# Orange Dream Sparkling Session Mead

OG: **1.053** | READY TO DRINK IN: **81 DAYS** | ABV: **7.4%**

## WHAT'S INCLUDED:

- ☐ **2 Sanitizer Packets**
- ☐ **24 oz Orange Blossom Honey** (two 12 oz bottles)
- ☐ **Mead Yeast Nutrient** (Day 1 packet & Day 2/5 packet)
- ☐ **US-05 Yeast**
- ☐ **1 oz Sweet Orange Peel + 0.25 tsp Crushed Cardamom**
- ☐ **8 oz Erythritol** (non-fermentable sweetener)
- ☐ **1 oz Priming Sugar** (for carbonation)

## WHAT YOU'LL NEED:

- ☐ **1 gallon of spring water or filtered water**
- ☐ **1 gallon fermenter, stopper & airlock** (from our Mead Kit or any 1 gallon fermenter)
- ☐ **Racking cane** (or mini auto siphon), **transfer tubing & tube clamp**
- ☐ **Ten 12oz pry off bottles, crown caps & a capper** OR **Eight 16oz Flip Top Bottles** (do not use wine bottles)
- ☐ **Large stock pot that can hold 1 gallon of liquid** (for racking and for priming)
- ☐ **Large pitcher, bucket or large bowl** (for sanitizing)

## INSTRUCTIONS:

**Day 1: Make the Must**

1. Sanitize your carboy, stopper, airlock & funnel. In a large pitcher or bucket, dissolve HALF of one sanitizer packet in 1 gallon of tap water. Reserve the rest this packet for step 13 & the 2nd packet for step 21. Soak equipment for at least 60 seconds in the solution and let drip dry on fresh paper towels (no need to rinse off).

2. Pour both bottles of Orange Blossom Honey into your sanitized carboy. Top with half a gallon of spring water. Insert stopper, cover the hole with your thumb & shake to dissolve.

3. Remove stopper, cut open the Day 1 Yeast Nutrient packet & add to the must (unfermented mead). Top with spring water to reach the 1 gallon mark.

4. Open the US-05 yeast packet & add the entire packet.

5. Remove the airlock cap, add water to the fill line, recap and gently insert into the stopper. Gently insert the stopper in the carboy. You don't need to push hard - it's designed to stick out for easy removal. If slipping out of place, pat the stopper & inside of the carboy dry with a paper towel.

6. Your mead will ferment for 30 days. Set an alarm for 24 hours from now to add the "Day 2" yeast nutrient. Store your carboy in a dark place at a stable temperature between 65˚ - 75˚F. Yeast may take ~12 hours to begin fermenting.

**Day 2: Add Nutrients & Degas**

After 24 hours of fermentation de-gas your mead to release CO2 buildup & prepare it for more nutrients. To avoid overflow of foam, perform these steps SLOWLY and in small increments:

7. Remove airlock & stopper. Begin slowly swirling the jug.Start gently and stop as needed to allow foam to subside. Begin to swirl more vigorously and degas for at least 2 minutes.

8. After degassing, pour HALF of the **DAY 2**/DAY 5 yeast nutrient packet into a small bowl. Reserve the rest for Day 5. Scoop out ~1/4 of the nutrient from your bowl and SLOWLY sprinkle into the carboy. Mead may immediately start to foam. As foam subsides, continue adding the remaining DAY 2 nutrient in small increments. This may take a few minutes.

9. Once foam calms, swirl again for 30 seconds to incorporate the nutrients. Gently re-install the airlock & stopper. Mark your calendar for 3 days from now - this is when you'll degas and add the Day 5 nutrient dose.

**Day 5: Add Nutrients & Degas**

10. Repeat steps 7-9 to degas and add the remaining HALF of the DAY 2/**DAY 5** yeast nutrient packet.

11. Continue fermenting for the next 25 days. Fermentation activity will continue to slow down & taper off as yeast deplete the sugars. Be sure to maintain a 65˚-75˚F fermentation temp.

**Day 31: Add Flavor**

12. Open the Orange Peel & Cardamom & add directly to the carboy. Let infuse for 24 hours.

**Rack into Secondary**

After the 24 hour flavor infusion, it's time to rack (transfer) the mead off of its sediment. You'll need to sanitize a few things today, so do not discard your sanitizing solution until you complete step 16. We suggest previewing these steps before you begin.

13. In a large pitcher or bucket, dissolve the contents of the open sanitizer packet in 1 gallon of tap water. Soak your transfer tools - racking cane or mini auto-siphon, transfer tubing, tube clamp - for 60 seconds. Then, sanitize a large stock pot that can fit a gallon of liquid for 60 seconds. DON'T DISCARD the prepared sanitizing solution just yet, you'll use this for step 16.

14. Siphon the mead out of the carboy and into the large sanitized stock pot, leaving sediment, orange peel & cardamom behind in the carboy. Scan the QR code for a siphon video tutorial.

TIP: keep the carboy high & the pot low for best results. Gravity + distance start and maintain a siphon.

15. Now that sediment is all that's left in the carboy, rinse out the sediment with some water & dump into your sink.

16. Soak your carboy in the reserved sanitizer for 60 seconds. Now you can discard this prepared sanitizing solution.

17. Cut open the Erythritol packet and pour into your sanitized carboy. Yeast can't 'eat' this non-fermentable sugar, so the sweetness remains in the finished product.

18. Siphon your mead from the stock pot back into the carboy. Gently swirl to incorporate the Erythritol.

19. Reinstall your stopper & airlock. Let mead clear for 7 days.

**Priming & Bottle**

After 1 week of clearing, it's time to prime your mead for carbonation in bottles. The residual yeast in your mead will convert this fermentable sugar into carbonation in bottles.

20. In a stock pot large enough to fit a gallon of liquid, bring 0.5 cup water and the Priming Sugar to medium-high heat. Stir to completely dissolve the sugar & simmer for 5 minutes. Remove from heat, cover with a lid & let completely cool.

21. While priming sugar cools, sanitize your bottles and caps. In a large pitcher or bucket, dissolve HALF of the unopened sanitizer packet in 1 gallon of tap water. Soak your bottles, caps, racking cane (or mini auto-siphon), transfer tubing & tube clamp for 60 seconds to sanitize.

22. Once the pot of priming sugar has cooled, siphon your mead from the carboy into pot of priming sugar. Once transferred, stir gently to incorporate the priming sugar.

23. Siphon the primed mead from pot to bottles, using the tube clamp to start and stop the flow of mead. Fill each bottle to just above the point where the bottle meets the neck.

24. Seal or cap each bottle. Let bottles carbonate out of direct sunlight at a temperature between 65˚ - 75˚F for 6 weeks.

**Chill & Enjoy**

25. After 6 weeks, refrigerate bottles to slow the yeast & lock in the carbonation. Serve chilled.

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