

Dry Mead

5 gallon recipe

O.G. 1.080

F.G. 0.998

Ingredients:

10 lbs. Honey

4 gal. Water (enough to make 5 gallons)

2 tsp. Yeast Nutrient

2 tsp. Yeast Energizer

2 packs Lalvin D-47 yeast



Procedure:

- Heat 2 – 4 gallons of water and add honey, stir until dissolved.
- Cool honey/water mixture and pour into fermentation vessel, splashing to aerate.
- Add yeast nutrient and yeast energizer and stir to dissolve.
- Sprinkle yeast on top of liquid and fit stopper and airlock onto fermenter.
- Ferment between 70 and 75 degrees. Fermentation will take anywhere from 2 weeks to several months.
- After fermentation has ceased, rack to a secondary vessel and age until clear

Bottling After fermentation and clearing, add 1 crushed campden tablet per gallon to help stabilize mead prior to bottling. Put mead into bottles and age for 6 months to 2 years for best results.

Questions About This Recipe?

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Adding Carbonation (optional)

If adding carbonation **DO NOT ADD CAMPDEN TABLETS**. Dissolve $\frac{3}{4}$ cup sugar (per 5 gallons) in a pint of boiling water, cool to room temperature and mix well with mead. Adding a fresh yeast packet is recommended to ensure re-fermentation. Bottle in EZ-cap bottles or beer bottles, or champagne bottles. **DO NOT** use wine bottles as the pressure from the carbonation will push out the corks or explode the bottles