeten. Refer to the recommended dosage chart below.
2. In a clean bowl, dissolve your desired volume of sugar into an equal volume of warm water. Gently pour the sugar solution into your wine and stir – avoid creating air bubbles.
3. Using the spigot on your bucket, dispense some of the wine into a glass. If you like the taste, proceed to bottling. If you'd prefer it sweeter, repeat with small amounts of sugar as needed until the flavor is to your liking.



After backsweetening, wait 24 hours & take a gravity reading. Wait 24 more hours and take another reading. It should remain unchanged, which confirms that stabilizers are working, fermentation has not restarted and that the wine is safe to bottle.

DESIRED SWEETNESS

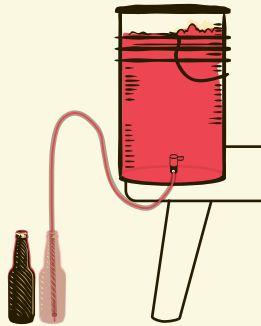
RECOMMENDED SUGAR

Barely sweet		1 ¹ / ₄ cup
Semi-sweet		1 ² / ₃ cup
Sweet		2 ¹ / ₂ cup
Very sweet		3 ¹ / ₄ cup



BOTTLING

1. Once your wine is stabilized & you've backsweetened (optional), it's time to bottle! Close the spigot on the empty bucket before adding 2.5 level teaspoons of sanitizer and 1 gallon of water. Add the corker, transfer tubing & bottling wand to the bucket. Let soak for 60 seconds. Retrieve these items and let dry on clean paper towels. Then, working in batches, submerge and soak wine bottles for 60 seconds each. Let drip dry on paper towels. **DO NOT** sanitize corks. Soak them in hot water for 20 minutes before corking.
2. Place the bucket of wine on a chair or surface that's slightly elevated above your bottles. Remove the airlock (if you haven't already). Attach the transfer tubing to the bucket's spigot. Attach the sanitized bottling wand to the opposite end of the tubing. The spring tip of the bottling wand will need to touch the very bottom of each bottle.



3. Gently rest the bottling wand inside your first empty bottle. Carefully open the spigot. Then, press the bottling wand down into the bottle to release the flow of liquid. Once the bottle is filled to the top, lift the wand up to stop the flow. Once you remove the wand, you'll be left with the perfect amount of headspace.
4. Repeat this process to fill all of your bottles with wine. You may need to tilt the bucket to maintain flow while bottling the last gallon of liquid.
5. Cork all bottles using the included corker. Your wine is now ready to enjoy!
6. These wine bottle corks are rated for 9-12 months of bottle storage or aging. Once corked, bottles are best stored on their side to keep the corks moist and to prevent oxidation.

FRUIT WINE RECIPES

White Grape Wine



Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:

5 Gallon White Grape Juice
10 Cups White Table Sugar

ADDITIVES:

1 ¼ tsp Acid Blend
1 ¼ tsp Wine Tannin
5 tsp Pectic Enzyme
5 tsp Yeast Nutrient
K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half of the grape juice into the sanitized bucket.
2. Add the sugar, acid blend, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more grape juice into the bucket to reach just above the 5 gallon fill line. Stir again to combine.
4. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Red Grape/Concord Wine



Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:

5 Gallon Red Grape Juice
11 ¼ Cups White Table Sugar

ADDITIVES:

1 ¼ tsp Acid Blend
2 ½ tsp Wine Tannin
5 tsp Pectic Enzyme
6 ¼ tsp Yeast Nutrient
71B Wine Yeast

How to Make the Must:

1. Pour half of the grape juice into the sanitized bucket.
2. Add the sugar, acid blend, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more grape juice into the bucket to reach just above the 5 gallon fill line. Stir again to combine.
4. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

Apple Wine



Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:

5 Gallon Apple Juice
5 Cup White Table Sugar
5 Small Lemon (juiced)

ADDITIVES:

1 ¼ tsp Wine Tannin
5 tsp Pectic Enzyme
6 ¼ tsp Yeast Nutrient
K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half of the apple juice into the sanitized bucket.
2. Add the sugar, lemon juice, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more apple juice into the bucket to reach just above the 5 gallon fill line. Stir again to combine.
4. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Cranberry Wine



Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:

5 Gallon Cranberry Juice (or Cran Apple for a smoother, less acidic wine)
10 Cups White Table Sugar

ADDITIVES:

1 ¼ tsp Wine Tannin
5 tsp Pectic Enzyme
6 ¼ tsp Yeast Nutrient
71B Wine Yeast

How to Make the Must:

1. Pour half of the cranberry juice into the sanitized bucket.
2. Add the sugar, wine tannin, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
3. Pour more cranberry juice into the bucket to reach just above the 5 gallon fill line. Stir again to combine.
4. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

Hibiscus Wine



Ready to drink in 29-34 days (depending on optional steps)

INGREDIENTS:

- 5 Gallon of Filtered or Spring Water
- 20 Cups of White Table Sugar
- 10 Oz dried Hibiscus (Jamaica) Flowers
- 5 Small Lemon (juiced)

ADDITIVES:

- 5 tsp Pectic Enzyme
- 5 tsp Yeast Nutrient
- K1-V1116 Wine Yeast

How to Make the Must:

1. To a large stock pot, add as close to a gallon of spring water as you can while leaving some headspace. Bring to a simmer. Turn off the burner & remove pot from heat.
2. Add sugar to the stock pot & stir to dissolve.
3. Add the hibiscus to the sanitized straining bag and tie off the top in a knot. Add to the empty sanitized bucket.
4. Pour the hot sugar-water into the bucket over the hibiscus.
5. Add the lemon juice.
6. Add spring water to the bucket as needed to reach just above the 5 gallon fill line. Stir to combine.
7. Secure the lid on the bucket, insert the rubber stopper and airlock. Add water to the airlock to reach the fill line. Allow contents to cool for a few hours or overnight.
8. Once completely cooled, stir the pectic enzyme and yeast nutrient into the wine.
9. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Fermentation Notes:

THIS WINE FOLLOWS A UNIQUE TIMELINE.

It will ferment for just 1 week in primary before transferring into secondary for 3 weeks of additional fermentation. After 1 week of primary fermentation, remove the bag of flower petals. Use a large clean spoon or tongs to gently extract as much liquid from the bag as you can. Discard the solids and rinse the reusable nylon bag right away. Once the bag is removed, give the wine in the bucket a good stir with a sanitized spoon before transferring - this is important for re-suspending and distributing the yeast into the wine so that no yeast is left behind in the bucket. Full instructions for sanitizing and transferring are detailed on page 6 in the Secondary Fermentation section.

Tropical Wine



Ready to drink in 43-62 days (depending on optional steps)

INGREDIENTS:

- 5 Whole Pineapple**
(or 7.5 lbs chopped)
- 10 lbs Mango (chopped)**
- 5 Gallon of Filtered or Spring Water**
- 21 ¼ Cups of White Table Sugar**
- 10 Small Lemons (zested & juiced)**
- 10 Small Limes (zested & juiced)**

ADDITIVES:

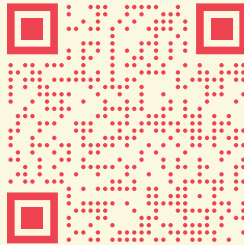
- 5 tsp Pectic Enzyme**
- 5 tsp Yeast Nutrient**
- K1-V1116 Wine Yeast**

How to Make the Must:

1. Before you begin, remove the skins, stem & core of the pineapple and mango. Chop & freeze for 12+ hours if not purchased frozen.
2. Let thaw 4+ hours prior to making the must. Once thawed, give pineapple & mango a gentle massage inside the freezer bag to release some juices.
3. Pour 2 ½ gallon of spring water into the sanitized bucket.
4. Add the sugar, citrus juice, citrus zest, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
5. Place the sanitized straining bag into the bucket - keep the open end out of the liquid. Pour the thawed, massaged pineapple & mango into the bag. Tie off the top in a knot.
6. Pour more water into the bucket to reach just above the 5 gallon fill line. Stir again to combine.
7. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.



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