



## *Rita's Margarita Mead*

99-936-Margarita

Original Gravity : 1.122    Alcohol by Volume : 11.76%

Final Gravity : 1.030    Difficulty : Advanced

Fermentables : 12 Lbs Wildflower Honey, 7lbs Agave Nectar

Additives : Potassium Metabisulfite, Pectic Enzyme, Go Ferm, Diammonium Phosphate, Fermaid K, Potassium Sorbate

- 1 oz Sweet Orange Peel, 1 oz Bitter Peel, 2 oz Lime Peel, 1 Dram Lime Oil

Suggested Yeast : White Labs Sweet Mead Yeast, White Labs Champagne Yeast, Lalvin 71B-1122, Lalvin EC-1118

*Procedure : Please read all the instructions before you begin making your mead, to insure you have all the ingredients, and you fully understand the process.*

1. Sanitation : It is important to thoroughly clean and sanitize all of your mead making equipment.
2. Add 3 Gallons of warm water to your fermenter. (170° is ideal) If using Spring Water (bottled water) skip Pack 1. If using Tap Water, add Pack 1. Wait 1 hour.
3. While waiting, heat 2.5 gallons of water In a Brew Pot to 170°. Add **1 oz Sweet Orange Peel, 1 oz Bitter Orange Peel, 2 oz Lime Peel** and stir for 5 minutes. Remove from heat.
4. Add **Honey & Nectar** to your Brew Pot, stir to dissolve the honey. Pour this into your fermenter.
5. Take a hydrometer reading at this time to record the Original Gravity.
6. Pitching **Yeast** : Add Pack 2 and stir gently.
  - a. Sprinkle or Pour the yeast on top, stir gently.
  - b. Affix the lid and airlock to the fermenter.
7. After 2 hours, stir vigorously and add Pack 3. Stir vigorously again.
8. Fermentation : Fermentation temperature should be between 65-75°F for the duration of fermentation. Be sure to keep your fermentor off of cold floors and away from fluctuating temperatures. Fermentation begins, usually within 24 to 48 hours.
9. After 24 hours, stir vigorously and add Pack 4. Stir vigorously again.
10. After 48 hours, stir vigorously and add Pack 5. Stir vigorously again.
11. After 72 hours, stir vigorously and add Pack 6. Stir vigorously again.
12. Secondary : In 3 to 4 weeks, transfer to a secondary fermenter, use caution not to transfer any sediment.
13. After 2 to 3 months, the mead should be clear. Before you proceed to the bottling step, ensure fermentation is complete via use of Hydrometer reading.
14. Bottling : Rack into your bottling bucket. Add Pack 7\*, Add Pack 8\* and stir vigorously to dissipate sulphites. It is now ready to bottle. Add **1 Dram of Lime Oil**.

*\*If a Sparkling Mead is desired, Do Not Add Pack 7 or Pack 8. Then follow normal bottling procedures for beer. Be sure to cool the must below 100° if the fermenter is glass.*

*This handcrafted mead will taste best after six months of age in the bottle.*



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