

6/6/18 Matt + Hannah wine mix grapes

Einset + concord grapes. 2017 (?) harvest + frozen.

I will hand squeeze grapes into a 1, 3, or 5 gallon jar for primary fermentation. Add sugar to bring SG up to 1.090-1.095, then start normal process.

purchased \$81 of gear. Big item \$18 3G jar, + misc

smaller ticket items including chemicals + yeast (8.75 ea. x2)

split frozen grapes to two plastic bins. Still frozen

6" chunks, but starting to get slushy. Will ~~see~~ squeeze tomorrow.

6/7/18 separated juice from skins, stems, seeds. Mostly. Got almost 8G,

lets say 7G. Need to leave room for foam head primary fermentation.

5G bottle sg 1.064

\$11 for 12 lbs sugar

3G bottle sg 1.060

3G bottle 2c read 0.02 from 1.068 to 1.070 .01 2c

+4c

1.084 .014 4c

+2c

1.088

+1c

1.091 ✓

5G bottle 12c

1.090

5G — final sg nit. day 1.090

5G scott — 1.091

no sugar/juice
3.67 ph

total sugar added
~ 7lbs

4 complex tabs ea, 3t pectic enzyme ea,

2100

6/7/18

6/8/18 Matt + Hannah #003

yeast will be Lalvin 71B

~~2123~~

~~2123~~

8G \approx 40 bottles (750ml)

2100 added 1 packet Lalvin 71B to each jar

temp hovers around 68F, put heating mat under 6/9/18 0800

6/12/18 2100

5G scott jar SG 1.018

5G jar SG 1.021

6/27/18 rack into 5G, 1G, 1G SG 0.992

7/19/18 looking super clear!

60 bottles + back-sweetening

10/25/18 initial 1.064

- 0.992

$\times 131.25 = 9.5\% \text{ ABV}$

simple syrup ss 2 sugar : 1 water

tasting 1c wine $\frac{1}{4}$ tsp ss "really took edge off"

+ $\frac{1}{4}$ tsp \checkmark good.

back-sweeten 1c + $\frac{1}{2}$ t ss

50G = 80 cups need 40t ss

1G = 16 cups

48t in 1 cup. \approx 1 cup boom.

3t = 1T

48t = 1c

$\frac{1}{3}$ c = 16t

1 gallon = nothing

1 gallon = 16 cups, ~~#1600~~