

# 2501 - Lime Mead #10 - 27 Jan 2025

## 2501 - Lime Mead - 7.5%

Brewer: Mead House  
Author: Jason Phelps

Type: Extract

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 7 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.065  
Original Gravity : 1.058  
Total Gravity : 1.069  
Final Gravity : 1.012

### Fermentables (3.65 kg)

3.17 kg - Hilltop Blossom Honey 3.9 EBC (86.9%)  
480 g - Primary - Corn Sugar (Dextrose) 0 EBC...  
^ Added following day to raise OG

### Miscellaneous

Boil - 4 g - Potassium Sorbate  
Primary - 1 tsp - Yeast Nutrient (WLN1000)  
Bottling - 0.45 kg - Honey  
^ Back-sweetening  
Bottling - 1 l - Lime juice  
Bottling - 1 items - Potassium Metabisulfite (...)

### Yeast

1 pkg - Lallemend (Lalvin) Lalvin EC-1118 EC-...  
^ Mead, high ABV and good for secondary ferm...  
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### Buffalo

Batch Size : 17 L  
Boil Size : 15 L  
Post-Boil Vol : 17 L

Mash Water : 0 L  
Sparge Water : 0 L  
Boil Time : 5 min  
HLT Water : 14.4 L  
Top-Up Water : 14.4 L  
Total Water : 14.4 L

Mash Efficiency: 72.8%

### Mash Profile

High fermentability  
65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 1 days - Primary  
20 °C - 1 days - nutrient  
25 °C - 25 days - nutrient  
12 °C - 30 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.065

Fermenter Top-Up:

Fermenter Volume: 17

Final Gravity: 0.994

Bottling Volume: 16



7 EBC

### Recipe Notes

Ferment the honey, then kill the fermentation, add the lime to taste and back-sweeten.

### Batch Notes

Ferment the honey, then kill the fermentation, add the lime to taste and back-sweeten.

### Batch Log

27 January 2025 Brew Date

29 January 2025 11:52 Status: Fermenting

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Batch Log	
29 January 2025	Fermentation Start
29 January 2025 12:01	Yeast pitched a little cool, may have to repitch when wort warmed
30 January 2025 11:09	480g dextrose added to raise OG from 1.058 to 1.065 .75 tps nutrient added and aerated. Yeast repitched, rehydrated in wort.
31 January 2025 07:41	Fermentation started
2 February 2025 17:04	Yeast nutrient added
4 February 2025 16:08	Yeast nutrient added and temp raised to 23°C
8 February 2025 08:40	Healthy yeast repitched at the correct temperature and fermentation improved dramatically.  Also using the correct t Brix conversion tool!
9 February 2025 08:42	Still fermenting well.
10 February 2025 16:12	Fermentation slowed. Final aeration and nutrient added
11 February 2025 08:21	Fermentation speeded up following yesterday's aeration and nutrient.
23 February 2025 08:47	SG appears to have levelled off.
25 February 2025 08:29	Kegged
25 February 2025	Bottling Date
27 February 2025 11:01	Status: Conditioning
17 March 2025 16:13	Status: Completed

Taste	
3.1 / 5.0:	Taste too mellow - my fault - next time will need more flavour. Alcohol content has mellowed well.