

Stirred honey and one gallon water until mixed

Added one gallon of purified water at a time and stirred until mixed until reached five gallons of must.

Added 1 tsp of yeast nutrient and ½ tsp of yeast energizer.

Whipped must with degasser drill

Starting Gravity: 1.091

Aerated must with aquarian pump with sanitized aerating stone for 20 minutes

Rehydrated and pitched two packets of Lavlin D-47

I will add 1 tsp yeast nutrient and ½ tsp yeast energizer once per day for the next three days and stir with degasser drill.

Upcoming Meetings:

June 7, 2008: Burgundy Reds (Pinot Noir and Gamay)

July 12, 2008: German/Alsace Whites (Riesling, Gewurtztraminer)

August 9, 2008: California Reds (Zinfandel, Petite Sirah)

THE WINEMAKER'S CLUB

Country Wines and Mead - May 10, 2008

Types:

Dry: These meads have no added flavoring and use about 2.5 pounds of honey per gallon of mead.

Sack: A name given to stronger meads, generally made with more honey to increase alcohol content or sweetness. Sack meads usually use about 4 pounds of honey per gallon of mead.

Melomel: Also called mulsum; mead to which fruit juices other than apple or grape have been added.

Metheglin: Mead to which herbs and spices have been added.

Capsicumel: Honey with chili pepper.

Cyser: A sweet mead to which apple juice has been added.

Hippocras: Mead to which grape juice and spices have been added.

Morat: Mead to which mulberries have been added.

Pyment: Mead to which grape juice has been added.

Rhodamel: Mead with rose petals.

Braggot: Mead with flavoring derived from malted grain.

Resources:

www.finevineswines.com/Introduction-to-making-mead.htm

The Compleat Meadmaker by Ken Schramm

Honey in a Glass, by Joe O'Neal: www.byo.com/feature/875.html

AHA's Mead Day, Saturday August 2, 2008 www.beertown.org/events/meadday/index.html

www.gotmead.com

www.honeylocator.com

www.brewery.org/library/beeslees.html

www.meadfest.com/

Robert's Orange Blossom Honey Mead Recipe:

12.5 lbs of Orange Blossom Honey from Abigail Farms

Soaked container in sink of warm water for ten minutes

Poured honey into fermenter and filled one gallon honey container with very warm water, shook, and poured into fermenter