

# W100 – Kit for Concentrate Kits



**\* Please Note:** Products pictured may vary.

- 1. Fermentation Bucket:** *Used to ferment your wine in.*
- 2. Lid With Hole For Bucket:** *Used during fermentation process. Includes hole in lid for airlock.*
- 3. 6 Gallon Plastic Carboy:** *Used for aging wine.*
- 4. Rubber Stopper With Hole:** *Inserted into the opening on top of the carboy (#3).*
- 5. Airlock:** *Insert into the rubber stopper. Fill half way with water. Lets CO<sub>2</sub> blow off & keeps contamination from entering fermenter.*
- 6. Siphon Assembly:** *Used to transfer (rack) fermented wine from the plastic bucket to the plastic carboy.*
- 7. Sample Taker:** *Used to remove wine from your bucket or carboy for hydrometer readings.*
- 8. Hydrometer:** *Measures the amount of sugar in solution. Used before and after fermentation.*
- 9. Hydrometer Jar:** *Used to hold a sample of your wine. Fill with wine then insert hydrometer and take reading.*
- 10. Star San:** *A foaming sanitizer used to kill any bacteria or wild yeast on the surface of your equipment*
- 11. Wine Bottle Brush:** *Used to clean out empty wine bottles before bottling.*
- 12. Bottle Filler:** *Plastic tube with a spring on the end for filling wine bottles. Push down into a bottle and wine flows out. Lift bottle filler up and flow stops.*
- 13. Double Lever Corker:** *Used to cork wine bottles.*
- 14. 25 High Quality Corks:** *Used to cork your wine.*
- 15. PBW:** *A non-caustic cleaner used to remove organic matter from inside your plastic carboy. Best left to soak overnight.*

