

Strawberry Wine



Berry Fruit Wine (Fruit Wines) brewed by **Nick**
23 Sep 2018



Batch Size (fermenter): 23.00 L

Total grain weight: 17.00 kg

Boil Size: 28.00 L

Brewery Profile: The Grainfather (DBB)

Final Volume: 21.00 L

Brewhouse Efficiency: 75.00

Total Water Needed: 23.00 L

Boil Time: 60 min

Colour: 0.0 EBC

IBU: 0.0 IBUs

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
12.00 kg	Fruit - Strawberry [Primary] (0.0 EBC)	Adjunct	1	70.6 %	11.49 L
5.00 kg	Corn Sugar (Dextrose) [Primary] (0.0 EBC)	Sugar	4	29.4 %	3.15 L
1.0 pkg	Vintner's SN9 (Vintner's Harvest #SN9)	Yeast	5	-	-

Primary Ingredients

Amt	Name	Type	#	%/IBU	Volume
9.60 g	Pectic Enzyme (Primary)	Other	2	-	-
6.90 g	GoFerm Protect (Primary)	Other	3	-	-
6.00 g	Fermaid A (Primary 7.0 days)	Other	6	-	-
1.00 Items	Campden Tablets (Primary)	Water Agent	7	-	-

Recordings:

Boil size: _____ (target: 28.00 L)

Original gravity: _____ (target: 1.087 SG)

Pre-boil gravity: _____ (target: 1.000 SG)

Batch volume: _____ (target: 23.00 L)

Post-boil volume: _____ (target: 25.00 L)

Final gravity: _____ (target: 0.982 SG)

Any secondary/dry hopping:

Notes:

<https://winemakermag.com/article/652-take-a-sip-of-strawberries>

PREPARING THE BERRIES

Mash berries after cleaning and hulling.

Take the prepared strawberries and put them into fermenter and add enough water to barely cover them. Add to this mixture the campden tablets, acid blend and wine tannin as called for in the recipes. Do not add the yeast nutrient, sugar or yeast.

Add the pectic enzyme (all of it) this will allow the fruit's pectin to be broken down faster than normal.

Let the mixture stand for 24 hours. You can give it a stir from time to time. During this period the liqueur will change from a thick, pasty mixture to a thinner, more syrupy mixture with a more shiny, candied appearance.

FERMENTATION

Add the remaining water to achieve the batch size and stir in the sugar until completely dissolved, then add the yeast nutrient and yeast.

On or around the seventh day of a normal fermentation the activity should start to decrease. The specific gravity should be between 1.025 and 1.035. At this point, you're ready to rack (siphon) your "must" into a secondary container. Leave as much of the pulp and sediment behind as possible.

Ferment until it has completely stopped, which will take about 4 to 6 weeks. Rack one more time into a clean secondary container, re-attach the airlock and allow to stand until the wine is completely clear. This will usually take an additional week or two.