

# RIBENA WINE (12% ABV)

Fermenting Time = 2-3 Weeks  
Minimum Conditioning Time = 12 Weeks

## Ingredients

### Demijohn (5 Litres)

1L Ribena Cordial

1L Red Grape Juice

2L Water (+ 1L Top Up)

1 Cup of Strong Tea

1 Tea Spoon Pectolase

1 Tea Spoon Yeast

1 Tea Spoon Yeast Nutriant

1 Tea Citric Acid

500g Sugar



*Note - Any type of Vimto Cordial will work for this recipe but the no added sugar will finish with a low alcohol percentage.*

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## Fermenting Instructions

- Sanatize all equipment to be used.
- Add the Ribena to a pan and Bring it to the boil then let it simmer for between 15 and 20 minutes.
- Dissolve the remaining Sugar into the heated Vimto.
- Make a cup of strong black tea.
- Allow the Ribena and Tea to cool to room temperature.
- Add your cooled Ribena and Tea to the fermenting Containter then add the Red Grape Juice and finally top the brew up with Water to the shoulders of your Fermenter.
- Add your Yeast, Yeast Nutriant, Pectolase and Citric Acid.
- *Optional - Take a Hydrometer reading of your brew and note it down.*
- Shake or stir well and apply airlock.
- Once the yeast layer on surface of brew dicipates top up with Water until the surface of the brew is around 1 Inch from the Bung.
- When bubbling slows take three Hydrometre readings over three days.
- If all readings are the same then you are ready to rack your brew if not repeat process.
- Rack your brew to a new container using a sterilised racking Cain and Siphon Tube. It is advised you add a crushed Campden Tablet to the receiving container to reduce the risk of bacteria getting into your brew.
- *Optional - Take a reading with your Hydrometre and note it down.*
- *Optional - Workout your Alcohol percentage using (First Reading-Second Reading)/7.36.*
- Put the racked brew in a dark place with a steady temperature for at least 12 weeks to age.
- De-gas the brew by shaking it to fizz it up and then allow the gas to escape.
- Bottle your brew and back sweetern if required. It is recommended to add a crushed Campden Tablet to each bottle to minimise the risk of bacteria getting into the brew.
- Drink the brew and enjoy.