

# *The Country Vintner*

## *Mead Instructions*

Needed:

HONEY

Dry Mead ~ 10 lbs.

Sack Mead ~ 15 lbs.

Sweet Mead ~ 20 lbs.

1 Pack of Wine Yeast

Included:

Pack 1 - Potassium Metabisulfite

Pack 2 - Acid Blend, Pectic Enzyme,  
& Yeast Nutrient

Pack 3 - Potassium Sorbate

Pack 4 - Potassium Metabisulfite

1. Sanitize all equipment and utensils
2. Blend honey and enough water to total 5 gallons (optional - boil or steep mixture at 170 degrees for 10 minutes, cool to 80 degrees)
3. Transfer to fermenter
4. Add **PACK 1** and **PACK 2** to fermenter and stir well
5. Attach airlock to fermenter. Wait **24 hours** before pitching yeast, allowing **PACK 1** to inhibit the wild yeast in your mead. Stir twice vigorously over the first **24 hours** to dissipate sulphites.
6. After **24 hours**, sprinkle yeast into fermenter. Temperature should be between 70-80 degrees. Continue stirring twice daily until fermentation is apparent.
7. When product stops fermenting, transfer to secondary, careful not to transfer sediment.
8. Rack final time in 3-4 weeks.
9. After mead is clear (2-3 months), add **PACK 3** & **PACK 4** to stabilize a still mead. Stir vigorously twice over the next 24 hours to dissipate sulphites from fermentation. It is now ready to bottle.

For sparkling mead **DO NOT ADD PACK 3**

*Use champagne style bottles for carbonated mead.*

Re-pitch yeast and add priming sugar when bottling Sparkling Wines, to ensure quick carbonation & consistent bottle levels

**YEAST SOLD SEPARATELY**