



ABCCORK PRESENTS

Wine and Beer Making Getting Started

When starting your exciting new hobby of wine and beer making, it is important to have all of the essential equipment. To be lacking in this department will compromise your success and the quality of the end product. The following is a list of all the required materials:

- **Primary Fermenter:** a 24-46 lt (5-10 Gal) food grade plastic container with a lid.
- **Secondary Carboy:** a 23 lt (5 Gal) glass carboy or a food grade plastic carboy of the same capacity. Certain specialty wines may require an 11.5 lt (3 Gal) carboy. This should be outlined in their enclosed instructions.
- **Airlock and Bung:** This rather ingenious device is designed to allow the carbon dioxide to escape during fermentation without air and airborne contaminant from ruining your brew. It is important that the airlock is half filled with water at all times. Not doing so will render the piece useless.
- **Wine Thief:** A long plastic tube used to extract samples of the liquid with ease.
- **Hydrometer and Test Jar:** This is perhaps one of the most important pieces of equipment in fermenting. This instrument measures the Specific Gravity (S.G.) of your wine or beer indicating sugar levels, potential alcohol, and the progress of the fermentation. To use, extract a sample of the liquid into the test jar using the wine thief and place the clean and sterilized hydrometer in it. The surface level of the liquid on the hydrometer is your S.G.
- **Sterilizing Agent:** Clean and sterilize everything that will come into contact with the wine or beer. Commonly used products include sodium metabisulfite or potassium metabisulfite. Follow the supplied directions for use or contact the customer service representative of your supplier.
- **Siphon Tube and Rod:** Food grade plastic tubing attached to a rigid rod which is used for transferring the liquid from one container to another with ease.
- **Plastic Spoon (70cm):** Necessary for mixing all ingredients and for the degassing process.
- **Thermometers:** It is advisable to have one to measure the room temperature and a floating thermometer to manage that of the liquid. Maintaining a constant room temperature of 22 – 25 c (72 – 77 f) and liquid temperature of 20 – 23 c (68 – 74f) will

Getting started on the right foot with this essential wine and beer making equipment (and its proper maintenance) will lead to many years of enjoyment. Good luck with your new hobby!



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