



Banana Wine

2Kg bananas - not too over ripe
1kg Sugar
250 ml grape concentrate
1 tsp pectolase
Tannin
Nutrient
1 tsp acid blend or citric acid
Yeast

- Slice the bananas and boil for 20 mins.
- Strain carefully into a clean food grade plastic bucket you've probably got a rather grey looking liquid, don't worry that's what it should be like!
- Add the sugar and stir to dissolve, then leave to cool to room temperature.
- Add the rest of the ingredients
- Put into a clean demi john with an airlock top up to the shoulders with cold water and leave to ferment.
- This may take a few days or a couple of weeks depending on the temperature.
- When the bubbles stop coming through the airlock, or slow down to about one every 2 minutes test the wine.
- Either use a hydrometer or taste it. If it's too sweet leave it longer. If it's dry(sour taste) or just right siphon off into a clean demi john.
- Add 1 campden tablet and potassium sorbate. Leave to clear.
- When clear, siphon into a clean demi john or bottle.

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