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Where Wine Makers Go to Share Their Knowledge

Wine name: _____ Style: _____ Date brewed: _____
 Batch no. _____
 Batch Size start (gal): _____ liters: _____
 Racking losses (gal): _____ liters: _____
 Batch Size final (gal): _____ liters: _____

Fruits, Vegetables, Sugars and other ingredients	Amount (lbs.)	Amount (grams)	Amount (gal.)	Amount (liters)
Totals=				

Initial Must Specifics	Date	Date
Specific Gravity: _____	_____	Yeast Used: _____
Metabisulfite/Campden: _____	_____	Yeast Nutrient: _____
Original Acidity Level: _____	_____	Acid (type): _____
Adjusted Acidity: _____	_____	Cal. Carbonate: _____
pH: _____	_____	P. Bicarbonate: _____
Pectic Enzyme: _____	_____	Other Chemicals: _____
Tannin: _____	_____	

Racking Date	Sulfite Content	Sulfite Added	Acidity Level	Acid adjusted with	Finings Added	Notes

Other Processes				
Cold Stabilization: _____	Temp: _____	Time Period: _____		
Sweetener added: _____	Amount: _____	Filtration: _____		Date: _____
Stabilizer: _____	Amount: _____			
Glycerin added: _____				
Original Gravity: _____	ABW (%): _____	Plato OE: _____		
Final Specific Gravity: _____	ABV (%): _____	Plato FE: _____	AA% = _____	
Bottled date: _____				

Notes/Comments: