

MAKING NB ARTISANAL MEAD KITS—3 GALLONS

Official NORTHERN BREWER Instructional Document

UPON RECEIVING YOUR KIT:

REFRIGERATE YEAST.

1-3 DAYS BEFORE MEADMAKING DAY:

INCUBATE LIQUID YEAST, following the manufacturer's directions on the back of the yeast package.

ON MEADMAKING DAY:

1. CAREFULLY SANITIZE ALL EQUIPMENT THAT WILL COME IN CONTACT WITH THE MEAD MUST, including the pack of yeast and a pair of scissors.

2. FILL A SINK OR COOLER WITH HOT TAP WATER AND SOAK HONEY CONTAINER(S) to make the honey easier to pour.

3. FILL FERMENTER WITH 1.5 GALLONS OF ROOM TEMPERATURE WATER.

4. ADD ONE-HALF OF THE CONTENTS OF ONE SACHET OF MEAD NUTRIENT BLEND to the water in the fermenter and stir before honey is added.

5. BOIL 0.5 GALLONS OF WATER.

6. WHILE WATER IS COMING TO A BOIL, POUR HONEY INTO THE FERMENTER along with the room-temp water and nutrient.

7. TAKE THE BOILED WATER AND CAREFULLY POUR A SMALL AMOUNT INTO EACH EMPTY HONEY CONTAINER.

8. REPLACE COVERS AND SHAKE TO DISSOLVE REMAINING HONEY (Caution: pressure will build in containers! Open carefully!)

9. POUR THE WARM WATER AND DISSOLVED HONEY INTO THE FERMENTER. Top up with additional water as needed to achieve a volume of 3 gallons. The mixture is now called the must.

10. STIR THE MUST UNTIL ALL HONEY IS DISSOLVED AND WELL MIXED. This may take 5 to 15 minutes, possibly longer.

11. USING THE SANITIZED SCISSORS, CAREFULLY CUT OPEN THE YEAST PACK and pour the slurry into the fermenter.

14. SEAL FERMENTER WITH A SANITIZED AIRLOCK and locate fermenter in an area that is 65 to 70 degF.

15. FERMENTATION SHOULD START WITHIN 24 HOURS.

PRIMARY FERMENTATION:

ADD THE REMAINING NUTRIENT SACHETS FOLLOWING THE SCHEDULE BELOW. Remember to carefully sanitize all equipment used to stir the must for each nutrient addition.

- Add ONE HALF sachet of Mead Nutrient Blend 24 hours after yeast pitch and stir
- Add ONE HALF sachet of Mead Nutrient Blend 48 hours after yeast pitch and stir
- Add ONE HALF sachet of Mead Nutrient Blend 72 hours after yeast pitch and stir

SECONDARY FERMENTATION

When fermentation stops and the specific gravity as measured by a hydrometer is stable, carefully siphon the mead into a sanitized three gallon secondary fermenter. Leave as much sediment as possible in the primary fermenter. Let the mead clarify in the secondary fermenter for three months. You may wish to add a fining agent such as isinglass to facilitate clearing, and/or potassium sorbate to prevent further fermentation.

BOTTLING

If the mead is to be bottled, we recommend that it be a still mead (no carbonation). Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket and fill the bottles.

If you wish to make a sparkling mead (carbonated), we recommend racking the mead into a sanitized soda keg and force-carbonating with CO2 gas.