

# 2411 - Apple Mead #5 - 17 Nov 2024

## Apple Mead - 6.3%

Brewer: Mead House

Type: Extract

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 14 EBC  
Carbonation : 2.4 CO2-vol

Original Gravity : 1.072  
Final Gravity : 1.024

### Fermentables (4.4 kg)

4 kg - 5 min - Boil - Apple Juice - Pure 2 EB...  
400 g - 5 min - Boil - Honey 2 EBC (9.1%)

### Miscellaneous

5 min - Boil - 10 items - Cloves  
Primary - 1 items - Lemon juice  
Primary - 1 items - Orange Juice  
Primary - 0.19 tsp - Yeast Nutrient (WLN1000)

### Yeast

5 g - Lallemmand (Lalvin) Lalvin EC-1118 EC-1118  
^ Mead, high ABV and good for secondary ferm...

### Jam Kettle

Batch Size : 5 L  
Boil Size : 5.75 L  
Post-Boil Vol : 5 L

Mash Water : 0 L  
Sparge Water : 0 L  
Boil Time : 15 min  
HLT Water : 5.52 L  
Top-Up Water : 5.52 L  
Total Water : 5.52 L



14 EBC

Mash Efficiency: 72.8%

### Mash Profile

High fermentability  
65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 14 days - Primary  
18 °C - 7 days - carbonation  
10 °C - 14 days - Conditioning

### Measurements

Mash pH:

Boil Volume: 4

Pre-Boil Gravity: 1.068

Post-Boil Kettle Volume: 4

Original Gravity: 1.068

Fermenter Top-Up: 0.2

Fermenter Volume: 4.2

Final Gravity: 1.024

Bottling Volume: 4.1

### Recipe Notes

Top up fermenter to required level.

### Batch Log

17 November 2024	Brew Date
17 November 2024	Fermentation Start
17 November 2024 12:11	Status: Fermenting
1 December 2024	Bottling Date
5 December 2024 11:30	Status: Conditioning

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## Batch Log

15 December 2024 10:42	Clover seems quite strong, future attempts will need less. Appears quite dry.
29 December 2024 08:58	Status: Completed
13 January 2025 10:33	Status: Archived

## Taste

4.0 / 5.0: Initially thought the cloves were a little overpowering, but they have mellowed over the past couple of weeks.  
This proved a good drink for Christmas Day, not too dry.