

NORTHERN BREWER WILDFLOWER BRAGGOT KIT

Official NORTHERN BREWER Instructional Document

Another hybrid mead, braggot taps into (pardon the pun) very ancient fermenting traditions – a potent combination of honey and barley malt, sharing properties of both beer and mead. The addition of barley malt syrup to wildflower honey adds body, color, sweetness, and complexity; then add up to an ounce of the optional Nugget hops to add pungent, flowery hop bitterness to the mixture as well - think of it as a honeyed-up barley wine. Makes a great sipping beverage on a chilly evening. Requires a minimum of 6 to 8 months of aging.

O.G: 1.110 READY: 6 MONTHS

2 weeks primary, 5 months secondary, 2 weeks bottle conditioning

KIT INVENTORY:

FERMENTABLES

- 9 lbs Wildflower Honey
- 6 lbs Pilsen Malt Syrup

SPECIAL INGREDIENTS

- 1 oz Nugget hop pellets
- 2 oz yeast nutrient
- 5 oz priming sugar

YEAST

- **LALVIN D-47.** A vigorous white wine yeast that will leave a wine very full bodied with enhanced mouthfeel. Accentuates varietal character and contributes ripe tropical fruit and citrus notes. Recommended for Chardonnay and Rose as well as mead, when nutrients are supplemented.

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!

ON BREWING DAY

1. Sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
2. 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.
3. Fill a pot of at least 3 gallon capacity with 1 gallon of water and bring to a boil.
4. When the water comes to a boil remove the pot from the burner and add the 6 lbs Pilsen malt syrup.
5. Bring back to a boil and add in the Nugget hops. Use 1/2 oz for a subtle hop flavor or up to 1 oz for a hint of beer-like bitterness.
6. Boil for 20 minutes, then remove from the burner and add the honey and nutrient into the pot.
7. Test the temperature of the mixture. If the temperature is above 100 degrees, put the pot in an ice bath or use a wort chiller to lower the temperature while performing the next steps.
8. Fill fermenter with 2 gallons of room temperature water.
9. Boil 0.5 gallons of water.
10. Take the boiled water and carefully pour a small amount into each empty honey container.
11. Replace covers and shake to dissolve remaining honey (Caution: pressure will build in containers! Open carefully!).
12. Pour the warm water and dissolved honey into the pot, then when the temperature is under 100 degrees, pour the contents of the pot into the fermenter. Top up with additional water as needed to achieve a volume of 5 gallons. The mixture is now called the must.
13. Stir the must until all honey is dissolved and well mixed. This may take 5 to 15 minutes, possibly longer.
14. Prepare yeast. Place 1/2 cup of warm water (105-110 degrees F) into a sanitized measuring cup and stir to mix well. Add the yeast and stir slightly.
15. After 15 minutes (yeast should begin to foam), stir well to mix the yeast into a slurry. Pour the yeast slurry into the fermenter.
16. Seal fermenter with a sanitized airlock and locate fermenter in an area that is 65 to 70 deg F.
17. Fermentation should start within 24 hours.

BEYOND BREWING DAY – SECONDARY FERMENTATION

18. 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.
19. Let the mead clarify in the secondary fermenter for five months or more. You may wish to add a fining agent such as isinglass to facilitate clearing, and/or potassium sorbate to prevent further fermentation.

BOTTLING DAY – 5.5 MONTHS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket. If you wish to make a still mead you may skip the next step.
21. Add priming solution to the mead in the bottling bucket before filling the bottles. To make a priming solution, bring 1 pint of water to a boil. Add 3/4 cup of priming sugar to this boiled water and stir to dissolve. Gently stir the solution into the mead in the bottling bucket. To ensure adequate carbonation, you may wish to pitch a fresh packet of yeast into the bucket as well.
22. Fill and cap bottles as described in your starter kit instructions.
23. Bottles may be consumed 2 weeks after bottling or kept and aged for 6 months or more to achieve superior flavor.