



ABCCORK PRESENTS

The Fundamentals of Fermentation: The Importance of Temperature

Wine making is one of the most rapidly growing hobbies. Its attraction is the increased quality of the products and its approachability; that is, if the fundamentals are being observed. Sometimes when a novice wine maker encounters difficulties with their fermentation, the problem has to do with basic principles. More often than not, the issue is temperature. If not properly maintained the yeast will not perform as it should. Cooler temperatures will see the fermentation become “stuck” or, at least, sluggish. Further difficulties associated with cooler temperatures are carbonation or lengthy clearing periods. In order to reduce these problems, it is important to keep a constant room temperature of 22 – 25 c (72 – 77 f) and observe the following:

- Keep your primaries and carboys away from areas where the temperature is likely to fluctuate. These include concrete floors or near doors and windows
- The temperature of a liquid is cooler than that of the room in which it is contained. It is advisable to measure the temperature of the must with a liquid thermometer.
- When using your hydrometer know that different temperatures will have variations in the SG readings. In order to obtain the most consistent and accurate readings keep the liquid temperature between 20 – 23 c (68 – 74f).
- A Brew Belt may be used as an extra measure when maintaining a constant temperature.

If the fermentation continues to be stuck or sluggish, aerate your wine with stirring and introduce some yeast nutrient or yeast energizer to the liquid.

Wine making, like most hobbies, can be both enjoyable and hassle-free if proper care is taken to build your foundation of knowledge on the fundamentals – the fundamentals of fermentation.



ABCCORK
YOUR ONE STOP SHOPPING SOURCE SINCE 1972

www.abccork.com
London, Ontario N6N 1N7