Group 4

IV – Quasar

Homemade Wine Procedures

**Step 1**: Gather the ingredients and materials

1. 3 cans of 100% frozen grape juice
2. ½ cup of sugar
3. 1 gallon container
4. Balloons
5. Water
6. Pin
7. Magic Fairy Dust or yeast
8. Measuring cups
9. Rubber bands
10. Siphoning hose
11. Funnel

**Step 2**: Mix some concentrate

Thaw the concentrate and POUR IT INTO THE GALLON CONTAINER. Mix in TWO cans of water for each can of concentrate – NOT THREE. Because the yeast will eat a lot of sugar, we need more concentrate than normal juice to make the concoction even remotely sweet. Thus, we use less water.

Once all of the juice and water is added, cap the jug and SHAKE IT UP. Not only does this greatly improve how well-mixed the juice and water are, it will also put air into it. This is called AFRATING THE MUST in proper winemaking terminology.

**Step 3**: Add the sugar

Dump that ½ cup of sugar into the jug with the juice. It is a lot easier if you use a funnel. After that, SHAKE VIGOROUSLY WITH THE CAP ON. Don’t let the sugar settle at the bottom, or else there may be flavor problems later.

**Step 4**: Prepare and add the yeast

Preparing and adding the yeast is more complex than just ripping open a packet and dumping the water into the juice. In you want the yeast to work properly; you need to HYDRATE it first. Pour some warm water into a cup and then dump the powder into it. DO NOT STIR the yeast right away – For best results, give it time to hydrate on its own before messing with it.

Once the yeast is completely hydrated, add a few spoonfuls of sugar and stir. Wait for the yeast to foam up. It is not uncommon for the yeast to foam up at least an inch. Pour the yeast into the juice once this happens and again SHAKE VIGOROUSLY WITH THE LID ON. Quickly move on to the next step once the juice and yeast are properly mixed.

**Step 5**: Add the balloon

Get a pin and put 3-10 holes in the top of the balloon. These holes will allow the gases the fermentation process creates to escape, but are so small they will mostly close when the pressure of fermentation decreases.

Once the holes are made, put the balloon around the top of the OPEN gallon container. You don’t need the lid for a while, but make sure to keep it around so that you can securely “seal” the finished wine in few weeks.

When pacing the balloon around the opening, do your best to push it “down” into the container. It shouldn’t stick…YET. If you want to make sure the balloon doesn’t pop off during fermentation, place a rubber band around the bottom of it or tape into the jug.

Once the balloon is on, you’ve completed your part! Make sure that the jug is in a warm place where it will not be disturbed and LEAVE IT ALONE.

**Now it’s time to play…The Waiting Game**

**Probably the hardest part of this whole process is allowing the yeast to do their work of convert the sugar to alcohol. How will you know if the little guys are doing their job? Within 12 hours, VISIBLE and AUDIBLE signs of fermentation should appear. These include seeing small bubbles rising inside the container and hearing a hissing sound. Even more obvious should be the balloon.**

**When the balloon begins to inflate, you know the yeast is working! If it hasn't started to inflate within 24 hours from the time you poured in the yeast, the fermentation has probably stalled and you need to try adding new yeast.**

**It usually takes between one and two weeks for primary fermentation to stop. You'll know this has occurred when the balloon deflates considerably. Place the jug into a cool place like a refrigerator at this time. Also, put the cap back on the jug once the balloon deflates almost completely. These two steps will protect your alcohol's flavor, especially if you don't drink it right away.**

**Once primary fermentation has stopped, the alcohol content should be sufficient for you to get a good buzz from the wine. If you want to improve the taste, though, you'll need to let it sit for a month or two before drinking it. If you REALLY want it to taste good, transfer it from the current container (called a "fermentor")  into another container, making sure to leave all of the gunk on the bottom in the previous vessel. This gunk, called "sediment" or "dregs" by most, is primarily made up of yeast cells that have died from alcohol poisoning (you try swimming around in your own urine for a while and see what happens!). Though usually not poisonous (at least not any more poisonous than alcohol normally is), they give the wine an odd flavor. To get the wine out without disturbing the dregs too much, siphon the wine out. Siphoning just means you take a hose and suck the wine from one container to another, leaving a lair of wine and sediment behind. If you don't want any saliva to contaminate the wine, rinse your mouth out with Listerine or vodka prior to siphoning and then use an aluminum foil tip on the end of the hose. Pull the foil OFF of the hose just before the wine gets to it and you should be fine.**