



## Grapefruit Wine

4 large grapefruit, or 6 small ones

6 oz. sultanas or raisins

3 1/4 lb. sugar

1 gallon water

1 nutrient tablet

Sherry yeast

- Thinly peel the grapefruit, being careful not to include any of the white pith at all.
- Cut the fruit in half and squeeze out all the juice; chop up the sultanas or raisins.
- Dissolve 2h 1b. of sugar in hot water and when cool add the grapefruit peel, the juice, the chopped sultanas, the nutrient tablet and the active working yeast.
- Ferment four days, then strain out the grapefruit rind and sultanas and continue the fermentation.
- Add the remaining 9 lb. sugar in three separate lbs each time the S.G. falls below 1.010.
- Finish the wine at a specific gravity between 1.002 and 1.005.
- Use a cotton-wool plug instead of an air lock and allow air space in the jar.

Mobile: 07858 294815

Email: [Sales@DorsetHomebrew.co.uk](mailto:Sales@DorsetHomebrew.co.uk)

Website: [www.DorsetHomebrew.co.uk](http://www.DorsetHomebrew.co.uk)