

# 2412 - Orange Mead #8 - 15 Dec 2024

## Orange Mead - 12.3%

Author: Mead House

Type: All Grain

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 6 EBC  
Carbonation : 2.4 CO2-vol

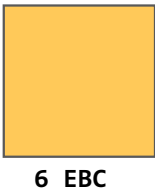
Original Gravity : 1.077  
Final Gravity : 0.983

Fermentables (1.4 kg)  
1.4 kg - Primary - Honey 2 EBC (100%)

Miscellaneous  
Boil - 1 items - Cinnamon Stick  
^ Heated for 5 mins. Added to fermenter.  
Boil - 2 items - Cloves  
^ Heated for 5 mins. Added to fermenter  
5 min - Boil - 1 tsp - Mixed Spice  
5 min - Boil - 1 items - Orange  
^ Liquidised - Heated 5 mins. Added to fermenter...

Yeast  
1 pkg - Lallemmand (Lalvin) Lalvin EC-1118 EC-...  
^ Mead, high ABV and good for secondary ferm...

Jam Kettle  
Batch Size : 4.2 L  
Boil Size : 4.2 L  
Post-Boil Vol : 4.2 L  
  
Mash Water : 0 L  
Sparge Water : 0 L  
Boil Time : 10 min  
HLT Water : 4.03 L  
Top-Up Water : 4.03 L  
Total Water : 4.03 L



Mash Efficiency: 72.8%

Mash Profile  
High fermentability  
90 °C - 5 min - Temperature

Fermentation Profile  
Mead  
20 °C - 28 days - Primary  
10 °C - 28 days - Conditioned

### Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity: 1.100  
  
Fermenter Top-Up:  
  
Fermenter Volume: 4.2  
  
Final Gravity: 1.007  
  
Bottling Volume: 3.4

### Recipe Notes

Top up fermenter to required level.

### Batch Log

15 December 2024	Brew Date
15 December 2024 14:36	Heated honey and additions in jam kettle to just under boiling. Volume then topped up in fermenter.
9 February 2025 10:38	Status: Completed
10 February 2025 07:52	Status: Fermenting
10 February 2025	Fermentation Start

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## Batch Log

10 March 2025

Bottling Date

## Taste

4.0 / 5.0: A month on, still a little sharp but not unpleasant. Not a strong orange flavour, mild spices.  
Ideally needs another month.