BASIC WINEMAKING KIT

Official NORTHERN BREWER Instructional Document

THE BASIC WINEMAKING KIT CONTIANS:

FERMENTING EQUIPMENT

- 7.9 gallon fermenting bucket w/ lid (primary fermenter)
- Six gallon glass or plastic carboy (secondary fermenter)
- Fermentation lock
- Carboy bung

TESTING EQUIPMENT

- Hydrometer

- **SIPHONING EQUIPMENT**

- 5 foot length of 3/8" ID siphon tubing
- Auto-Siphon

BOTTLING EQUIPMENT

- Bottle filler
- Double lever corker
- Thirty #9x1.75 corks

SANITIZING & CLEANING EQUIPMENT

- 8 oz. Easy Clean Cleanser
- Wine bottle brush
- Carboy brush

IN ADDITION TO THE KIT, YOU WILL ALSO NEED:

- **WINE INGREDIENT KIT** designed to make 6 gallons.
- **EMPTY WINE BOTTLES** - 6 gallons of wine will fill about thirty 750 ml bottles. You won't need these for at least a few weeks.

ASSEMBLY

AUTO-SIPHON ASSEMBLY. Slide one end of 5' siphon tubing over the shorter, hooked end of the auto-siphon's smaller tube. Slide hooked tube inside larger tube.

BOTTLE FILLER. Slide one end of 3' 3/8" tubing over the open end of bottle filler. Slide the other end of the tubing over the bottling spigot when you are ready to bottle.