



ABV: 13.4%- 14%	OG: 1.122- 1.124	FG: 1.020- 1.022
Ferm Temp: 70°-75°F		
<u>Glossary</u>		
OG – Original Gravity FG – Final Gravity ABV – Alcohol by Volume		

<u>Recommended Equipment</u>	
Long Spoon or Paddle	6.5 Gal. Fermenter
Hydrometer	Sanitizer
Airlock	Cleanser

<u>Kit Ingredients</u>
<u>FERMENTABLES</u>
18.0 lbs Clover Honey
<u>NUTRIENTS</u>
4 Packets Yeast Nutrient
<u>YEAST CHOICES</u>
Lalvin D-47 Yeast

RECOMMENDED PROCEDURES

DAY ONE (Date ___/___/___)

- 1. READ:** Read all of the recommended procedures before you begin.
- 2. ACTIVATE YEAST:** If using Wyeast liquid yeast, activate the yeast at least 5 hours prior to pitching.
- 3. SANITIZE:** Thoroughly clean and sanitize ALL equipment and utensils that will come in contact with any ingredients.
- 4. WARM UP HONEY:** Place honey container(s) in hot water to make the honey easier to pour. Honey is often crystallized and this is perfectly normal. Immersing the honey container in hot water will turn it back into liquid form.
- 5. ADD WATER TO FERMENTER:** Fill fermenter with 3 gallons of room temperature water.
- 6. ADD NUTRIENT:** Add the contents of ONE sachet of yeast nutrient to the water in the fermenter and stir before honey is added.
- 7. ADD HONEY:** Add honey to the fermenter along with the room-temp water and nutrient. *Note:* Rinsing honey container with hot water will dissolve remaining honey and can be added to the fermenter.
- 8. TOP OFF:** Add room temperature water to bring volume to 5 gallons. Your mixture is referred to as must. Stir until the honey has completely dissolved. This may take several minutes. Take hydrometer reading and notate reading in ABV% Calculator.
- 9. PITCH YEAST:** If using liquid yeast open package and pour over the top of the must surface. If using dry yeast sprinkle the contents of the yeast sachet over top of the entire must. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommetted lid. Move fermenter to a dark, warm, temperature-stable area (approx. 68° - 78°F).

(Date)___/___/___ (time) __: __

FERMENTATION

- 11. MONITOR:** The wort will begin to ferment within 24 hours and you will notice CO2 releasing (bubbling) out of the airlock.
- 12. FOLLOW NUTRIENT SCHEDULE:** Add remaining nutrients based on listed schedule.
- 13. MONITOR:** Fermentation can take anywhere from 2 to 6 weeks depending on the conditions and variables. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in ABV% CALCULATOR. Continue to **SECONDARY FERMENTATION**.

NUTRIENT SCHEDULE

Warning: adding nutrient and stirring may cause the mead to foam. Before each nutrient addition stir the mead briefly to release residual CO2; this will help prevent foaming.

2nd Nutrient Addition: 24 hours after pitching yeast
(Date) ___/___/___ (time) __: __

3rd Nutrient Addition: 48 hours after pitching yeast
(Date) ___/___/___ (time) __: __

4th Nutrient Addition: 72 hours after pitching yeast
(Date) ___/___/___ (time) __: __

SECONDARY FERMENTATION

14. Carefully siphon the mead into a sanitized five gallon secondary fermenter. Leave as much sediment as possible in the primary fermenter.

15. Let the mead clarify in the secondary fermenter. You may wish to add a fining agent such as isinglass to facilitate clearing, and/or potassium sorbate to prevent further fermentation.

(SECONDARY RACK DATE ___/___/___)

BOTTLING DAY

BOTTLING DAY (DATE ___/___/___)

16. **STILL MEAD:** If the mead is to be bottled, we recommend that it be a still mead (no carbonation). Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket and fill the bottles.

17. **SPARKLING MEAD:** If you wish to make a sparkling mead (carbonated), we recommend racking the mead into a sanitized soda keg and force-carbonating with CO2 gas.

18. **AGING:** Bottles may be consumed 2 weeks after bottling or kept and aged for 6 months or more to achieve superior flavor.

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(___ * - ___ **) x 131.25 = ___ %

*OG from Step #8

**FG from Step #11

SACK SWEET MEAD

Sack meads are similar in balance, body, finish and flavor intensity to a well-made dessert wine such as a Late Harvest Riesling or Ice Wine, with a pleasant mixture of honey character and sweetness.

MEAD MAKING TIPS



A good way to dissolve the honey in the fermenter is by using a stir rod such as a mix-stir. The mix-stir attaches to a power drill and has the benefit of introducing oxygen into the must and also speeds up the dissolving of the honey.



Water takes up a significant part of the must. Only use water that you are confident in. If you have no problems pouring a glass of water from your faucet to drink then it is fine for your mead. If not, use filtered or spring water.



Meads can take several months to clear. We recommend letting time and gravity do its work, but to speed this we have a few suggestions.

1. Transferring the mead one more time to another carboy can help speed clarification.
2. Adding a fining agent such as isinglass or bentonite can aid in clearing.
3. Filtering is a last resort. It can strip flavors from your mead. Time is the best way to clear your mead.



Patience is the secret ingredient when making mead. It takes patience to make mead because it follows its own timeline. If you are thinking about tinkering with your mead you should step back and think about it for a couple more days. You can almost never go wrong by waiting. And mead will age very slowly. Typically, for average mead you will need to wait six months before it is tasty enough to really enjoy. The rule of thumb is the longer you wait the better it will taste.