

# Blueberry Wine Recipe (for 5 gallons)

25 to 30 pounds of blueberries, fresh or frozen. Wash fruit before freezing or use.  
4 gallons of water  
10 lbs. sugar  
1/4 teaspoon Potassium Metabisulfite  
2 Tablespoons Nutrient (DAP or Superferment)  
20 drops of pectic enzyme (or equivalent powder)  
1 Tablespoon acid blend (test for acid before using)  
one 5-gram packet of yeast (Pasteur Red, Premier Cuvee, Lalvin RC 212 or Lalvin EC-1118)  
Sparkolloid, if needed  
2 1/2 teaspoons Potassium Sorbate

## Preparation Of Must

Crush the fresh or frozen fruit and place into primary  
Add 9 1/2 # sugar to 3 1/2 gallons of hot water and stir to dissolve sugar. Pour the hot sugar water onto fruit and stir.  
Add pectic enzyme and stir.  
Test sugar and adjust to 1.085 SG (specific Gravity). If low add 1/2 gallon of hot water with proper amount of sugar. If high add water.  
Test acid- add if low. If high you could add sugar water. Aim for an acid level of 0.6 to 0.7 % tartaric. Stir and cover primary.  
12 to 24 hours later, hydrate the yeast and then add the yeast to top of must without stirring.  
6 to 8 hours later, add 1/2 of the nutrient. Stir and replace cover on the primary.

## Fermentation

Fermentation should take place in a cool area of your basement or garage. The must should be in the 60 to 70 degree temperature range.  
Stir must twice a day.  
When SG (specific Gravity) drops to 1.040, strain off the pulp using a fermentation bag.  
Squeeze bag lightly. Stir in the other 1/2 of the nutrient. Rack into a clean secondary (glass carboy) and attach air lock filled 1/3 full of sulfite water.  
Allow fermentation to proceed to dryness in the same cool area.

## Clearing

When fermentation is complete (no air bubbles in air lock for several days), rack into a clean secondary that you have added 1/4 teaspoon of Potassium Metabisulfite. Carboy must be full. Top up with a similar wine or water.

Rack again in the next 3 weeks, and then again in the next 3 weeks. Each time add 1/4 teaspoon of Potassium Metabisulfite and replace air lock after top off.

Wine should now be clear and stable. If not, to clear, add Sparkolloid per instructions. When clear, add 2 1/2 teaspoons Potassium Sorbate and sugar syrup to sweeten to taste. Bottle.