

MODULE 5

COCONUT WINE

Ingredients:

- 10 Gallon Young Coconut Juice
- 2 ½ kgs Young Coconut Meat
- 5 bottle Honey Syrup
- 5 kgs Brown Sugar (washed)
- 500 grams Wine Yeast
- 10 Boxes Raisins (100 grams each box)
- 1 box Lipton Tea
- 10 yards Cheese Cloth
- 20 pcs carboy
- 2 set syphoning apparatus
- 1 big cotton
- 40 pcs wine bottle w/ cap sealer
- 2 pcs funnel (imbudo)



MATERIALS AND METHODS

Materials, Tools and Equipment

The materials used were pasteurized young coconut water, brown sugar, wine yeast, fresh lemon grass, and honey. The tools and equipment used were spoon, mixing bowl, measuring cup and spoon, funnel, stainless casserole, pasteurized bottle, cotton, cheesecloth, gas stove and pressure cooker.

Preparation of Coconut Wine

Young coconut water was separated from the shell, strained using a clean cheese cloth or fine sieve. Using gas stove, fresh young coconut water was pasteurized in a clean and sanitized pressure cooker for 10 minutes at 100 °C. It was then removed from the flame and let the young coconut water become warm. The desired amount of sterilized young coconut water and brown sugar and honey were combined, stirred and set aside. The mixture was transferred in a prepared sterilized container using a funnel. The required instant dried wine yeast was added to mixture. It was sealed with clean cotton and put in a cool dry place for at least one (1) month before harvesting period comes. Fermented young coconut was transferred into individual bottles and aging process lasted for three (3) months to become wine completely. After the aging process, fresh lemon grass and ginger was infused to the wine for at least one (1) month. Wine was filtered in a clean sterilized bottle using funnel and fine cheese cloth to get more clear wine. Bottling, packaging and labeling was done afterwards.