



The Brew Shop

3624 N. Penn Ave.

OKC, OK 73112

405-528-5193

www.thebrewshopokc.com

WINE INSTRUCTIONS

1. Sanitize **EVERYTHING** that will be in contact with your wine using "easy clean".
2. Dissolve **bentonite** (in the primary fermenter bucket) in 4 cups of warm water.
3. Add large bag of **juice**, then add room temp water to 6 gals (middle ring on bucket).
4. Add **oak** (if included) and stir well. Sprinkle **yeast** on top. Add lid and airlock (filled halfway with water). Keep at 65 – 75 degrees during fermentation.
5. After 10 days rack (transfer) your wine to the secondary fermenter using the racking cane & siphon hose. Add airlock (filled halfway with water).
6. After 10 days rack (transfer) your wine back to the primary fermenter and add **potassium metabisulphite, potassium sorbate, chitosan and smaller silver bag** ("F pack" - if included). Add airlock (filled halfway with water).
7. Stir vigorously once a day for 3 days and then leave alone for another 7 days.
8. Bottle & cork your wine.
9. Age your wine according to instructions (0 – 6 months depending on kit).

DRINK AND ENJOY !!



Primary Fermenter



Air Locks



Racking Cane/Hose



Bottle Filler



Sanitizer