



Coffee Wine

1 Tablespoon coffee
1kg Sugar
250 ml grape concentrate
1 tsp pectolase
Tannin
Nutrient
1 tsp acid blend or citric acid
Yeast

- Use Nescafe or a similar brand, make the coffee in 2 pints of water and add the sugar.
- When cool to room temperature add the rest of ingredients.
- Put into a clean demi john. Top up to shoulders of demi john with cold water. Add an airlock and leave to ferment out. 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, syphon off into a clean demi john.
- Add 1 campden tablet and potassium sorbate.
- Leave to clear.
- When clear, syphon into a clean demi john or bottle.
- If it's too dry, sweeten with sugar but keep a check that it doesn't start fermenting again. Leave it a couple of weeks then add a campden before bottling.

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