

NORTHERN BREWER CLASSIC SWEET MEAD KIT

Official NORTHERN BREWER Instructional Document

This kit is for those who prefer a moderate honey sweetness without the cloying character of commercial honey liqueurs. A medium-sweet mead fermented with a less attenuative yeast strain. Wildflower honey provides intriguing complexity.

O.G: 1.080-1.085 READY:3 MONTHS

2 weeks primary, 2 months secondary, 2 weeks bottle conditioning

KIT INVENTORY:

FERMENTABLES

- 12 lbs Wildflower Honey

SPECIAL INGREDIENTS

- 2 oz yeast nutrient
- 2 oz acid blend

YEAST

- **WYEAST 4184 SWEET MEAD YEAST.** One of two strains for sweet mead making. Leaves 2-3% residual sugar in most meads. Rich, fruity profile complements fruit-mead fermentation.

These simple instructions are basic brewing procedures for this Northern Brewer mead kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

For more detailed extract brewing instructions, please visit www.northernbrewer.com

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Approximately two cases of either 12 ounce or 22 ounce pry-off style beer bottles OR approximately 24 750 ml wine bottles with corks.

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your mead, so keep it handy
- Doublecheck the contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the yeast from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly.

ON BREWING DAY

2. Sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

3. Fill a sink or cooler with hot tap water and soak honey container(s) to make the honey easier to pour. If your honey is crystallized, don't worry - all raw and natural honey crystallizes over time, especially in colder temperatures. Soaking the honey container in hot water will turn it back into liquid form.

4. Fill fermenter with 3 gallons of room temperature water.

5. Add 5 tsp yeast nutrient to the water in the fermenter and stir before honey is added.

6. Boil 0.75 gallons of water.

7. While water is coming to a boil, pour honey into the fermenter along with the room-temp water and nutrient.

8. Take the boiled water and carefully pour a small amount into each empty honey container.

9. Replace covers and shake to dissolve remaining honey (Caution: pressure will build in containers! Open carefully!)

10. Pour the warm water and dissolved honey into the fermenter. Top up with additional water as needed to achieve a volume of 5 gallons. The mixture is now called the must.

11. Stir the must until all honey is dissolved and well mixed. This may take 5 to 15 minutes, possibly longer.

12. Using the sanitized scissors, carefully cut open the yeast pack and pour the slurry into the fermenter.

13. Seal fermenter with a sanitized airlock and locate fermenter in an area that is 65 to 70 deg F.

14. Fermentation should start within 24 hours.

BEYOND BREWING DAY - SECONDARY FERMENTATION

16. When fermentation stops and the specific gravity as measured by a hydrometer is stable (has not changed over the course of two days), carefully siphon the mead into a sanitized five gallon secondary fermenter. Leave as much sediment as possible in the primary fermenter.

17. Let the mead clarify in the secondary fermenter for two months. You may wish to add a fining agent such as isinglass to facilitate clearing, and/or potassium sorbate to prevent further fermentation.

BOTTLING DAY - 2.5 MONTHS AFTER BREWING DAY

18. Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket. Add acid blend to taste. We recommend this mead be made still, but if you wish to carbonate it you would add priming sugar at this point.

19. Fill and cap bottles as described in your starter kit instructions.

20. Bottles may be consumed 2 weeks after bottling or kept and aged for 6 months or more to achieve superior flavor.