

Wildflower Sack Mead

Mead can be made of honey from any local apiary. The defining characteristic of Mead being that the majority of the fermentable sugar is derived from honey. *Sack Mead* is a type of sweet Mead that is very strong in alcohol (14-18%) with a relatively large percentage of residual sugar.

Ingredients (For a 5 gallon batch)

19lbs Wildflower Honey
2 Packets of Wine Yeast (QA23 / EC-1118)
3 tsp Yeast Nutrient*
2 tsp Fermax Nutrient*
3 tsp Acid Blend*
1/2 tsp Irish Moss *

Statistics

Original Gravity 1.138
Final Gravity 1.027
Alcohol Cont 14.7%

***These ingredients are mixed together in a small vial.**

Procedure

A few hours before you begin to brew: If using dry yeast, rehydrate according to instructions on the packet and allow to come to room temperature.

1. Clean and sanitize your fermenter, lid, spoon, thermometer, hydrometer, etc. - anything that will come in contact with your must.
2. Place containers of honey (still in container) in warm 120°F water bath so honey pours freely.
3. In the fermenter, combine honey and 2 -2½ gallons of water, stir well to combine.
4. Add cool water to bring up to 5 gal. batch volume.
5. Aerate your must well using a drill stirrer, or shake your fermenter vigorously for 15 minutes.
6. Record the must specific gravity and temperature, and pitch yeast into must. Add mead nutrient kit dissolved in warm water.
7. Afix the airlock and firmly attach fermenter lid.
8. Allow to ferment at a constant 60°F - 65°F until completion. Degas twice daily for the initial 2 weeks. The final gravity should be around 1.027 – 1.035. 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.
9. Once you have confirmed fermentation has completed, transfer into a clean and sanitized 5 gallon carboy. 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. If you do not have enough mead to fill the carboy up to that level, you may add water or (preferred) store bought mead.
10. Most mead makers will agree that a full year of aging is preferred before proceeding to bottling. However, let your own tastebuds be your guide. As the mead clears, you will occasionally 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 liquid removed needs to be replaced to keep the carboy full. It is best to have a bottle of mead handy to top up.
11. 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.

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