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5 GAL. BANANA SOCIAL WINE

Ingredients:

15 Lb. Bananas, not over-ripe - Wash and slice
1 Can (46 fl.oz.) White Winegrape Concentrate (optional)
4 Gal. Water
5 to 8 Lb. Sugar - To SG=1.085 at about 95 °F
5 Level Teaspoons Yeast Nutrient
12 “ ” Acid Blend - To 0.65%
3 “ ” Pectic Enzymes
1 “ ” Wine Tannin
4 Crushed Campden Tablets
Pasteur Champagne Yeast - After 24 hrs., when must has cooled, make a yeast starter

Procedure:

Slice the bananas, including skins, into ½ to 1 inch pieces and place in a large cooking pot with 2 gal. water. Heat to a low boil and simmer for ½ hour. Place 2 gal. cold water in a sulfite wet primary fermenter. Strain out the banana solids (do not squeeze) from the hot mixture in the pot and pour into the cold water in the primary fermenter. Add all remaining ingredients except yeast, adding sugar only as necessary to reach the warm starting SG shown above. Cover the fermenter securely and wait until cool or 24 hours if convenient before making the yeast starter. Wait until the starter shows good activity before adding back to the batch.

Once primary fermentation begins, monitor the liquid temperature and SG daily, and try to maintain temperature around 65 to 70 °F.

When the SG in the primary fermenter reaches around 1.040 to 1.020, siphon the liquid into secondary fermenters and attach fermentation locks with sulfite solution inside. If sediments build to one inch or more deep, rack the wine away from the heavy sediments to full secondary fermenters before the SG reaches 1.000.

When fermentation is slow, raise the temperature to 70 to 75 °F until all bubbling as observed at the liquid surface has stopped. When sure of complete fermentation, rack the wine again and if necessary, top-up with a little clean water or wine from a freshly opened bottle. Move the secondary fermenter(s) to a cool spot away from bright light as close to 60 °F as possible to begin bulk aging.

To complete your wine, follow the procedures described in *Preparing the Wine for Bottling* and *Bottling the Wine* in our full instruction set. Most wines will show marked improvement if bottle aged one year or more in a cool place.