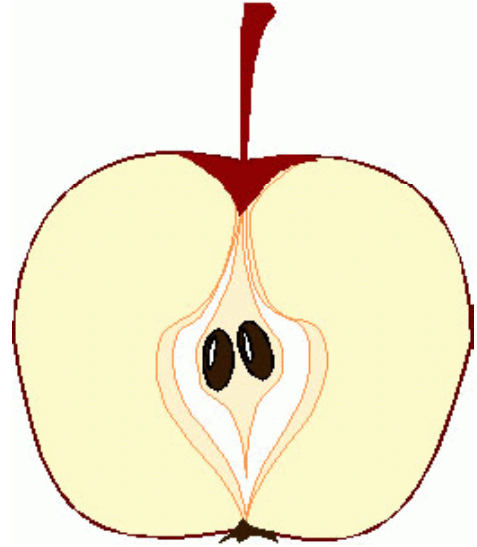




# Turbo Winemaking

**W**ith Alcotec 24 or 48 Turbo you can ferment your wine in 1-2 days. Time from start to finished wine is no more than a week and can well be faster. Below is a typical recipe but feel free to experiment with other types of fruit in similar quantities.



## Recipe for 20-25 litres of apple wine:

1. Mix 6 kgs of sugar in 21 litres of lukewarm (40 C) water.
2. Split your sugar solution equally into two 30-litre fermenters.
3. Add 3 kg apples in bits (per fermenter) and mix well.
4. Add 1/2 sachet of either Alcotec 24 or Alcotec 48 to each fermenter.
5. Leave to ferment for 2 days.
6. Remove fruit.
7. Mix both fermenters into one and shake/stir well to remove CO2.
8. Add stabiliser and Alcotec 24 TurboKlar finings.
9. After a few days you wine should be crystal clear and ready to drink. Adjust taste if necessary by adding more sugar. Recommended dose is 50g per litre of wine. Be careful so you don't get it too sweet - better to add many small steps - you can't go back!

## Ingredients:

- 6 kgs of apples, sliced
- 6 kgs of normal sugar
- 1 Alcotec 24 or Alcotec 48 Turbo Yeast
- 1 sachet of stabiliser (for 25 litres)
- 1 Alcotec 24 TurboKlar finings



## Note:

If you don't have 2 x 30-litre fermenters you can scale down your recipe. Just use half the recipe and one fermenter only. That means you will get some Turbo Yeast and Finings over for a second fermentation later. Seal well and store refrigerated up to a month.