

Magnum

22.5 Litre Wine Kit

INSTRUCTION

22.5 Litre Cider Kit

*Makes 30 bottles of superb wine
or cider in less than 14 days*

You will need this:

This kit (so far so good!)

A good homebrew cleaner/steriliser

3.5kg of sugar (for wine) or 1.3 kg (for cider)

A fermenter holding at least 23-25 litres

An airlock and suitable bung for that

An extendable syphon (or just a tube)

30 bottles with suitable corks/caps

Some optional items:

A **large funnel** is helpful for adding things to your fermenter. For optimum quality, use a **heat pad** to control temperature. A **hydrometer** is very valuable when tracking the progress and a **twin lever corker** (for wine) or **twin lever capper** (for cider) is a great help when bottling. For making cider, you can use a Hambleton Bard **Beersphere Keg** (instead of bottles).

WINE INSTRUCTION (Cider see page 6)

Wine Kits - Start

1. Add 5-6 litres of hot water to your cleaned and sterilised fermenter (lukewarm if glass), then add 3.5 kgs of white sugar. Mix well until completely dissolved.
2. Add the juice, rinse out and add any juice left in the can using hot water. Top up to 22.5 litres (5 gallons) in your fermenter using a mix of hot and cold water to achieve a temperature between 25 - 30 C. Mix well.
3. Add **wine yeast/nutrient (sachet no.1)** and mix well. Seal fermenter with an airlock, half filled with water.
4. Leave to ferment in constant temperature between 20-28 C. Fermentation will normally take 7-8 days (a little longer if low temp).

Note: Always consider the risk of leaks or frothing when choosing place for fermenter.

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After fermentation (7-10 days)

5. Check that fermentation is over, using a hydrometer. The reading should be 998 or lower. There should also be no more activity (bubbles in airlock). If necessary, wait another day and re-check.

If you don't have a hydrometer, you can taste the wine. Check that it is not too sweet.

6. Rack off to another sterilized vessel using a syphon tube. Add **stabiliser (sachet no.2)** and shake/stir very thoroughly to remove CO₂.

Repeat a 3-4 times with at least 1 hour in between. If you don't have a 2nd vessel, you can skip the racking off here, but that will slow down clearing a little.

7. Add **finings A (sachet no.3)** and mix well, then leave for 2-3 hours.

After 2-3 hours, add **finings B (sachet no.4)**,

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carefully stirring up any sediment, for only 15 seconds. Leave wine to clear for 2-7 days, preferably in a cool place on a table so you can rack it off later without moving it first.

Important: Do not rack off or try to remove CO2 before adding Finings B.

8. After 2-7 days, when wine is crystal clear, syphon directly from fermenter to sterilised bottles and seal with corks or plastic stoppers.

That's it - your wine is now ready to drink!

CIDER INSTRUCTION (Wine see page 3)

Cider Kits - Start

1. Add a 5-6 litres of hot water to your cleaned and sterilised fermenter (lukewarm if glass), then add 1.3 kgs of white sugar. Mix well until completely dissolved.
2. Add the juice, rinse out and add any juice left in the can using hot water. Top up to 22.5 litres (5 gallons) in your fermenter using a mix of hot and cold water to achieve a temperature between 25 - 30 C. Mix well.
3. Add **cider yeast/sweetener (sachet no.1)** and mix well. Seal fermenter with an airlock, half filled with water. Leave to ferment in constant temperature between 20-28 C. Fermentation will normally take 7-8 days (a little longer if low temperature).

Note: Always consider the risk of leaks or frothing when choosing place for fermenter.

CIDER INSTRUCTION (Wine see page 3)

After fermentation (7-10 days)

4. Check that fermentation is over, using a hydrometer. Reading should be 1000 or lower and no more activity (bubbles in airlock). If necessary, wait another day and re-check.

If you don't have a hydrometer, just make sure there are no more bubbles in the airlock and no visible activity.

5. For best result, rack off to another vessel, leaving only the thick sediment behind (you can skip this instruction but you will then get more sediment in the bottles).

6. Add **cider flavouring (sachet marked X)** and mix well.

7. For a normal (sparkling) cider, transfer to beer or cider bottles (leave 2-3 cm headspace), add 1 teaspoon of sugar per 750ml and seal with crown corks.

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For sparkling ciders you can also use a Hambleton Bard Beersphere Keg or similar pressure barrel. Transfer to the keg, add 60g of sugar and seal your keg.

8. Store the cider for 5 days at between 20 C and 30 C to allow secondary fermentation to occur. Then leave cool to clear. Chill before serving.

That's it - your cider is now ready to drink!

Note: For still cider instead, leave up to a week longer to clear (or use an optional fining agent such as Alcotec Turbo Klar for 24 hour perfect result) before bottling, then transfer to any type of bottle and don't add sugar to the bottles. You can then use any type of closure (wine cork, screw cap etc).

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