



# AIH Apricot Wine

Now you can enjoy your own 5 gallon batch of Apricot Wine! This kit includes everything you need except yeast!

100-934-2-2

**Original Gravity :** 1.085

**Alcohol by volume :** 11.00%

**Final Gravity :** 1.000

**Difficulty :** Medium

Brew Day
/ /

Supplies Included : Apricot Puree, Sugar, Additives

<b>Fermentables :</b>	98 oz Apricot Puree ( Two Cans ) 9# Corn Sugar
	<b>Additives:</b> .5 tsp Pectic Enzyme 2 tsp Acid Blend 4 tsp Yeast Nutrient 2.5 tsp Potassium Sorbate
	<b>Yeast:</b> 1 Package Wine Yeast

Procedure : Please read all the instructions before you begin brewing, to insure you have all the ingredients, and you fully understand the process.

1. Sanitation : It is important to thoroughly clean and sanitize all of your wine making equipment.
2. Making the Must : Add Fruit Wine Base to the fermenter. Dissolve the sugar in 4.5 gallons of warm or boiling water and add to your fermenter. Add all ingredients ( additives ) to the fermenter EXCEPT for the Yeast and Potassium Sorbate.
3. Gravity Reading : Take a sanitized sample with a thief/test jar for your hydrometer reading. Your original gravity reading should be right around 1.085.
4. Pitching yeast : Sprinkle yeast on top and stir lightly to dissolve in to the liquid. Temperature should be between 70 -80 Degrees F.
5. Fermentation : Your temperature should be between 65-72 degrees F for the duration of fermentation. Be sure to keep your fermenter off of cold floors and away from fluctuating temperatures.
6. Finish Gravity : When fermentation is complete, making sure it is done fermenting by checking it with a hydrometer; it should have finished down to 1.000 or lower.
7. Secondary : After confirming it has completed fermentation, you will need to transfer to a sanitized 5 gallon glass carboy for secondary, being careful not to transfer sediment. Remove bag of fruit from primary fermenter ( if used ) and squeeze lightly. If no bag is used strain pulp.
8. Racking : Rack every 1-2 months into clean and sanitized secondary vessel until clear ( a clarifier may be used )
9. Stabilizing : After wine is clear, add Potassium Sorbate to stabilize. Mix well, it is now ready to bottle. For sparkling wine DO NOT use Sorbate. Use champagne style bottles and corks for sparkling wine.

ABV% Calculator	_____	_____	X 131.25	=	_____
	Original Gravity	Finishing Gravity			Alcohol by Volume %