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 - Lallemand (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

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

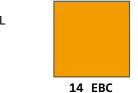
Final Gravity: 1.024

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, quite dry. | future attempts will need less. Appears |
| 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.