

Sweet Mead

Starting brix = 26 Residual Sweetness = 1-3 brix A.B.V. = 13-14.5%

High alcohol, sweet mead intended for long-term aging.

Honey:	12 lbs. Honey (your choice) 3 lbs. Wheat Dry Malt Extract	Other additives:	3 tsp. Acid Blend 5 tsp. Yeast Nutrient 3 tsp. DAP (Diammonium phosphate) 5 tabs Campden Whirlfloc tablet (if boiling, for clarity)
NOTE:	(you can use 15 lbs of Honey if you intend for the mead to be gluten-free or you do not want extract)		

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

NOTE: Two packs of yeast or more is recommended.

Wyeast 4184 – Sweet Mead Yeast (liquid): One of two strains for sweet mead making. Leaves 2-3% residual sugar in most meads. Rich, fruity profile complements fruit-mead fermentation. Use additional nutrients for mead making. Also great for Ciders, Cysers, Fruit Wines, Ginger Ale, Cherry, Raspberry, Peach.

Optimum Fermentation Temp.: 60-75°F Alc. tolerance: 11%

NOTE: A large starter is recommended.

Step by Step

1. Heat 4.5 gallons of water to 120°F or more. Stir in honey and extract until completely dissolved.
2. If your honey is high in wax, you can bring the solution up to a boiling, while skimming the "scum" that forms across the surface with a sieve. Add whirlfloc tablet and boil for 15-20 minutes, while continuing to skim.
3. Mix in acid blend, yeast nutrient, and diammonium phosphate (DAP).
4. Cool to room temperature and transfer to fermenter.
5. Crush and add campden tablets, place fermentation lock on carboy and wait 24 hours.
6. After 24 hours (or immediately if not using campden) add yeast.
7. Ferment for 1-2 months, shaking often, in the mid 60s to low 70s (Fahrenheit.)
8. Once final gravity is reached, rack to secondary (fill to top.) Allow to age for several months or more. Rack again if necessary.
9. Once aged, sample and add more acid blend if necessary, to taste.
10. Once adjusted, bottle. Peak flavor may take 3-5 years after bottling.