

Mini-Mead

O.G. = 1.045 F.G. = 1.008 A.B.V. = 5.0%

A sessionable, sparkling version of semi-sweet mead. Ideal for quick fermentation and short cellar time, this mead is intended to showcase the flavor and aroma of the honey used. Oak Barrel's Light Wild Flower honey has subtle flavors of anise and spicy flowers. The Dark Wild Flower honey is much more robust and has smoky and earthy characteristics. The Clover honey will be much more neutral than the other options and result in a more champagne-like final product.

Honey:	6.5 lb. of one of the following options: Light Wild Flower honey Dark Wild Flower honey Clover honey	Other additives:	1 oz. Acid Blend 1 tbsp. Yeast Nutrient 1 tsp. DAP (Diammonium phosphate) 2 tabs Campden
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D-47 (Dry Wine Yeast): The ICV D-47 is a low-foaming quick fermenter that settles well, forming a compact lees at the end of fermentation. This strain tolerates fermentation temperatures ranging from 15° to 20°C (59° to 68°F) and enhances mouthfeel due to complex carbohydrates.

Attenuation: 80-95% Flocculation: High Optimum Fermentation Temp.: 59-68°F Alc. tolerance: High

WLP002 – English Ale Yeast (liquid): A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness.

Attenuation: 63-70% Flocculation: Very High Optimum Fermentation Temp.: 65-68°F Alc. tolerance: Medium

Step by Step

1. Heat 4.5 gallons of water to 120°F. Stir in honey.
2. Cool and transfer to fermenter.
3. Crush and add campden tablet, place fermentation lock and wait 24 hours.
4. After 24 hours, add acid blend, yeast nutrient, Diammonium phosphate (DAP) and Yeast.
5. Ferment for 3 weeks, shaking daily in the low-mid 60s (Fahrenheit.)
6. Once final gravity is reached, rack to secondary and fine with gelatin.
7. Once cleared, bottle or keg.
 - a. If keggling, carbonate to 3-3.5 volumes.
 - b. If bottling, use 1/8 cup of sugar per 5 gallons of mead.
 - c. Champagne or swing-top bottles recommended.
8. Once carbonated, store in cool (45-55°F) place and enjoy!