

ADDITIVE QUANTITIES

Pectic Enzymes	1/2 tsp / 5 litres
Stabilizer	1/2 tsp / 5 litres
Anti-Oxidant	1 tsp / 20 litres
Tannin	1/8 tsp / 5 litres
Campden Tablets	2 tabs / 5 litres
Andovin Yeast Nutrient	1 tsp / 5 litres
Sparkaloid Finings	1 tsp to 10 cc water / 5 litres Stir while simmering for 30 min. Add hot solution to wine and allow to settle for 2 weeks.
Stock Sterilizer solution [10% solution]	100 gm Sodium Metabisulphite / 1 litre water
To sterilize juice before fermentation	5 cc Stock solution / 5 litres
To sterilize pulp before fermentation	10 cc Stock solution / 5 litres

CONVERSIONS

1 ounce	=	28.4 grams
1 gallon	=	4.54 litres