

# Water 'N' Wine

## Restart Procedure

Follow these steps to restart a stuck wine, cider or sugar mash.

### Equipment

- One 6 gallon carboy that's empty, clean and sanitized
- One primary fermenter that is at least 30L (if your stalled wine is currently in a primary fermenter, it can be used)
- One vessel that's at least 2 cups (470ml)
- Measuring utensils

### Ingredients

- 1 tablespoon (15g) of bentonite
- 2 teaspoons (10g) of yeast nutrient
- Two 5g packs of Montpellier K1-V116 or EC-1118 yeast
- ½ teaspoon (3g) of dextrose or table sugar

### Instructions

1. Add 1 tablespoon (15g) of bentonite to ½ cup (120ml) of hot (180°F / 80°C) water, stir and let sit for 1 hour. Add the bentonite solution to your stalled wine and stir gently. Allow the wine to settle for 24-48 hours and then siphon the wine off its sediment into a clean and sanitized 6 gallon carboy.
2. Dissolve 2 teaspoons (10g) of yeast nutrient in ¼ cup (60ml) of warm water and add to the carboy.
3. In a clean and sanitized vessel that's at least 2 cups (470ml), add ½ cup (120ml) of warm (100°F / 38°C) water and sprinkle in (do not stir) two 5g packs of Montpellier K1-V116 or EC-1118 yeast. Let sit for 15 minutes then gently stir to break up any clumps.
4. Add ½ teaspoon (3g) of dextrose or table sugar to the yeast mixture and stir gently for 30 seconds. Let sit for 15 minutes.
5. Add ½ cup (120ml) of stuck wine to the yeast mixture, stir for 30 seconds. Let sit for 15 minutes.
6. Clean and sanitize a primary fermenter (at least 30L) and add 2 cups (470ml) of wine out of the carboy.
7. Add all of the rehydrated yeast/stuck wine mixture to the primary fermenter, mix vigorously, and let sit for 20 minutes.
8. Transfer 4 cups (1L) from the carboy into the primary fermenter, mix vigorously, and let sit for 20 mins.
9. Transfer 8 cups (2L) from the carboy into the primary fermenter, mix vigorously, and let sit for 20 mins. Repeat this step until all the wine has been transferred to the primary fermenter.
10. Seal the primary fermenter with a sanitized lid and airlock. Store in a warm area ensuring that the thermometer on the primary fermenter is between is 77°F and 80°F (25°C and 27°C)

\* Cleaning your equipment means rinsing any debris off then soaking it in Chlora-Clean (1tbsp per 4L of water) for a few hours. Then wipe with a soft cloth to avoid scratching any plastic and then rinse thoroughly with clean water. Let drip dry.

\* Sanitizing your equipment means rinsing any clean equipment including buckets, lids and bottles that may come in contact with your wine with Star San (1ml or 1/4tsp per 1L of water) and letting it drain for at least two minutes. Do not rinse with water. Your equipment does not have to be dry before use.

**For further assistance, contact Water 'N' Wine @ 902-755-9463**