

94-0050

The invention relates to the food industry particularly to the method for producing an ethyl alcohol.

The technical result: utilization of waste products of vine-making.

The process consists in the acidation of molasse by sulphuric or hydrochloric acid, deluotion of molasse, introduction of feeding substance, yeasts, next diluotion of molasse, fermentation of received mixture, its distilation and rectification.

The novelty of the process is the following:

molasse acidation is produced up to pH 2,8-3,4, first and second diluotion are produced by the waste products of vine-making such as a yeast settlings and/or a cognac grain and/or a diffusiv juice from grape overflows, mixture fermentation is produced with autolysate of wine yeasts (2,0-4,0%) which is produced from yeast settlings of table wine by theirs mixturing with waste products of vine-making and/or molasse in ratio 1:2.