

# Making Apple Wine

Michael Eckel

University of Applied Sciences Gießen-Friedberg  
Department of Mathematics, Natural Sciences and Informatics

January 12th, 2010



# Contents

## 1 Introduction



# Contents

## 1 Introduction

## 2 The Different Steps



# Contents

**1** Introduction

**2** The Different Steps

**3** Conclusion



# Introduction

## Why making apple wine?

- ▶ Funny
- ▶ Interesting
- ▶ Great topic of conversation (birthday party, pub, ...)
- ▶ Utilisation of apples
- ▶ Maybe: cheap alcohol



# Introduction

## Why making apple wine?

- ▶ Funny
- ▶ Interesting
- ▶ Great topic of conversation (birthday party, pub, ...)
- ▶ Utilisation of apples
- ▶ Maybe: cheap alcohol

Making apple wine is quite easy!



# Contents

## 1 Introduction

## 2 The Different Steps

- Preparation
- Keeping It Running
- Finishing

## 3 Conclusion



# Outline

## 1 Introduction

## 2 The Different Steps

- Preparation
- Keeping It Running
- Finishing

## 3 Conclusion





# Preparation

## Culling apples

- ▶ Mix sorts
- ▶ Balanced amount of acid and sweetness
- ▶ No unsound apples



# Preparation

## Culling apples

- ▶ Mix sorts
- ▶ Balanced amount of acid and sweetness
- ▶ No unsound apples

## Pressing

- ▶ Taking apples to pressing plant
- ▶ Extracted juice is called *must*



# Preparation

## Filling

- ▶ Well-cleaned big vessel
- ▶ Plastic or glass vessel



# Preparation

## Filling

- ▶ Well-cleaned big vessel
- ▶ Plastic or glass vessel



# Preparation

## Filling

- ▶ Well-cleaned big vessel
- ▶ Plastic or glass vessel

## Ingredients

- ▶ Yeast
- ▶ Nutrient salt



# Preparation

## Storage

- ▶ Adding fermentation pipe
  - ▶ Prevention of getting apple vinegar
- ▶ Warm place (boiler room)
- ▶ Fermentation process begins (bubbling)



# Preparation

## Fermentation

- ▶ Yeast consumes sugar
- ▶ Yeast produces  $CO_2$  and alcohol
- ▶ Process takes 2 – 4 month



# Preparation

## Fermentation





# Outline

## 1 Introduction

## 2 The Different Steps

- Preparation
- Keeping It Running
- Finishing

## 3 Conclusion



# Keeping It Running

- ▶ Very simple
- ▶ Yeast is setting down
  - ▶ Sway the vessel
  - ▶ Mix up yeast with sugar



# Outline

## 1 Introduction

## 2 The Different Steps

- Preparation
- Keeping It Running
- Finishing

## 3 Conclusion



# Finishing

- ▶ Ready after 2 – 4 month
- ▶ Bubbling almost stopped
- ▶ Separating yeast from apple wine
- ▶ Adding sulfur pellets
- ▶ Waiting about 1 week
- ▶ Filling into bottles



# Contents

## 1 Introduction

## 2 The Different Steps

- Preparation
- Keeping It Running
- Finishing

## 3 Conclusion



# Conclusion

- ▶ Only a few steps
- ▶ Mother nature
- ▶ In practice a bit more complicated



# Conclusion

- ▶ Only a few steps
- ▶ Mother nature
- ▶ In practice a bit more complicated
- ▶ Many roads lead to Rome!



# Conclusion

- ▶ Only a few steps
- ▶ Mother nature
- ▶ In practice a bit more complicated
- ▶ Many roads lead to Rome!
- ▶ There's more than one way to skin a cat!





# Any questions?



# Thank you for listening!

