

Вино од Шљива (Vino od Šljiva)

Rakija Wine:

*How to Make this Balkan
Beverage at Home
Van Houten Family Recipe*



Yield: ~750ml.

Makes a dry wine with a rakija taste
(~12-15% abv.)

Setup:

Sanitization:

The most important step. Everything must be sanitized by soaping the item(s) & then pouring boiling water (an electric kettle works well) over & in the item(s). To prevent breaking glass, temper with hot water. This shall be referred to as "sanitizing".

Ingredients:

- 2½ lbs ripe plums
- 1½ lbs sugar
- 8 C water
- 1 tsp lemon juice
- 1 pkt champagne yeast

Equipment:

- ½ Gal. Carboy
- Airlock
- Stockpot
- Potato Masher
- Thermometer
- Spoon
- Paper towels
- Sieve

Method:

- Sanitize all equipment.
- Wash plums; remove stems & stones. Mash & bruise.
- Add water to pot & boil.
Take off heat & add plums.
- Cover with paper towels & tie with string; Rest 24h.
- Add lemon juice & sugar.
Stir. Follow instructions on yeast & add. Stir again.
- Retie towel. Let rest, stirring daily. Fruit and yeast should drop to the bottom. When this occurs or 1 week passes, continue.
- Sanitize carboy. Siphon or strain liquid into it, leaving behind all sediment (makes bad flavor). Install airlock. Rest until bubbling stops. If it separates into layers, keep liquids and throw away solids, placing the liquid back in the jug, and continuing until bubbling ceases.

Modifications:

Resting improves flavors. If the wine is too dry, add sugar* or a substitute (ex. splenda). The traditional Van Houten recipe added more sugar and re-fermented with new yeast to achieve a higher ABV. See below for common modifications:

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No mods.

Ракија (Rakiја):

May be imitated by adding vodka to the wine.

Траварица (Travarica):

Steeped with herbs. Common options include mint, chamomile, rosemary, lemon balm, & anise. Herbs can be macerated for several days to months. Use teabags for a cheap & easy Travarica.

Медића (Medica):

Steeped with honey*.

*Do not add more sugar unless one will pasteurize the wine, due to exploding bottles.

Post Fermentation:

Pasteurization (Optional):

Put all the wine into wine bottles and cover the tops with tin foil. Place all of the bottles into the stock pot with a cloth napkin on the bottom, and fill with water up to the necks. Heat until the temperature of the liquid inside the bottles reaches 165 °F for 15 seconds. Let cool.

Storage:

Store wine in a cool, dark place, away from direct sunlight and temperature fluctuations, to prevent spoilage and maintain its flavor profile. Fill bottles to the top of the shoulders. Ensure bottles are tightly sealed to prevent oxidation, and label with the date of production to keep track of aging and flavor development over time.

Troubleshooting:

Fermentation Stall:

Check & fix temp. Else add more yeast.

Off Odors or Flavors:

Can result from contamination or poor sanitation. If smell is sulfur / rotten egg gently aerate the wine.

Cloudy Wine:

Results from suspended particles or yeast. Rack properly or add chemicals.

Low Alcohol Content:

Add more sugar.

Excessive Sediment:

Rack properly, and strain. Consider cold crashing if necessary.

Unpleasant Aftertaste:

Unknown origin. could be poor-quality fruit, yeast choice, or fermentation issues.

Mold:

Throw it out.

Too Dry:

Add sugar/honey if
pasteurized or substitute.

Unhealthy Yeast:

Add boiled bakers yeast,
black tea, & raisins.

Bitter:

Was kept in contact with
plum skins for too long.

Sour:

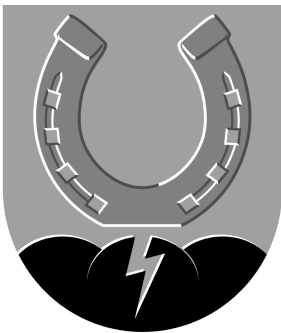
Throw it out.

Insufficient Aging:

Wine has a harsh or
unbalanced taste. Age
longer & consider
modifications.

Gas Buildup in Bottles:

Was bottled before
fermentation finished.
Pasteurize or finish
fermentation.



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A zine by Kai Brennan,
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Recipe