**RESTARTING STUCK ALCOHOLIC FERMENTATION NEW PROTOCOL**

Restart a stuck alcoholic fermentation using RESKUE™ and UVAFERM 43 RESTART™: volume of stuck fermentation = 1000 gallons

**Volume = 1000 gallons**

**Stuck juice/wine preparation:**
- Add 10 – 20 ppm SO₂ to help with potential spoilage organism control
- Make a RESKUE™ addition of 1.5 kg (3.3 lb)
- Mix and allow to settle 48 hours then rack off settled lees.

48 hours

**Increase Temperature (T°) of the treated juice/wine to 20-25°C (68-77°F) after racking.**

**Water:**
- 43°C (109°F) with GOFERM PROTECT evolution™
- Use 2 kg (4.4 lb) GOFERM PROTECT evolution™
- Use 1.5 kg (3.3 lb) UVAFERM 43 RESTART™
- Gently stir to break up any initial clumps then repeat gentle stir after 20 minutes.

**Water = 10 gallons**

**Add the rehydrated yeast to make a Pied-de-cuve:**
- 40 gallons water
- 40 lb sugar (adjust to 5 Brix)
- 50 gallons post RESKUE™ treated juice/wine
- FERMAID O™: 0.3 kg (2/3 lb)

**Volume = 100 gallons**

**Pied-de-cuve 20-25°C (~68-77°F)**

**Maintain 20-25°C (~68-77°F)**

**Once sugar drops to 1000 density (0 Brix) transfer immediately**

**Volume = 1000 gallons**

**Mix the Pied-de-cuve 100 gallons into 900 gallons of the post RESKUE™ treated juice/wine**

Add 1.5 kg (3.3 lb) of FERMAID O™