



AUSTIN HOMEBREW SUPPLY

15112 N IH-35, Austin TX 78728

(512) 300-BREW or (800) 890-BREW

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E-mail Support: help@austinhomewbrew.com

AHS Melomel - Black Currant Fruit Mead (25C)

02899



If using pitchable liquid yeast, let the yeast warm up to 72 - 78 degrees F. The longer the yeast sets at this temperature range, up to 24 hours, the faster the mead will start fermenting.

READ INSTRUCTIONS! VERIFY YOU HAVE FRUIT MEAD PACK, FERMENTABLES, FRUIT AND YEAST

Fermentables

	11 lb Honey (Included)	Multi Part Mead Pack**
**See Instructions		

Fruit to add:

	1 Can (6 lb) fruit wine base	
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Recommended Yeast:

White Labs	Wyeast	Dry Yeast
Sweet Mead/ Wine 720	Sweet Mead 4184	Red Star Cotes Des Blanc
82-720	67-4184	24-3425

1. Sanitation : It is important to thoroughly clean and sanitize all of your mead making equipment.
2. Add 1.5 Gallons of warm water to your fermenter. (170° is ideal) If using Spring Water (bottled water) skip Pack 1. If using Tap Water, add Pack 1. Wait 1 hour.
3. While waiting, heat 2.5 gallons of water In a Brew Pot to 170°. Remove from heat.
4. Add Honey to your Brew Pot, stir to dissolve the honey. Pour this into your fermenter.
5. Add Pack 2 to your fermenter and stir.
6. Add Fruit to fermenter, and stir until blended completely. Top up fermenter with water to 5.20 gallons.
7. Take a hydrometer reading at this time to record the Original Gravity.

The original specific gravity should be approximately: 1.090

8. Pitching Yeast : Add Pack 3 and stir gently.
 - a. Sprinkle or Pour the yeast on top, stir gently.
 - b. Affix the lid and airlock to the fermenter.
9. After 2 hours, stir vigorously and add Pack 4. Stir vigorously again.
10. Fermentation: Fermentation temperature should be between 65-75°F for the duration of fermentation. Be sure to keep your fermenter off of cold floors and away from fluctuating temperatures. Fermentation begins, usually within 24 to 48 hours.
11. After 24 hours, stir vigorously and add Pack 5. Stir vigorously again.
12. After 48 hours, stir vigorously and add Pack 6. Stir vigorously again.
13. After 72 hours, stir vigorously and add Pack 7. Stir vigorously again.

14. Secondary : In 3 to 4 weeks, transfer to a secondary fermenter, use caution not to transfer any sediment.

15. After 2 to 3 months, the mead should be clear. Before you proceed to the bottling step, ensure fermentation is complete via use of Hydrometer reading.

The final specific gravity should be approximately: 1.000

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

16. Bottling : Rack into your bottling bucket. Add Pack 8*, Add Pack 9* and stir vigorously to dissipate sulphites. It is now ready to bottle.

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 6 months or more of storage.