

batch 002

2/13/18 1500

grapes ~ 40 lbs grapes frozen

12# sugar

3 G water

yeast nutrient

pectic enzyme

campden tablets  
91

1900 still not on the scale, <64F

2/14/18 1400 55F.

SG 1.102, -1.104

60°F

2 packets EC-1118, hot tap water for — Mn...  
measured ph 3.45

added yeast.

1900 69°F, 2200 stirred, 71F

2/15/18 0745 stir, 76F. 2015 78F, inches from top.  
2315 stir 77F

2/16/18 0730 stir 78F x3 stirs, 2130 80F.  
added a little rag under can.

2/17/18 0900 78-80F added mother rag

2/18/18 1430, gone for 24 hrs, 68°F, house 49°F. - Mn.  
less forming/cap height

2045 64F, gone until now, house was 44F outside 33F

2/19/18 0655 68F., 2245 70F removed a rag from under

- 1 less sweet + acidic, largely after taste, harsh  
dry, acid, but not bad <sup>for bite</sup>  
<sub>seems</sub>
  - 2 less acidic, less sweet.  
more dry, <sup>favorite.</sup>  
less sweet than 1
  - 3 neutral, slightly sweet. smooth, not too bad  
nice, less edge
  - 4 not sweet, too sweet, no punch bite form  
Sweeter, notes assertive <sup>old = bad</sup>, too sweet
  - 5 really sweet, same as 4. old bad too sweet  
less sweet than 4
- all not gutty.

Joe

- 1 smoother, not too much sweetness
  - 2 not as sweet as 1, not really
  - 3 taste same, acid reflex if I don't too much, not really
  - 4 real sweet and smooth, aftertaste, aerated or something,  
<sub>not so citrusy</sub>
  - 5 about 3, not as sweet, dethud down,
- Likes 4 sweet, would take 5 to a party, fav

batch 002

2/20/18 0800 69F; 0900 SG ~~1.002~~ 1.002  
1700 70F

2/20/18 2100 racked to 1x5G, 2x1G jugs, stopped.  
0.998 - 1.000 SG, 70F

3/8/18 racked into 1x5G & 1x 1G bottle  
SG 0.990

going to allow temps to go 50-60F, temp of house +  
flow. Still cloudy, but removed 1st pile of lees.

5/8/18 racked to 5G + 1L (or?) metal bail top glass jar, but  
with air stop.

#### Taste testing

1/2 c wine, simple syrup 1:1 sugar to water

	<u>Blind #s</u>
1 air rated from mucky	3
2 air rated w/ coffee frother.	2
3 2t simple syrup	4
*4 1t simple syrup	5
5 1/2t simple syrup	1

Batch 002 cont...

5/8/18 packed to 5G + 1L jars. Tried to airtight as I was pouring. Taste tested w/ sugar, blind test, people preferred

1t  $\rightarrow \frac{1}{2}$  c water

simple syrup (1c water 1c sugar) SG 0.992

6/6/18 added potassium sorbate, wait 5 days  
 $\rightarrow$  6/11/18 to sweeten + bottle

1t simple syrup to  $\frac{1}{2}$  c

5g gets  $3\frac{1}{2}$  c ss

1g gets  $\frac{2}{3}$  c ss

ss is 1:1 sugar + water.

Potassium sorbate

$\frac{3}{4}$  t per 1 gallon      1 liter =  $\frac{1}{4}$  g

$\frac{15}{4}$       5g       $\frac{3}{16}$  t for 1 liter

$3\frac{3}{4}$  t per 5g