

Blueberry Melomel Recipe

(made at Adventures in Homebrewing for National Mead Day, 2016)

One Gallon Batch:

- 4 pounds wildflower honey (for a sweet mead, use less honey for a dryer mead)
- 4 pounds of blueberries (frozen and then thawed, use 2 pounds for primary and 2 pounds for secondary).
- Yeast: Lalvin 71b-1122
- Nutrient addition: DAP and Fermaid K (subdivide 1 tsp of DAP and $\frac{3}{4}$ tsp of Fermaid K into 5 equal parts. Initial feeding is 2 parts and subsequent feedings are 1 part each).
- Pectic enzyme- $\frac{1}{2}$ teaspoon
- Water (treated with campden tablet) to 1 gallon.

Step 1: put $\frac{1}{2}$ campden tablet into 1 gallon of warm water (tap water is fine). Let it sit about an hour before using.

Step 2: measure honey into fermenter

Step 3: add just enough water to dissolve honey

Step 4: add blueberries (can be in a bag or just put in).

Step 5: add water to 1 gallon mark and stir vigorously (you want to see a lot of bubbles...you are adding the needed oxygen)

Step 6: add $\frac{1}{2}$ teaspoon of pectic enzyme and mix well. Wait about an hour. (must get to room temperature)

Step 7: rehydrate yeast (Lalvin 71b-1122) as directed on the packet. (I usually add 1 $\frac{1}{2}$ teaspoons of GoFerm and increase the water to $\frac{1}{2}$ cup).

Step 8: put yeast into must. Stir gently.

Step 9: After a few hours (between 2-8), add the first nutrient addition (2 parts of the DAP and Fermaid K). Stir vigorously.

Next Three Days:

Push down the fruit cap 1-2 times a day.

Stir vigorously, and each day add 1 part of the DAP/Fermaid K blend. Stir again after adding. The must will foam up.

After 3-4 weeks, rack to secondary. Add the second 2 pounds of thawed blueberries and leave it in for 1-2 weeks. Push the fruit cap down but don't stir vigorously.

Rack the mead off the fruit after 1-2 weeks. You can rack again whenever there is a lot of trub on the bottom or leave it.