**Mead Batch Log**

|  |  |  |  |
| --- | --- | --- | --- |
| **Mead Name** |  | **Original Gravity (OG)** |  |
| **Batch Size** |  | **Final Gravity (FG)** |  |
| **Date Pitched** |  | **Alcohol-by-volume (ABV)** |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Primary Ingredients | | | |
| Ingredient | **Amount** | **Notes** | |
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|  |  |  | |
| Yeast | | | |
| Ingredient | **Amount** | **Notes** | |
|  |  |  | |
| Yeast Nutrients | | | |
| Ingredient | **Amount Added** | | |
| **Day** | | |
| **0** | | **2** |
| Go-Ferm |  | |  |
| Potassium Carbonate |  | |
| Fermaid K+ |  | |
| Fermaid O |  | |  |
| Method Statement | | | |
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| --- | --- | --- | --- | --- | --- | --- |
| Ferment Tracker | | | | | | |
| Day | **Gravity** | | **Temperature** | | **Notes** | |
| 0 |  | |  | |  | |
| 1 |  | |  | |  | |
| 2 |  | |  | |  | |
| 3 |  | |  | |  | |
| 4 |  | |  | |  | |
| 5 |  | |  | |  | |
| 6 |  | |  | |  | |
| 7 |  | |  | |  | |
| 8 |  | |  | |  | |
| 9 |  | |  | |  | |
| 10 |  | |  | |  | |
| 11 |  | |  | |  | |
| 12 |  | |  | |  | |
| 13 |  | |  | |  | |
| 14 |  | |  | |  | |
| Stabilizers | | | | | | |
| Date | | **Ingredient** | | **Amount** | | **Notes** |
|  | | **Potassium Sorbate** | |  | |  |
| **Potassium Metabisulfite** | |  | |  |
| Backsweeten | | | | | | |
| Date | | **Ingredient** | | **Amount** | | **Notes** |
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