Batch Checklist

MYHOMEWINE

BATCH NAME _____ **START DATE** _____

1 Sanitize

- ☐ Clean fermenter, lid and airlock
- ☐ Sanitize everything that touches the must
- ☐ Sanitize spoon, siphon and test jar

2 Must

- ☐ Prepare fruit or juice
- ☐ Add pectinase if the recipe says so
- ☐ Add Campden if the recipe says so
- ☐ Wait as long as the recipe says

3 OG

- ☐ Mix the must well and draw a sample
- ☐ Note the sample temperature
- ☐ Read and log the original gravity
- ☐ Adjust sugar if needed, then re-read

4 Pitch

- ☐ Prepare the yeast as its packet says
- ☐ Add yeast nutrient
- ☐ Pitch, then fit lid and airlock
- ☐ Log date and yeast on the log sheet

5 Primary

- ☐ Stir or punch down as the recipe says
- ☐ Check the airlock every day
- ☐ Read gravity and log it
- ☐ Strain out fruit when the recipe says

6 Rack

- ☐ Sanitize the second vessel and siphon
- ☐ Siphon off the sediment
- ☐ Top up to cut headspace
- ☐ Refit the airlock and log the date

7 Secondary

- ☐ Keep it out of direct light
- ☐ Keep the airlock topped up
- ☐ Read gravity on separate days
- ☐ Rack again if sediment builds up

8 Clear

- ☐ Readings match on separate days
- ☐ Add fining agent if you use one
- ☐ Let the wine settle until clear
- ☐ Log the final gravity (FG)

9 Stabilize

- ☐ Degas the wine
- ☐ Add sulfite as the sulfite calculator says
- ☐ Add sorbate only if you backsweeten
- ☐ Backsweeten and taste

10 Bottle

- ☐ Wash and sanitize bottles and corks
- ☐ Siphon off the lees into the bottles
- ☐ Cork, label with name and date
- ☐ Store lying down in a cool, dark place

Always follow the amounts and timings in your own recipe or kit instructions. Free tools and guides for every step: myhomewine.com

Batch Log

MYHOMEWINE

BATCH NAME | **DATE STARTED** | **VOLUME (GAL)**

FRUIT OR JUICE | **AMOUNT** | **OG**

YEAST | **TEMPERATURE (°F)**

ADDITIVES

ADDITIVE	DOSE	DATE	NOTES
Campden			
Pectinase			
Yeast nutrient			

READINGS

DATE	SG	°F	NOTES

RACKING

DATE	FROM	TO	NOTES

FG
Final gravity: _____

ABV
(OG − FG) × 131.25 = _____ %

BOTTLING DATE | **BOTTLES FILLED**

TASTING NOTES