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## Rhubarb Wine Recipe

### Ingredients;

1.25 Kg of Fresh Rhubarb (best pulled in may)  
1.1 Kg Sugar  
1 Gallon Water  
245gm White Grape Concentrate  
1 tsp Pectolase  
1 tsp Yeast Nutrient  
½ tsp Wine Tannin  
15 gm Precipitated Chalk  
1 Sachet of All Purpose White Wine Yeast  
2 Campden Tablets  
1 tsp Fermentation Stopper

### Method;

Ensure you sterilise all equipment before you start.

You need to wash the Rhubarb, cut into small pieces and place into in the Fermentation Bucket. Pour over 1 Gallon of boiling water and allow to cool.

Add the Pectolase and 1 crushed Campden Tablet. Stir well fit the lid and leave for 24hrs.

After 24hrs add the Precipitated Chalk, half the sugar and stir until the sugar is dissolved. Then stir in the Wine Tannin, Yeast and Yeast Nutrient. Fit the lid and leave to ferment for 3 – 4 days, stirring each day.

Strain the juice into a pan using the straining bag and mix in the remaining sugar,.

Using the funnel add the juice to the demi-john with the Grape Juice Concentrate.

Add the filled airlock and bung and leave until fermentation has finished (usually when the airlock stops bubbling) in a dark place with a temperature of about 18-22C

After fermentation you want to take the wine off the sediment at the bottom, you do this by sterilising your fermentation bucket again and syphoning out the wine into the bucket, trying to avoid transferring any sediment, then clean out the demi-john and pour the wine back in. If you're not convinced you got rid of all the sediment wait an hour for the sediment to settle and repeat.

When you have done this add 1 tsp of Fermentation Stopper and 1 crushed Campden Tablet and refit the airlock and bung. Over the next 3 days you need to shake the demi-john to remove any trapped gas.

Once the wine has cleared (about 6 weeks), clean and sterilise some bottles and syphon the wine into them then cork the bottles if using glass or attach the cap if plastic.

This wine is best after 9 months of maturing in the bottle, but will get better if left longer.

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