



AUSTIN HOMEBREW SUPPLY

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AHS Sweet Mini-Mead (24C)

00851



READ THESE INSTRUCTIONS. VERIFY YOU HAVE EVERYTHING. SANITIZE EVERYTHING!

Clean and sanitize using sanitizers like Iodophor, or Starsan.

Fermentables

	3 ½ lb Honey	
	One Gallon Mead Pack	

Yeast:

Dry Yeast
Lalvin ICV D-47
24-3407

Nutrient Addition: Recipe contains nutrient pack that you must divide into 5 equal parts (Pack 1). 2 parts will be needed at initial feeding and the remaining parts used 1 per feeding.

Camden Tablet: 1 Tablet Included in Pack 3

Pectic Enzyme: Included in Pack 2

Step 1: put ½ campden tablet (Pack 3) into 1 gallon of warm water (tap water is fine). Let it sit about an hour before using.

Step 2: measure honey into fermenter

Step 3: add just enough water to dissolve honey

Step 4: If using fruit add fruit now (can be in a sanitized bag or loose)

Step 5: add water to 1 gallon mark and stir vigorously (you want to see a lot of bubbles...you are adding the needed oxygen)

Step 6: Add 1/2 tsp of pectic enzyme (Pack 2) and mix well. Wait 1 hour.

Step 7: If you have a Hydrometer, now is the time to draw a sample and take a gravity reading.

The original specific gravity should be approximately: **1.101**

Step 7: Put yeast into must and stir gently

Step 9: After a few hours (between 2-8) add the first nutrient addition (2 of the 5 equal parts)(Pack 1) and stir vigorously.

Next Three Days:

Step 10: If your recipe uses fruit make sure to push the fruit cap down below the liquid surface twice daily.

Step 11: Each day after the first day add 1 part of the nutrient pack (Pack 1) and stir gently (the must fill foam up)

After 3-4 Weeks:

Step 12: Carefully siphon the mead into the sanitized secondary fermenter. Move the airlock from the primary fermenter to the secondary fermenter. Make sure the airlock has enough water (You can move the primary fermenter several hours before you intend to transfer, so the sediment has a chance to resettle to the bottom of the primary fermenter).

Step 13: If your recipe calls for additional fruit to be added into secondary then add at this time. Make sure to push the cap down each day and stir very, very gently.

Step 14: Wait 1-2 Weeks (If your recipe called for fruit in the secondary, rack into another vessel at this time and repeat, otherwise proceed to bottling).

Check the specific gravity of the mead using the hydrometer.

The final specific gravity should be approximately: **1.014**

The original gravity minus the final gravity multiplied by 131 will give you the alcohol content of your mead

Flavoring to add before bottling

No Flavoring

Bottling the Mead:

SANITIZE EVERYTHING FIRST!!!

Make sure everything is clean to the eye and sanitize. Carefully move the fermenter full of mead to a counter top. Be careful not to disturb the sediment on the bottom. You can move the carboy several hours before you intend to bottle, so the sediment has a chance to resettle to the bottom of the fermenter. Attach the bottle filler to the end of the tubing. Siphon the mead and use the filler to put it in the bottles. Fill the bottles to the top. When you remove the filler, the level of mead will be appropriate for corking. Proceed to cork the bottles and store in a dark place at room temperature.

This handcrafted mead will taste best after 3 months or more of storage.

