

A Sampling of Yeast Types (Continued from previous page)

RED STAR YEASTS

SENSORY EFFECT

Wine Types	Côte des Blancs	Flor Sherry	Montrachet	Pasteur Champagne	Pasteur Red	Premier Cuvée
<i>Red</i>	●		●	●	●	●
<i>Blush</i>	●					
<i>White</i>	●		●	●		●
<i>Sparkling</i>	●					●

SENSORY EFFECT

<i>Fruity Esters</i>	●					
<i>Aldehydes</i>		●				
<i>Full-Bodied</i>			●		●	
<i>Neutral</i>				●		●

OTHER CHARACTERISTICS

<i>Vigorous Fermenter</i>			●	●	●	●
<i>Ferment to Dryness</i>			●	●	●	●
<i>Restart Stuck</i>				●		●
<i>Ethanol Tolerant</i>		●		●		●
<i>SO₂ Tolerant</i>	●	●	●	●	●	●
<i>Low Foaming</i>	●					●

NOTE: Not all varieties of Red Star and Lalvin yeasts are represented in these charts, nor are all yeast types.

ADDING SUGAR TO JUICE

DEGREES BRIX/BALLING OF JUICE	SPECIFIC GRAVITY READING	CUPS SUGAR PER GALLON OF JUICE	CUPS SUGAR PER 5 GALLONS OF JUICE
0	1.0000	4 3/4	23 1/2
1	1.0038	4 1/2	22 1/2
2	1.0077	4 1/4	21 1/2
3	1.0116	4 1/8	20 1/2
4	1.0155	3 7/8	19 1/2
5	1.0193	3 3/4	18 1/2
6	1.0232	3 1/2	17 1/2
7	1.0271	3 1/4	16 1/2
8	1.0313	3	15 1/2
9	1.0352	2 7/8	14 1/2
10	1.0393	2 3/4	13 1/4
11	1.0434	2 1/2	12 1/4
12	1.0475	2 1/4	11 1/2
13	1.0515	2	10
14	1.0556	1 7/8	9
15	1.0594	1 1/2	8
16	1.0639	1 3/8	6 3/4
17	1.0680	1 1/8	5 3/4
18	1.0723	7/8	4 2/3
19	1.0769	3/4	3 1/2
20	1.0814	1/2	2 1/4
21	1.0859	1/4	1 1/4
22	1.0903	0	0

ADDING SULFUR DIOXIDE

POTASSIUM METABISULFITE (FOOD GRADE) POWDER

If you are making 5 or more gallons of wine, the easiest way to add SO₂ is to use the powder form of potassium metabisulfite because it dissolves easily. If you are making less than 5 gallons of wine, however, potassium metabisulfite is hard to measure. One gram of potassium metabisulfite provides about 150 ppm of SO₂ per gallon of wine, but most home winemakers do not have scales to weigh 1 gram.

1 gram = about 150 ppm SO₂ per gallon; 30 ppm per 5 gallons

1/4 tsp = about 1.5 grams or about 225 ppm SO₂ per gallon; 45 ppm per 5 gallons

1/2 tsp = about 450 ppm SO₂ per gallon; 90 ppm per 5 gallons

CAMPDEN TABLETS

For those who make just 1 gallon of wine, the Campden tablet is the easiest way to add potassium metabisulfite. One tablet equals about 70 ppm SO₂ per gallon. Crush and dissolve the tablet in 1/4 cup warm water and add to the must.