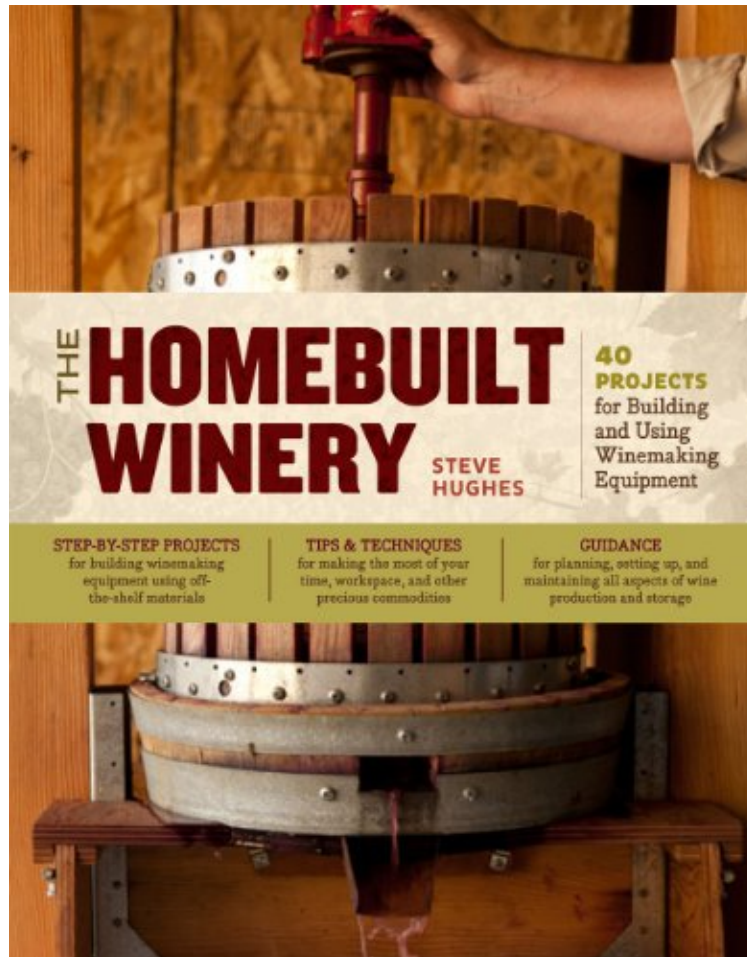


(Free pdf) The Homebuilt Winery: 43 Projects for Building and Using Winemaking Equipment

The Homebuilt Winery: 43 Projects for Building and Using Winemaking Equipment

Steve Hughes

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#75974 in Books Storey Books (Workman Pub) 2012-07-03 Original language: English PDF # 1 10.88 x .53 x 8.50l, 1.28 #File Name: 1603429905208 pages | File size: 19.Mb

Steve Hughes : The Homebuilt Winery: 43 Projects for Building and Using Winemaking Equipment before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Homebuilt Winery: 43 Projects for Building and Using Winemaking Equipment:

61 of 61 people found the following review helpful. Good Projects, Poor Proof Reading for dimensional errors in the text and drawings By Older than some I am rating this as a 3 star in hopes that people will read this review before trying to make any of the projects. Storey, the publisher, does a very poor job of editing their books. I have contacted them more than once to ask who does their editing, but just get the normal BS answer about doing their best. Many of the projects in the book cannot be built using the dimensions given in the project write ups. For example there is a full scale drawing for drive gears for a grape crusher on page 26, if you use the pattern the outer diameter of the drive

gears are approximately 2 1/8 inches in diameter, the drive shafts for the two rollers driven by these gears are 2 1/4 inches on center, the gears, if built by this illustration will never mesh to drive the two rollers. The hopper (fig 2.4) of the crusher shows 1 foot wide pieces for the hopper bottom, this will make the crusher wider than the destemmer it is suppose to fit into, plus will leave a gap of 3/4 inches on each end of the crusher rollers, dimensions for the bottom based on the rest of the write up should be 10 1/2 inches. These measurement errors continue through out the book. I sent a 2 page list of corrections for chapter 8 on the wine cellar to Storey and have not had the pleasure of their reply as of yet. I like the projects in the book and find them very functional. The utility of the projects are marred by the errors in the drawings and dimensions, will make you have to test fit every piece as you build to ensure proper construction. Since I am not being paid to be a proof reader, I doubt that I will send any more corrections to Storey. I have previously suggested some correction of perceived errors in the Storey book on building a wine cellar, thay said I would be contacted by the author, etc, etc, but that never has happened and it has been over a years since I sent in the suggestions.1 of 1 people found the following review helpful. AWESOME BOOK!!!By Ken LundIf you are a woodworker, even a beginning woodworker, and a winemaker... this is a terrific book.I have made several projects and they only require basic skills and tools. I always have a need to improvise, refine and/or improve on a design. I combined degassing, transferring, filtering and bottling into a sign contraption based on several designs I combined in this book. I filter down to one micro if I want to. It has a triple filter system including 5 microns to one micro plus an active charcoal filtration module. These can be added, removed or modified to my needs at the spin of a bottle. I can process ten gallons of wine in literally a few minutes with no messy clean up, completely degassed and filtered, ready for bulk aging or bottling or the turn of a inline valve. The machine I built could do hundreds of gallons. When I am done it fits easily into a box the size of a bankers file box from Office Depot. A commercial machine or machines would have cost me several thousand dollars. I did it for a couple of hundred. All because of their simple designs and their inspiration.Their detail and illustrations are great!3 of 3 people found the following review helpful. Too rudimentary - dissappointedBy ETI found this book to be too rudimentary, with insufficient details descriptions on the "how to" stuff. I have built my own hydraulic wine press, motorized apple crusher, and a few other minor items which I use in wine cider making, so I consider myself to be a pretty good improviser. I really wanted to get some basic ideas on how to make a decent grape destemmer, but was discouraged by the quality of the item shown by the diagrams instructions for building it. In glancing at other items in the book, I see similar quality, or lack thereof, mainly on the more complicated items. Wine bottle racks barrel dollies are simple enough to do without an instruction book (IMHO).

Build your own winery! Learn how to set up a home winery and construct all the basic equipment for just a fraction of what commercially manufactured products would cost. Leading you through the entire winemaking process, Steve Hughes includes building plans and step-by-step instructions for making more than 30 essential winemaking tools. From fashioning presses and pumps to the best way to fill and cork bottles, The Homebuilt Winery covers everything you need to know to affordably enjoy delicious, high-quality homemade wine.

ldquo;Steve Hughes' recently released reference guidebook, The Homebuilt Winery, is all you need to get on your grape-fermenting wayrdquo;