



## Mad Scientist Winery Jamaica Wine

1 package Red Star Pasteur red yeast  
1 lb Jamaica (dried)  
10 lbs sugar or to specific gravity (SG) 1.085  
2 lbs raisins, chopped  
5 tsp yeast nutrient  
3 tsp acid blend  
2 ½ tsp pectic enzymes  
¼ + ¼ tsp sodium metabisulphite  
2½ tsp potassium sorbate  
Optional 1/2 gal can 100% natural pineapple juice (contains ascorbic Acid)

### Directions:

Put Jamaica & chopped raisins in strainer bag  
Place in primary fermenter  
Add 1 to 1½ gallon 150 degree water  
Let set while you heat more water  
Add sugar to 1 gallon water heated to 150 degrees  
Stir well to dissolve sugar  
Add to primary fermenter  
Let it sit for a couple of hours to steep  
Add Cool tap water to approximately 5 ½ gallon  
Sub ½ gallon pineapple juice here if used. Check Acid with litmus paper, adjust and blend to about 3.4 litmus  
Add yeast nutrient, acid blend and firs ¼ tsp sodium Metabisulphite  
Next morning add pectic enzyme  
That evening add yeast

About 5 or 6 days at SG 1.020 rack to carboy & put overage in small bottle & airlock both carboys  
Leave strainer bag behind after squeezing somewhat dry  
Air lock about 30 days  
Fermentation is complete when for 3 days SG hasn't changed (Approximately .994 or so)  
Rack to clean carboy top up with reserved must  
Add ¼ tsp sodium metabisulphite & 2 ½ tsp Potassium sorbate  
Back-sweeten to taste (we like to back-sweeten to about SG 1.008)

Age and/or bottle as your common practice