CHERRY BOMB HYDROMEL

Official NORTHERN BREWER Instructional Document

Take a refreshing mead, infuse it with the power of an M-80 filled with ripe Bing, Lambert and Royal Anne cherries and watch the sparks fly. Clover honey explodes with semi-sweet, bright fruit flavor through a brilliant, sparkling red pint that can run circles around a Shirley Temple. Well-balanced, the 7.5% ABV finishes dry with an extra bang from champagne-like effervescence. Fit for any season, Cherry Bomb goes down as easy as a summer spritzer yet offers warmth in the waning days of early autumn.

O.G: 1.056-1.060 READY: 2 MONTHS

2 weeks primary, 1 month secondary, 2 weeks bottle conditioning (If carbonating)

KIT INVENTORY:

MAILLARD MALTS®
EXTRACTS & OTHER FERMENTABLES

- 6 lbs Clover Honey
- 2 Cans Sweet Cherry Puree

SPECIAL INGREDIENTS

- 4 packets yeast nutrient blend
- 1 sachet Pectic Enzyme
- 5 oz Corn Sugar for priming (If carbonating)

YEAST

- **1 PACKET OF RED STAR COTE DES BLANC.**

Cote des Blancs is also known as Epernay II. It is recommended for Chardonnay, Riesling, mead and cider, as well as fruit wines, particularly apple. it imparts a fruity aroma in both red and white wines. A slow fermenter that works best between 50 and 80 degrees. This strain will not ferment to a dryness at the low end of the range, leaving residual sugar resulting in a sweeter wine.

These simple instructions are basic brewing procedures for this Northern Brewer mead kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

For more detailed extract brewing instructions, please visit www.northernbrewer.com

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Approximately two cases of either 12 ounce or 22 ounce pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your mead, so keep it handy
- Doublecheck the contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

ON BREWING DAY

1. Sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack 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. If your honey is crystallized, don't worry - all raw and natural honey crystallizes over time, especially in colder temperatures. Soaking the honey container in hot water will turn it back into liquid form.

3. Fill fermenter with 3 gallons of room temperature water.

4. Add the contents of ONE sachet of 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 5 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. Prepare yeast. Place 1/2 cup of warm water (100-104 degrees F) and 1/4 cup must into a sanitized measuring cup. Add the pack of yeast and stir slightly.

12. After 15 minutes (yeast should begin to foam), stir well to mix the yeast into a slurry. Pour the yeast slurry into the fermenter.

13. Seal fermenter with a sanitized airlock and locate fermenter in an area that is 65 to 70 deg F.

14. Fermentation should start within 24 hours.

BEYOND BREWING DAY – FIRST ONE TO TWO WEEKS

15. Add the remaining nutrient sachets following the schedule below. Remember to carefully sanitize all equipment used to stir the must for each nutrient addition. Warning: adding nutrient and stirring may cause the mead to foam over. Before each nutrient addition you should briefly stir the mead to release residual C02; this will help prevent foaming.

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

BEYOND BREWING DAY – SECONDARY FERMENTATION

16. When fermentation stops and the specific gravity as measured by a hydrometer is stable (has not changed over the course of two days), it is ready to transfer into a secondary fermenter. Sanitize your fermenter and siphoning equipment.

17. Open the two cans of sweet cherry puree and pour them into the carboy using a funnel. Carefully siphon the mead onto the fruit in the fermenter. Leave as much sediment as possible in the primary fermenter. Add the packet of pectic enzyme to the mead at this point. You should notice some renewed fermentation in the days that follow as the yeast ferments the new sugar from the fruit.

18. Let the mead clarify in the secondary fermenter for one month. You may wish to add a fining agent such as isinglass to facilitate clearing.

BOTTLING DAY – 2.5 MONTHS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket. If you wish to make a still mead you may skip the next step.

20. Add priming solution to the mead in the bottling bucket before filling the bottles. To make a priming solution, bring 1 pint of water to a boil. Add 3/4 cup of priming sugar to this boiled water and stir to dissolve. Gently stir the solution into the mead in the bottling bucket.

21. Fill and cap bottles as described in your starter kit instructions.

22. Bottles may be consumed 2 weeks after bottling or kept and aged for 3 months or more to achieve superior flavor.