



APPLE WINE

To make 1 gallon



Equipment

10 litre bucket and lid
5 litre (1 gallon) demijohn/fermenter (glass or plastic)
Airlock & Bored bung
Straining bag
syphon tube
Hydrometer
Hydrometer trial jar
Steriliser

Basic recipe

3.6 kg (8 lb) mixed apples
Small white grape concentrate
1 tsp Pectolase
Sachet of good wine yeast
1 teaspoon yeast nutrient
Soluble Campden Tablets
Stabiliser
Sugar: For dry wine use 675g (1½ lb) Starting S.G. 1.080, Final S.G 1.000
For medium use 900g (2 lb)*Starting S.G. 1.085. Final S.G. 1.005
For sweet use 1020g (2¼ lb) Starting S.G. 1.090 Final S.G. 1.010

Instructions

Sterilise all equipment and rinse with clean water thoroughly before use. Put 2 litres (4 pints) of water in the bucket. Add 1 campden tablets, and pectolase.

Thoroughly wash the apples but do not peel them. Core, cut them up, put them into the water in the bucket at once. This is to prevent enzymes in the apples causing browning. Add the grape concentrate.

Put all the sugar into 500ml (1 pt) of hot water, bring slowly to the boil, stirring constantly to prevent burning, let cool then stir into the mixture. Cover closely and allow the mixture to cool (if not let cool) to about 18-23°C (65-75°F) - lukewarm.

Add the yeast and nutrient, cover the vessel with lid and keep the mixture in the warm to ferment for about three days stirring daily.

The next step is to strain out the solids through straining bag. Wring out the pulp as dry as you can.

Syphon carefully into a demijohn/fermenter, leaving as much deposit in the pail as you can. Then fit a airlock half fill with water and leave until the all fermentation has ceased.

Check final S.G. if correct add 1 campden tablet and Stabiliser.

If when pouring the liquid into the jar. there is a little too much, put what is left info a small bottle, plug the neck with cotton wool and keep in refrigerator until needed, add it to the jar when the yeast has used up more of the sugar.

When fermentation has stopped, no more bubbles from the airlock, syphon off the wine into your clean bucket leaving the sediment behind in the jar. Clean the jar and refill jar with the wine, replace the airlock and put the jar in a cool place to help the clearing.

Syphon off from further sediment as necessary until wine is clear and add 1 more campden tablet.

Stand for about 3 to 4 weeks and then bottle.



The Home Brew Shop

Unit 2, Blackwater Trading Estate, Blackwater Way, Aldershot, GU12 4DJ

www.the-home-brew-shop.co.uk