



THE BEVERAGE PEOPLE



*"Fermentation is what we do.
Let us guide you on your
winemaking journey."*

**Enough
Yeast**

For a healthy fermentation use at least 1 gram of yeast per gallon and don't forget your nutrients.

**TA
Up**

Adding 1 oz. of tartaric acid increases a wine's total acidity (TA) by .15% in 5 gallons.

**TA
Down**

Adding 3.4 grams of potassium bicarbonate per gallon of wine will lower TA by 0.1%.

**Maintain
SO₂**

Keep SO₂ levels up during aging. Red wine with pH as high as 3.6 needs at least 30 ppm free SO₂.

SERVING HOME WINEMAKERS SINCE 1980

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