

Intermediate and Advanced Vinting and Brewing

By Brewmaster Timotheus Zacharia von Schloss Zwilling

No basic material -- is going to be taught or gone over in this class

Intro to who I am -- I was the 5th Laurel for Brewing in the Known World. I was a member of the 1st and 2nd Brewing Guilds of Caid, both of which lasted less than a year. I am a Brewmaster in the 3rd Guild which was started in 1985 and is still going strong, partly because we set it up as a learning and ranking Guild and not as a social party.

My Experience and ranking came from.

104 bottles of 3 types of **Beer**

160 bottles of 13 types of **Varietals**

3000 bottles of 41 types of **Wine**

500 bottles of 80 **misc.** types

Judging Questions – We'll go over the Judging forms to clarify the procedure and know what a judge is looking for.

Some Special Brews

Plum Wine -- Start with very ripe plums and get enough to fill two 5 gal vats. Put two to three layers of cloth over them and let them ripen and crush themselves. Because of their own yeast they will start to ferment.

You will want to do a final crush just before you pour off the liquid. I have averaged 3-7 gallons liquid (Potential 12-28 bottles) depending on plums. I then pull off some of the liquid and mix in the amount of sugar I plan to add. (I use a mix of white sugar and corn syrup). I slowly add this back in over about 30 minutes time while also adding yeast to the main body of liquid. I have used Montrachet yeast each time.

Let the "Wine" ferment through primary and then get a taste. You want a sweet plum but not a heavy taste but rather a medium to delicate taste. At this point it may be too sweet and needs to go to secondary. I usually had to go to secondary and then once bottled it did not need to age much.

Cabernet Sauvignon -- First you really need to have enough to make a minimum of 5 gals. If at all possible make 10-15 gals. You will lose about 25% due to racking.

If possible use fresh juice not juice out of can. Start your brew much as you would any wine. It is after the primary and when you get into the secondary that you will have problems. Keep an eye on your brew. Keep the temp at about 70 degrees. You may have to keep it from stopping. This stage could last as long as 6 months. You will have to take special care to kick it over into Tertiary fermentation. You will need to add sugars to kick it over and you will need to check things over. You don't want it to get Sweet although a Cabernet can reach fruity. Tertiary may last over 4 years so be prepared to give it a storage spot. Also be prepared to rack several times.

Champagne- This drink is like any other wine. Bring it to the Specifications that you want for this drink and then you will need to do the following.

Bring about final racking. Cool down, bring back to room temp, add sugars and yeast so as to get a small carbonation occurring. The amount of sugars should be enough that the yeast would normally react for a 2% increase. Be sure that you wire cage the cork. Once you get a slow start occurring you will Freeze the bottle.

Freeze it in and upside down position. This will kill the yeast and cause most of the yeast and stuff to drop to the top of the bottle. Watch carefully as you don't want it to really freeze as the bottle will break. You want a slush to occur.

You will take the cork out. Clear out the sediment. Put a new cork in and put it in a fridge to slowly come up to temp. Keep it at room temp (65) or cooler.

Q & A – I open up the rest of the class to any questions

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