

Common Fining Agents

Agent	Description	Use	Rate	Comments
<i>Bentonite</i>	Fine, colloidal clay powder	clarification & protein stabilization	1–2 g/gallon (0.25–0.5 g/l)	mix in hot water 1 day before using
<i>Gelatin</i>	powder or liquid from skin & bones of cattle	white juice and young white wines to remove bitterness	0.06–0.5 ml/gal (0.015–.125 ml/l) or 0.5–1.0 g/gal (0.125–0.25 g/l)	can strip wines; often counter-fined with Bentonite
<i>Egg Whites</i>	fresh, mixed with a pinch of salt	red wines only; gives supplé finesse to finish	2–8 egg whites per 60-gal (225-l) barrel; 1/2 egg white per 5-gal (19-l) carboy	mix gently, do not whip eggs
<i>Isinglass</i>	powdered swim bladder of sturgeon fish	delicate white wines; removes bitterness; gentle to wine	0.01–0.1 g/gal (0.0025–0.025 g/l)	mix with cold water; does not settle well
<i>Casein</i>	powdered skim milk potassium caseinate	clarifies white wines and reduces oxidized flavors & aromas	1–2 g/gal (0.25–0.5 g/l)	can substitute store-bought, powdered milk
<i>Sparkolloid</i>	proprietary, alginate based	clarifies white wines, neutral flavor	0.5–1.5 g/gal (0.125–0.4 g/l)	hot mix and cold mix formulations available

STOCK SOLUTION OF SO₂

A third way to add potassium metabisulfite is to make a stock solution. Dissolve 5 level tablespoons of potassium metabisulfite in 1 quart water.

1/4 tsp stock solution = about 18 ppm SO₂ per gallon

1/2 tsp stock solution = about 36 ppm SO₂ per gallon

1 tsp stock solution = about 72 ppm SO₂ per gallon

BALLING AND BRIX READINGS

DEGREES BALLING/BRIX ^a	SPECIFIC GRAVITY	% POTENTIAL ALCOHOL YIELD ^a	DEGREES BALLING/BRIX ^a	SPECIFIC GRAVITY	% POTENTIAL ALCOHOL YIELD ^a
0.00	1.0000	0.00	14.50	1.0575	8.34
0.50	1.0019	0.29	15.00	1.0594	8.63
1.00	1.0038	0.58	15.50	1.0616	8.91
1.50	1.0058	0.86	16.00	1.0639	9.20
2.00	1.0077	1.15	16.50	1.0660	9.49
2.50	1.0097	1.44	17.00	1.0680	9.78
3.00	1.0116	1.73	17.50	1.0701	10.06
3.50	1.0136	2.01	18.00	1.0723	10.35
4.00	1.0155	2.30	18.50	1.0746	10.64
4.50	1.0174	2.59	19.00	1.0769	10.93
5.00	1.0193	2.88	19.50	1.0793	11.21
5.50	1.0212	3.16	20.00	1.0814	11.50
6.00	1.0232	3.45	20.50	1.0836	11.79
6.50	1.0252	3.74	21.00	1.0859	12.08
7.00	1.0271	4.03	21.50	1.0881	12.36
7.50	1.0291	4.31	22.00	1.0903	12.65
8.00	1.0313	4.60	22.50	1.0926	12.94
8.50	1.0334	4.89	23.00	1.0949	13.23
9.00	1.0372	5.45	24.00	1.0994	13.80
10.00	1.0393	5.57	24.50	1.1017	14.09
10.50	1.0414	6.04	25.00	1.1041	14.38
11.00	1.0434	6.33	25.50	1.1063	14.66
11.50	1.0454	6.61	26.00	1.1086	14.95
12.00	1.0475	6.90	26.50	1.1109	15.24
12.50	1.0495	7.19	27.00	1.1133	15.53
13.00	1.0515	7.48	27.50	1.1155	15.81
13.50	1.0536	7.76	28.00	1.1180	16.10
14.00	1.0556	8.05			

Note: Balling and Brix readings compared to specific-gravity readings in fresh juice and potential yield of alcohol in finished wine.

^a1° Balling or Brix = 0.575% alcohol (approximate).