



Hard Lemonade

Enjoy the Fruits of Your Labor! Vinoka Hard Lemonade tastes like Mike's Hard Lemonade...only better. Vinoka's Hard Lemonade Wine Cooler is just what you are imagining...refreshing lemonade with a kick. This slightly sour gold nectar of the Gods is thought to be a great source of vitamin C, but you won't find it at your local lemonade stand!

Vinoka Hard Lemonade kit is part of the Lone Cactus Wine Cooler line. This affordable, quality product contains 100% natural fruit flavors and is fresher than commercial products. Adjust the sweetness to taste.

It is offered in 23 or 46 liter kits. Vinoka Hard Lemonade is ready to enjoy in only 4 weeks!

Note: As in commercial coolers, Vinoka Hard Lemonade contains fine fruit particles that intensify the natural taste. The finished product appears denser or cloudier than cider or wine. This is normal!

Complete with instructions, each kit contains White Grape Juice Concentrate for fermentation, Vinoka's Natural Fruit Flavor Mix, Yeast and other ingredients necessary for you to make a premium quality Vinoka Hard Lemonade. Besides equipment commonly used for home winemaking, you will need filtration, refrigeration and carbonating equipment, which is normally found in U-Vin and U-Brew shops. You will also need to supply the recommended amount of sugar, bottles and caps.

Vinoka Hard Lemonade is truly delicious, cool, crisp and refreshing. Serve chilled. Once bottled, it is ready to enjoy. Keep Wine Coolers in a cool, dark place. Shelf life is 4 to 6 months or longer if refrigerated. A 23L kit produces 46 bottles (500ml size). 46L kits are also available. Each kit produces 6% alcohol by volume.

QUALITY WINE AND ALE SUPPLY

"Elkhart County's First and Finest Winemaking and Homebrew Specialty Store"

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Hard Cranberry Lemonade

Enjoy the Fruits of Your Labor!

Vinoka Hard Cranberry Lemonade tastes like Mike's Hard Cranberry Lemonade... only better.

Vinoka's Hard Cranberry Lemonade is a delightful and complex blend of cranberries, tart lemons and unexpected hints of citrus fruits. Hold the cranberry sauce! This drink is an excellent compliment to turkey dinner or dessert.

Vinoka Hard Cranberry Lemonade kit is part of the Lone Cactus Wine Cooler line. This affordable, quality product contains 100% natural fruit flavors and is fresher than commercial products. Adjust the sweetness to taste. It is offered in 23 or 46 liter kits. Vinoka Hard Cranberry Lemonade is ready to enjoy in only 4 weeks!

Note: As in commercial coolers, Vinoka Hard Cranberry Lemonade contains fine fruit particles that intensify the natural taste. The finished product appears denser or cloudier than cider or wine. This is normal!

Complete with instructions, each kit contains White Grape Juice Concentrate for fermentation, Vinoka's Natural Fruit flavor Mix, Yeast and other ingredients necessary for you to make a premium quality Vinoka Hard Cranberry Lemonade. Besides equipment commonly used for home winemaking, you will need filtration, refrigeration and carbonating equipment, which is normally found in U-Vin and U-Brew shops. You will also need to supply the recommended amount of sugar, bottles and caps.

Vinoka Hard Cranberry Lemonade is truly delicious, cool, crisp and refreshing. Serve chilled. Once it is bottled, it is ready to enjoy. Keep Wine Coolers in a cool, dark place. Shelf life is 4 to 6 months or longer if refrigerated. A 23L kit produces 46 bottles (500ml size). 46L kits are also available. Each kit produces 6% alcohol by volume.

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Vinoka Ice

Responding to numerous requests from our valued customers Vinoka developed a kit which enables the home winemaker to make a product similar to Smirnoff Ice. It is simply fabulous. Responses from early samplers are that it's even better than the original.

'A chip off the old block', Vinoka's **Vinoka Ice** is the popular lemon-vodka drink that you can make yourself! You may even think its Smirnoff, but it's not. This exciting beverage will make you feel young! It tastes like a carbonated light Vodka Ice drink with lush flavors of citrus fruits. It's a fabulous blend of natural ingredients.

Made from a light wine base, which produces 6% alcohol by volume, and a Natural flavor mix composed with t.l.c., the kits are available in 23L and 46 L sizes at your local U-Vin, U-Brew or Home Winemaking Store and, directly from Vinoka, for wineries.

Complete with instructions, each kit contains White Grape Juice Concentrate for fermentation, complete with Vinoka's Natural Fruit flavor Mix, Yeast and other ingredients necessary for you to make a premium quality '**Vinoka Ice**'. Besides equipment commonly used for home winemaking, you will need filtration, refrigeration and carbonating equipment, which is normally found in U-Vin and U-Brew shops. You will also need to supply the recommended amount of sugar, bottles and caps.

Vinoka Ice is truly delicious, cool, crisp and refreshing. Serve it chilled. Once bottled, it is ready to enjoy. Keep **Vinoka Ice** in a cool, dark place. Shelf life is 4 to 6 months or longer if refrigerated. A 23L kit produces 46 bottles (500ml size). 46L kits are also available. Each kit produces 6% alcohol by volume. Tell us what you think of this new product!

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Quality Wine and Ale Supply
Wine and Beer Making Supplies
for Home Brewers and Vintners



CiderPress Cider Kits, still or sparkling

Not impressed with the taste of beer? Vinoka's refreshing and cool first class Sparkling Cider kits will fill the spot of the 'un-beer' for the home brewer and winemaker.

Our ciders contain only natural fruit flavors and fruit juice concentrates and are of unsurpassed quality. Try **'CiderPress'** and experience the quality and flavor of Vinoka's **'CiderPress' Ciders**. It will be like trying cider for the first time! Our customers frequently tell us that Vinoka's 'CiderPress' Ciders are the best ciders on the market. 'CiderPress' Ciders can be finished still (without carbonation), or sparkling (with carbonation). They are offered in 24 or 48 liter kits at your local U-Vin, U-Brew or Home Winemaking Store and, directly from Vinoka, for wineries. They are available in Apple, Pear, Crabapple, Apple-Lime, Peach, Blackberry, Strawberry, Wildberry, Black Cherry, Raspberry, Cranberry and Kiwi. Our customers have also experimented making ciders with Tropical, Citrus Dry and Pineapple-Orange and have developed some fabulous beverages. In only 3-4 weeks, your Cider will be ready to enjoy!

Complete with instructions, each kit contains Apple Juice Concentrate for fermentation, Vinoka's Natural Fruit flavor Mix, Yeast and other ingredients necessary for you to make a premium quality cider. Besides equipment commonly used for home winemaking, you will need filtration and, (for sparkling ciders) refrigeration and carbonating equipment, which is normally found in U-Vin and U-Brew shops. You will also need to supply the recommended amount of sugar, bottles and caps.

'CiderPress' Ciders have exceptional balance with incredible completeness in aroma and taste. Serve them chilled. Once they are bottled they are ready to enjoy. Keep Ciders in a cool, dark place. Shelf life is 4 to 6 months or longer if refrigerated. A 24L kit produces 48 bottles (500ml size). 48L kits are also available. Each kit produces 5% alcohol by volume.

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Vinoka Carbonating Tips

Carbonation is the process of infusing carbon dioxide, CO₂, into a liquid. For successful carbonation, it is good to be aware of the following:

- Request from your supplier CO₂ of food grade quality.
- Remove dissolved air (stripping) and air in headspace (purging). Purging can be done in filling the empty container with CO₂. The gas is heavier than air and will be pushed out when introducing the liquid, leaving the headspace purged with CO₂. Stripping is done by the following steps:
A) Carbonate the liquid to full pressure, e.g. 3-4 volumes, B) Stop carbonating and de-pressurize, (open pressure relief valve), and
C) Re-carbonate to full pressure.
The CO₂, which is introduced in step C) will then be the only gas present in the liquid.
- The level of carbonation is expressed in 'Volumes' of CO₂ in the liquid. One Volume equals one liter of gas in one liter of liquid. '3 volumes' means, that 3 volumes of gas are present in 1 volume of liquid. They are held in the liquid under pressure. The pressure gauge settings for desired Volumes are temperature related and can be obtained from the enclosed chart. (Note: If stripping had not been performed, one volume of air would be mixed with only two volumes of CO₂).
- Temperature: Lower temperature translates to higher absorption rate, resulting in more intense binding of the gas and less foaming when filling bottles.
- Carbonating Stone and Bubble Size: Small bubbles create larger interfacial area and increased contact area with the liquid, causing greater retention of CO₂. A high quality carbonating stone will produce small and uniform bubble size.
- Filling carbonated product into bottles should always be done at the lowest possible temperature, best at or slightly below freezing. It helps to pre-chill the empty bottles after they are cleaned. In the keg, maintain a head pressure above carbonating pressure, so that CO₂ cannot escape the liquid while filling.
- Cap bottles tightly and store dark and cool.

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Volumes of Carbon Dioxide by One Volume of Liquid

T E M P E R A T U R E	GAUGE PRESSURE IN POUNDS PER SQUARE INCH																	
	degrees		0	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30
	Fahrenheit	Celsius	v	o	L	U	M	E	S		o	f		c	o	2		
32	0.0	1.7	1.9	2.2	2.4	2.6	2.9	3.1	3.3	3.5	3.8	4.0	4.2	4.4	4.7	4.9	5.2	
33	0.6	1.7	1.9	2.1	2.4	2.6	2.8	3.0	3.2	3.5	3.7	3.9	4.1	4.3	4.6	4.8	5.1	
34	1.1	1.6	1.9	2.1	2.3	2.5	2.7	2.9	3.2	3.4	3.6	3.8	4.1	4.3	4.5	4.7	4.9	
35	1.7	1.6	1.8	2.0	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.8	4.0	4.2	4.4	4.6	4.8	
36	2.2	1.6	1.8	2.0	2.2	2.4	2.6	2.8	3.0	3.3	3.5	3.7	3.9	4.1	4.3	4.5	4.7	
37	2.8	1.5	1.7	2.0	2.2	2.4	2.6	2.8	3.0	3.2	3.4	3.6	3.8	4.0	4.2	4.4	4.6	
38	3.3	1.5	1.7	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.1	4.3	4.5	
39	3.9	1.5	1.7	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.0	4.3	4.5	
40	4.4	1.5	1.6	1.8	2.0	2.2	2.4	2.6	2.8	3.0	3.2	3.4	3.6	3.8	4.0	4.2	4.3	
41	5.0	1.4	1.6	1.8	2.0	2.2	2.4	2.6	2.8	2.9	3.1	3.3	3.5	3.7	3.9	4.1	4.2	
42	5.5	1.4	1.6	1.8	2.0	2.1	2.3	2.5	2.8	2.9	3.1	3.3	3.5	3.6	3.8	3.9	4.2	
43	6.1	1.4	1.6	1.7	1.9	2.1	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.6	3.8	3.9	4.1	
44	6.7	1.3	1.5	1.7	1.9	2.1	2.2	2.4	2.6	2.8	3.0	3.1	3.3	3.5	3.7	3.9	4.0	
45	7.2	1.3	1.5	1.7	1.8	2.0	2.2	2.4	2.5	2.7	2.9	3.1	3.3	3.4	3.6	3.8	4.0	
46	7.8	1.3	1.5	1.6	1.8	2.0	2.2	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.5	3.7	3.9	
47	8.3	1.3	1.4	1.6	1.8	1.9	2.1	2.3	2.4	2.6	2.8	2.9	3.1	3.3	3.5	3.6	3.8	
48	8.9	1.2	1.4	1.6	1.7	1.9	2.1	2.2	2.4	2.6	2.7	2.9	3.1	3.2	3.4	3.6	3.7	
49	9.4	1.2	1.4	1.5	1.7	1.9	2.0	2.2	2.4	2.5	2.7	2.8	3.0	3.2	3.3	3.5	3.7	
50	10.0	1.2	1.4	1.5	1.7	1.8	2.0	2.2	2.3	2.5	2.6	2.8	2.9	3.1	3.3	3.4	3.6	
General Carbonating Levels:			CIDERS					2.7 - 4.0 VOLUMES										
			WINE COOLERS					2.7 - 4.0 VOLUMES										
			BEER					2.0 - 2.7 VOLUMES										

Instructions on How to Read the Carbonating Pressure Chart:

(Product temperature is shown in °F (starting with 32) and °C (starting with 0.0) in the left hand columns.)

- Pressures are shown in PSI (pounds per square inch) in the line second from the top of the chart starting with 0, 2, 4, 6, 8, etc.
- Volumes (of Carbon Dioxide in One Volume of Liquid) are shown at the cross points of Temperature and Pressure. (for example: 32 degrees Fahrenheit with a Gauge Pressure of 0 has a volume of 1.7).
- For example:
In order to achieve a carbonation level of 3.0 volumes, at the temperature of 0.6°C or 33°F, the pressure reducing valve must be set at 12 PSI pressure gauge reading.
- Once you've determined your correct settings using the carbonating pressure chart, connect your Co2 lines as per your equipment's instructions and start carbonating! Enjoy!

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