

W.A.Y. Wine Instructions

5 Gallon Batch

20-25 750ml Bottles

Original Gravity (OG) 1.080-1.100

Final Gravity (FG) 0.996 or Less

Wine Name: _____

Wine Varietal: _____ Date: _____

Wine Equipment Needed

- Primary Fermenter 6.5 Gallon bucket or bigger
- Carboy Glass or Pet Plastic 5 Gallon
- Auto siphon and tubing
- Airlock and Bung
- Mixing Spoon
- Hydrometer
- Bottle filler
- Sanitizer
- Wine bottles 20-25 750ml
- Corks 20-25
- Corker (W.A.Y. Has a corker for rent as well)

Original Gravity: _____

Step 2 Date: _____

Final Gravity: _____

Bottle Date: _____ ABV: _____

Optional Equipment

- Solid Bung
- Wine Thief

Wine Starter Packet

Campden Tablets (Optional Pack)
Bentonite (Pack A)
Dry Yeast (Pack B)
Potassium Metabisulfite and Sorbate (Pack C)
Kieselsol (Pack D1)
Chitosan (Pack D2)
Potassium Metabisulfite (Pack E)
Glycerine (Pack F)

Optional Step - 24hrs Before Day 1

If using Campden tablets. Once the (must/wine juice) gets to 65 to 70°. Crush the Campden tablets (Optional Pack) and stir them into the must.

- Let the must sit for 24 hours. After 24hr move on to Step 1 Day 1

[Campden tablets are a sulphur-based product that is used primarily to sterilize your must/wine juice to kill bacteria and to inhibit the growth of most wild yeast]

W.A.Y.'s -2 - Cents ---- To use or not to use campden tablets that is the question?

The must/wine juice coming is De stemmed juiced and packaged all in a controlled environment. It is then shipped and kept in a temperature controlled truck until you pick it up. With that said you can use them if you would like we wanted to give you the option that is why they are in the 5/6 gallon Wine Starter Pack.

Step 1 - Day 1 / primary fermentation

1. Clean & Sanitize all equipment that will be used.
2. Pour the must/wine juice into the fermenter bucket.
 - (You can use the bucket the juice comes in but you must take at least 4 cups out. As well as you will need to drill the lid for a stopper and air lock) Note you will lose a couple bottles at the end.
2. Mix in the bentonite (Pack A)
5. Use a hydrometer to measure Original gravity (OG). (1.080 - 1.100)
 - You can add table sugar for example to up the OG to get it in the correct range.
6. If using two bags of oak chips, stir in one bag now
(Using Oak Chips also aids in the stabilization of color in the finished wine and helps cross-link Tannins which builds structure in the wine)
7. Sprinkle dry yeast in now. Do not stir. (Pack B)
8. Place the lid and airlock on the bucket/fermenter
9. Keep the fermentation area at 68 to 77°F For the entire wine making process.

Step 2 - Day 14ish / stabilizing, degassing & Clearing

10. Clean and sanitize all equipment.
11. Using your hydrometer Check the [final gravity (FG)] (0.996 or Less)
 - a. If not wait 48hrs and check again.
12. Using sanitized equipment, siphon wine to clean sanitized carboy, leaving sediment behind
 - Note when siphoning wine always fell from the bottom up, so make sure that the hose is in the bottom of the carboy that you're transferring to. This reduces the risk of oxidation. (No splashing)
13. Add potassium metabisulfite and potassium sorbate (Pack C) directly into the carboy
14. Agitate wine using a drill with degassing attachment for 5 to 8 minutes at medium speeds reversing directions every 10 seconds.
 - Note if you do not have a drill or degassing attachment you can use the end of a spoon or shake the carboy. (Please be careful as I have broken a carboy and lost 6 gallons of wine doing this)

[YOU CAN NOT OVER DEGAS PLEASE MAKE SURE TO DO THIS STEP YOU WILL THANK US LATER]
15. Stir in the Kieselsol (Pack D1)
16. Waite at least 1 hour before adding Chitosan (Pack D2)
 - Can be added between 1-24 hours after Kieselsol
17. If you have more oak chips you want to add them at this time. (If your wine is a little to sweet you can add oak chips it will add tannins to dry it out a little and add structure)
18. Add a solid bung, or a bung with the airlock at this time.
19. Place carboy in an area where it will not get moved with low light. 68 to 77°F
 - Use an old t-shirt to cover the carboy from light.

Step 3 - Day 56ish (8 weeks from Day 1)

20. Wine should be perfectly clear if not leave wine another 7 to 14 days to finish clearing.
21. Using sanitized equipment, carefully siphon wine off sediment and (Oak chips if used) into a clean and sanitized, carboy or (your bucket/fermenter if you don't have an other carboy)
22. Stir in potassium metabisulfite (pack E) and Glycerin (pack F)
(Note Glycerin can be added to wine to improve body, smooth out harsh flavors, and add a touch of sweetness)
23. Cover wine while you get ready to bottle
24. Sanitize clean wine bottles about 20-25
 - Pro tip - After sanitizing the bottle turn it upside down in your dishwasher. You can place the wine on your counter above your dishwasher and use the dishwasher lid as a drip tray and bottle there.

(DO NOT CORK ON YOUR DISHWASHER)
25. Using a bottle filler and auto siphon, fill wine bottle then cork.
26. Leave upright for 3 to 5 Days, Allowing cork to expand and seal.
27. After 3-5 days Invert or store on side to keep cork wet.
 - Red wine will get better with age we recommend waiting at least 6 months after wine is in the bottle.
 - White wine can be chilled and enjoyed after bottled.

ABV Calculator

$$(OG - FG) \times 131.25 = ABV\%$$

OG Step 5

FG Step 11

$$\underline{\hspace{2cm}} - \underline{\hspace{2cm}} \times 131.25 = \underline{\hspace{2cm}} \%$$

You can also google ABV calculator and input OG and FG to get you ABV