

5. RUBBER STOPPER - Provides a tight seal on the carboy or lid with an attached airlock.

6. WINE BOTTLE BRUSH - For cleaning beer bottles.

7. AUTO SIPHON KIT- Includes: 5' 5/16" syphon tubing (4703) and mini auto siphon (4740). To use: Connect the auto siphon to the 5/16" siphon tubing. To start siphoning: Place the auto siphon end into the primary fermenter (several inches below the wine) and place the siphon tubing end in the secondary (glass carboy). The secondary or glass carboy must be lower than the primary fermenter to create a siphoning action. Draw the racking cane up and down a couple of strokes until the siphon starts. To stop the siphon just lift the auto siphon end out of the wine. If you are siphoning wine without any sediment, you can remove the press-on-tip (on the auto siphon) to allow more wine to be siphoned and to minimize waste. Always sanitize/rinse siphoning equipment before and after use. TIP: Use a thin coat of petroleum jelly (available at grocery stores) to assist with the connection of tubing and auto siphon (racking tube).

8. LIQUID CRYSTAL THERMOMETER STRIP - An adhesive thermometer which you attach approximately 3-5" above the base on the outside of the fermenter to monitor the fermenting temperature. TIP: The use of removable scotch tape to adhere the Liquid Crystal Thermometer Strip to fermenter allows you to transfer the thermometer from one fermenter to another.

Refer to "Handcraft Winemaking Guide" book for your 1st batch in winemaking. More information on winemaking that will help you make great wines are available on our homepage under section "EDUCATIONAL GUIDE/INFO":

<http://www.barkingside.com/BrewWinemakingGuide.asp>

Accessories not included with this kit that may come in handy are Corker (#3502), #9 x 1 3/4" Corks (#3773) will fit most commercial winery 750ml wine bottles, Bottle Filler (#4707) and Tasting corks (#3767, 3772 and 3777); Tasting corks requires no corker for insertion into bottles.

www.barkingside.com



Barkingside Co

Minneapolis, Minnesota 55423

**13011
ONE GALLON HOME WINEMAKING
EQUIPMENT KIT-AUTOMATIC**

OPERATING INSTRUCTIONS

090315



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13011 ONE GALLON HOME WINEMAKING EQUIPMENT KIT- AUTOMATIC

Includes: 5' of #4703 5/16" ID X 7/16" OD TUBING; #4740 FERMTECH MINI AUTO-SIPHON 5/16"; #4403 #6 DRILLED RUBBER STOPPER, #4001 BUON VINO 3-PIECE AIRLOCK, #5821 LIQUID CRYSTAL THERMOMETER STRIP-L, #5554 2.0 GAL FERMENTER (Pail as a Primary Fermenting Vessel, use with lid and airlock), #5506 1 GAL GLASS JUG (as a Secondary Fermenting Vessel, use with rubber stopper and airlock), #3420 WINE BOTTLE BRUSH and includes a well written easy to learn booklet called #9538 A Guide Book for the Beginner : Handcraft Winemaking Guide by Robert and Eileen Frishman. Wine recipes in the guide book call for ingredients such as Sugar (Table sugar is available in grocery store while Corn sugar and all other ingredients are available at homebrew store, Barking-side Co.), Wine Yeast, Acid Blend, Yeast Nutrient, Grape Tannin Powder, Pectic Enzyme and Campden Tablets and Sodium Metabisulphite. Guide book also include 17 popular fruit wine recipes: Apple, Blackberry, Blueberry, Chokeberry, Cider, Dandelion, Elderberry, Elderflower, Honey (Mead), Peach, Pear, Plum, Raspberry, Rhubarb, Rosehip, Rose Petal and Strawberry, etc.



2 gal. Fermenter (5554)



1 gal. Glass Jug (5506)



Buon Vino 3-piece Airlock (4001)



6 Stopper (4403)



Wine Bottle Brush (3420)



Siphon Tubing (4703)



Auto Siphon 4740 connected to 4703



Liquid Crystal Thermometer Strip (5821)

1. 2.0 GALLON PRIMARY FERMENTER - A food grade plastic bucket use for primary fermentation. A fermenter that is used for primary fermentation should be approximately 20% larger than the batch size to allow for active fermentation which causes foaming.
2. LID - Drilled & grommeted for an airlock to use with the 2.0 gallon fermenter.
3. 1 GALLON GLASS JUG (CARBOY) - A glass carboy for carrying out secondary fermentation. With a glass carboy you can see the fermentation: the bubbling and clearing and the deposits or sediments in the bottom easily defined from the clear wine above, after a month, or so. Glass protects the wine from air while plastic are somewhat permeable to air over a period of time. Glass is an excellent choice for secondary fermentation.
4. AIRLOCK - Also known as a fermentation lock; allows carbon dioxide gas to escape while at the same time preventing foreign substances & oxygen to come in contact with the fermenting beer. For the Airlock to work, it needs to be filled half-way with clean water.