

Apple Wine

1 gallon recipe

Ingredients:

- 15 lbs Apples (wine flavor is best when a combination of tart and sweet apples are used and all juice is used)
- 2 Campden tablets (use 1 at start and 1 at finish)
- Up to 2 ¼ lbs Sugar
- ¼ tsp. Yeast Nutrient
- ½ tsp. Pectic Enzyme
- 1 packet Wine Yeast
- ¾ tsp. Potassium Sorbate (for stabilizing)
- ¼ tsp. Grape tannin
- Water to make up one gallon.

Procedure:

- Day 1** Sanitize all equipment (everything that will touch your wine!)
Crush or chop the apples and press out the juice.
Crush 1 campden tablet and add to juice, along with yeast nutrient, pectic enzyme, tannin and any water needed.
Take a hydrometer reading and add sugar to bring reading up to **1.090**
(up to 2 ¼ lbs)

Because of the amount of naturally occurring sugar in your apples varies, it is important to take a hydrometer reading before and after adding sugar.

Cover with a loose fitting lid or a lid with an airlock and let sit for 24 hrs.

- Day 2** After 24 hrs. sprinkle yeast on top of juice and let sit at 65°F to 75°F.
Day 3-4 Fermentation will start and the mixture will bubble vigorously. Put on tight fitting lid with an airlock.
Day 6-9 Fermentation will begin to slow. Siphon the juice into a gallon jug and attach an airlock.
1 month Rack (Siphon) the wine off of the sediment (lees) into another container. If wine is clear you can bottle, if not repeat this process for another month or until clear.

Bottling After fermentation and clearing, add 1 crushed campden tablet and ¾ tsp. Potassium sorbate per gallon to help stabilize wine prior to bottling. If a sweeter wine is desired, add sugar to taste after wine is stabilized. Put into bottles and age for 3-6 months for best results.



Questions About This Recipe?

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