Lallzyme - Red Fermentation Checklist

At the crusher:

1. **SO2:** Use 50 ppm (1.6 g or ¼ tsp per 5 gallons of must). Add SO2 as soon as the fruit is crushed. Make sure to mix it completely throughout the entire must volume. ***Helpful hint:*** *It's convenient/easy to add the SO2 as the crush is taking place in 5 or 10 gallon increments!*

2. **Lallzyme-EX:** Use 0.1 g/gal of must. When the crush is over and the SO2 has been completely mixed in, add Lallzyme-EX. Best to dissolve in some room-temp water and stir into the entire must volume.

3. **Opti-Red or Booster Rouge:** Use at 1 g/gal must. Dissolve in 10x its weight in water or juice and mix it completely throughout the must.

12–24 hours after crushing:

1. **Test and correct pH, TA and Brix (sugars).** Full, step-by-step explanations on how to do this is given in our Red Winemaking Manual (available online or as a printed copy).

2. **FT Rouge fermentation tannin:** Can be used at 0.8-1.9 g/gal. We recommend starting with an initial rate of 1.3 grams per gallon. Additional tannin can be added if needed at 0.25 g/gal. Sprinkle directly onto the must and mix thoroughly to ensure even homogenization. ***Important:*** *if you are using enzymes you must wait 8 hours after the enzyme addition before adding your tannins.*

3. **Hydrate your Yeast with Go-Ferm Protect.** Once ready stir into the entire must volume. A full explanation is given in our Yeast Hydration manual.

At the first signs of fermentation/cap formation (1–2 days after inoculation):

1. **Fermaid-K (#1):** Use at 1 g/gal. Add enough room-temp water to make a slurry and mix into the entire must volume.

After 8–10 °Brix have been consumed (usually ⅓ to ½ way through the fermentation process):

1. **Fermaid-K (#2):** Use at 1 g/gal. Add enough room-temp water to make a slurry and mix into the entire must volume.