

# Fruit Mead

A short mead that features the fruit of your choosing.

## Ingredients

7 lb Orange Blossom Honey  
3.06 lb. Canned Fruit Puree\*

7 grams Fermaid-O (added in 3 separate additions)

1 packet of Lalvin 71-b yeast

5 oz Priming Sugar (for bottling)

## Statistics

Original Gravity	1.052
Final Gravity	0.995 (Approx)
Alcohol Content	7.5%

**\*Price varies based on fruit puree of your choosing.**

## Procedure

We assume that you are familiar with basic homebrewing techniques, so the following procedures are abbreviated.

1. Clean and sanitize your fermenter, lid, and spoon
2. Add 2 gallons of water to your fermenter.
3. Place 7 pounds of honey (still in container) in 120°F water and allow to soak for 10 min.
4. Once honey is warm and pours easily, add all 7 pounds to the 2 gallons of water in your fermenter.
5. Sanitize the outside of fruit puree can, open, and add to the must (the stuff in your fermenter)
6. Mix contents of honey, water, and fruit puree with your sanitized spoon until consistently blended.
7. Add 4 grams of Fermaid-O and mix into your must.
8. Pour cold water into your sanitized fermenter until you reach 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the must is below 80°F before adding yeast. This original gravity reading may vary due to the fluctuation of sugar levels in the fruit and honey. Add the yeast to the must.
10. Store the fermenter where the temperature will be a fairly constant 60° – 65°F. Active fermentation may take only a few days, or it can last up to 2 weeks. Once active fermentation is underway (usually 24 hours) add 2 grams of Fermaid-O to must and stir into solution with your sanitized spoon.
11. On day 4 of fermentation add 1 gram of Fermaid-O to must and stir into solution with your sanitized spoon.
12. Allow to ferment at room temperature until completion. The final gravity should be around 0.990-0.994. If fermentation stops before the mead reaches its final gravity, the fermentation may be “stuck.” If you find that you have a “stuck” fermentation, there are a few things you can try. You can add Yeast Energizer, or another pack of yeast. You can also try to rouse the yeast by shaking or stirring it up.
13. Once you have confirmed fermentation has completed, you *may* transfer into a clean and sanitized 5 gallon carboy to help clarify and condition your mead. While this is called a “secondary fermentation”, there should be no actual fermentation occurring. Likewise, make sure the carboy is filled within 1-2 inches of the bottom of the stopper. You do not want any headspace at this stage.
14. As the mead clears, you *may* need to rack (transfer) off of the sediment at the bottom of the carboy. This will provide you a chance to taste the mead as it ages. Remember that any mead you take out needs to be replaced to keep the carboy full. It is best to have a bottle of mead handy to top up if you choose to let your mead age longer.
15. When the mead has achieved the flavor that you like, it is now ready to bottle. Sparkling mead is bottled just like beer with priming sugar. Still mead (not bubbly) is bottled like wine, in wine bottles and corked. Bottle caps can still be used to bottle still mead. Sparkling mead can utilize beer bottles with caps or champagne bottles, and be either capped or corked and caged.

## Keystone Homebrew Supply

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