

Starter Kits from Love Brewing

Thank you for ordering your starter kit from us. We are here to help so if you have anything you are not sure about then call us on 01246 279382 and any of our experienced brewers will be glad to help. Alternatively you can e-mail us at info@wineworks.co.uk or call at our retail premises at Wineworks 181 Chatsworth Road Chesterfield S40 2BA.

Several points to bear in mind when starting:

The two most important items to remember when making wine is cleanliness and temperature. If you follow these tips below you really can't go wrong.

1. Make sure that everything that comes into contact with the wine/beer is sterilised and rinsed before using.
2. When mixing the liquid with water please pay special attention to the start temperature of the liquid. We include a thermometer with all our starter kits for this reason. It's very important.
3. When fermenting always try and maintain a constant room temperature between the guidelines given on the respective kit you have bought. If you get it too warm you will kill the yeast so be careful. It's much better to be constant even if this is slightly cooler as this will lead to a good fermentation and will not harm the yeast. It will however mean the fermentation will just take longer to finish so bear this in mind. Airing cupboards are the worst place that you can choose as the temperature is nearly always too hot and they fluctuate like mad.
4. All our Starter kits include a hydrometer which we believe is one of the most important pieces of equipment in beer and winemaking. You can check the start gravity of the liquid and make a note (make sure you have mixed the liquid really well before you do this) as this is useful at the end to work out your ABV. The hydrometer which also will show you the gravity (see our link on using a hydrometer on the web site) at the end of fermentation so you know all the sugar has been converted into alcohol and fermentation is well and truly finished. Don't rush it if it's left an extra 2 or 3 days it won't harm things as it really is important fermentation has really finished. A good guide is that at the end of fermentation you will have the same reading on your hydrometer for 2 days.
5. When clearing it always helps if the container is left in a cooler place. This will speed up the process.

These are just a few pointers but please read the instructions as they will tell you exactly what to do and also you will find loads of useful tips and help on our web site.