

CLEANING AND SANITIZING YOUR EQUIPMENTS

CLEANING AND SANITIZING IS NOT THE SAME THING: Cleaning leaves your equipment bright and clean and free of stains.

SANITIZING: Keeps bacteria and other spoilage organisms under control.

Before you sanitize your equipment it must be **cleaned**.

Clean primary fermenters /pails and carboys as soon as they are empty, this practice will avoid the accumulation of unwanted residue creating bacteria.

(not to mention fruit-flies infestation.)

CLEANERS: Trisodium Phosphate (TPS) brand names such as B-Brite.

Trisodium Phosphate is an unscented detergent. It helps to take a lot of work of removing stubborn stains and grime from your equipments. Automatic dish washer powder with TSP and Sodium Hypochlorite (bleach) can also be used for cleaning fermenters and carboys.

CLEANING:

1. Dissolve 2 tsp. of cleaning powder per gal. in hot water.
2. Scrub stubborn stains and grime with a soft bristle brush. Soak longer if necessary.
3. To clean stained carboys, add one capful of unscented household bleach to the cleaning solution and slosh it around, use carboy bristle brush to reach hard to get to areas.
4. TSP based cleaner is not a sanitizer; you must use it in conjunction with proper sanitizing regiments.

SANITIZING:

1. Chlorine Bleach (Sodium Hypochloride).
2. Use only unscented household bleach, those 'spring fresh with lemony perfumes" can sink into the equipment permanently.
3. Mix solution – fill SS sink with cold water, add ½ tbs. per gal. of bleach. That should give you approximately 125-150 parts per million. Immerse all equipments: fermenters, lids, carboys, hoses, spoons, air locks absolutely everything that touches the wine.
4. Soak equipment for at least 1 minute, but do not leave in indefinitely.
5. Allow equipment to drip dry for at least 10 minutes before put it away. Do not rinse.

6. For quick sanitizing use a spray bottle to coat equipments with the solution. Spray into hoses and racking tubes .Allow equipment to drip dry for at least 10 minutes before using.
7. ****If you should need to use your equipment immediately after sanitizing with bleach, be sure to rinse it well before spritzing it with Sulfite, as the two chemicals can produce a by-product chemical reaction, detrimental to wine

TESTING FOR CHLORINE LEVELS:

1. To the chlorine level, you will need chlorine test strips. Available trough any restaurant supply store.
2. Dipping the test strips into the prepared solution, the color will change immediately compare the color change of the strip against the chart.
3. The reading should indicate not less than 50 pips. And not over 200 ppm.
4. Store the test paper in dry cool place and out of bright light or sunlight.
5. Do not use if test paper is discolored.

FINAL NOTE:

***KEEPING YOUR EQUIPMENT CLEAN EVEN WHEN NOT IN USE.
DELINQUENSY IN CLEANING AND IMPROPER SANITATION ARE
RESPOSABLE FOR 90% OF INFERIOR QUALITY WINES.
YOU CAN AVOID THEM.***