

# WINE FERMENTATION PROCESS

Corn Grains  
250 g

Soak in water  
1 - 2 Days

Sprout  
5 - 7 Days

Water  
2 Liter

Snakefruit  
250g

+  
Corn Sprout  
250g

Mashed

**MASH 2 L**

Heat until  
boils!  
Cool Down  
to 40°

**MASH 2 L**

+  
Starter YEAST  
10mL

(boiled and cooled)

Filter it!

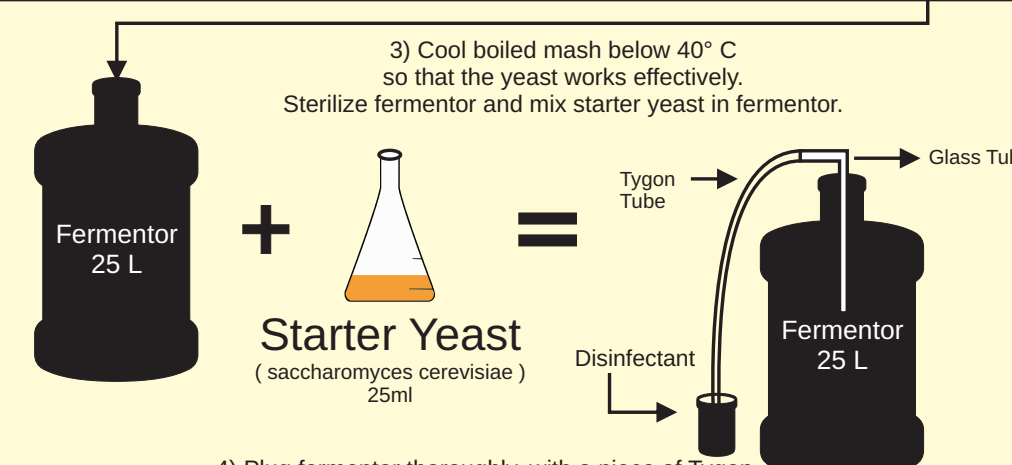
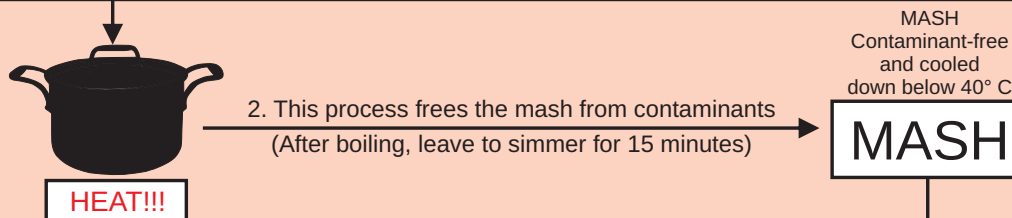
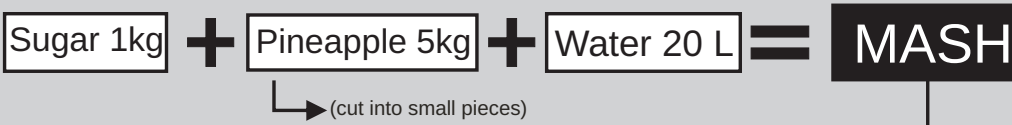
Fermentation  
19 Days

**WINE**

AGING

# Fermentation Process

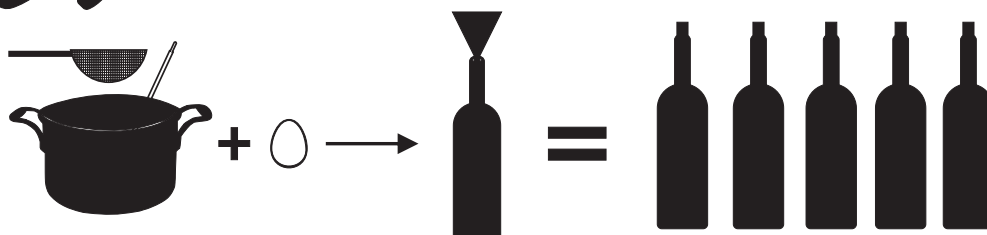
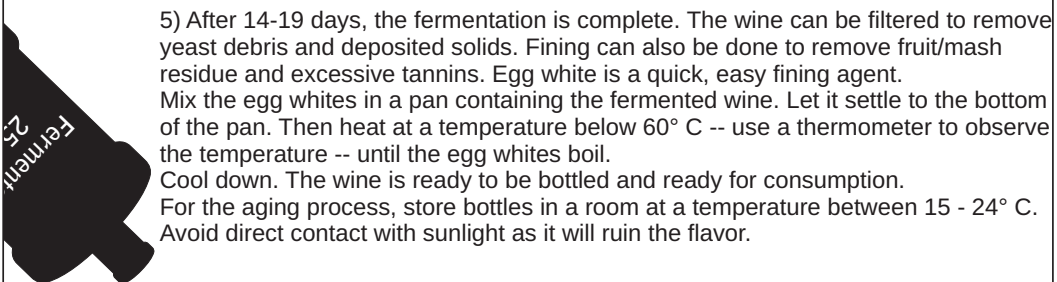
1) In the following process, the corn sprouts are replaced with sucrose (table sugar) and the snakefruits are replaced with pineapples, with volumes increased as necessary.



**REMEMBER!**  
Sterility & Hygiene

4) Plug fermentor thoroughly, with a piece of Tygon tubing extended from the stopper to provide a vent for the CO<sub>2</sub>. Wait for 6-12 hours until the CO<sub>2</sub> bubbles are forming. Then dip the other end of the tubing in a container of Disinfectant, such as iodine, bleach, etc to prevent contaminants (O<sub>2</sub> and other bacteria) from entering the fermentor.

**This fermentation process takes 14 - 19 days.**



**Keep everything sterile and hygienic for contaminant-free wine fermentation and safe consumption.**