

# DELUXE WINEMAKING KIT

Official NORTHERN BREWER Instructional Document



## THE DELUXE WINEMAKING KIT CONTAINS:

### FERMENTING EQUIPMENT

- 7.9 gallon fermenting bucket w/ lid (primary fermenter)
- 6 gallon glass or plastic carboy (secondary fermenter)
- Fermentation lock (2)

- Carboy Bung
- Plastic paddle

### TESTING EQUIPMENT

- Hydrometer
- Thief
- Hydrometer test jar
- Fermometer (2)

### SIPHONING EQUIPMENT

- 5 foot length of 5/16" ID siphon tubing
- Auto-Siphon

### BOTTLING EQUIPMENT

- 6.5 gallon bottling bucket - with 1" hole for spigot
- Bottling spigot
- 3 foot length of 3/8" ID siphon tubing
- Bottle filler
- Portuguese floor corkscrew
- Thirty #9x1.75 corks

### SANITIZING & CLEANING EQUIPMENT

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

## ASSEMBLY

### INSTALL SPIGOT ON BOTTLING BUCKET.

Slide white o-ring over threads on spigot. Place spigot through hole in bucket so threads are on the inside. Screw plastic nut down, tighten by hand. Test with water before use.

**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.

## 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 a few weeks.