

Session(ish) Mead – first batch

- 10L batch
- OG: 1.053
- TOSNA 2.0 Nutrient Schedule
- Ferment at 20 degrees C
- 1.8kg Honey
- 10g M05
- 12.5g Go-ferm
- 6.2g Fermaid O

1. Clean and sanitise all equipment.
2. Dissolve the honey in a small amount of warm water and add to fermenter topping up to the batch volume minus rehydration amount.
3. Aerate the must with oxygen, a whirlpool stirrer/wine stirrer on a drill or shake/stir vigorously.
4. Add yeast mixture (instructions below).
5. Record details down such as batch volume, temperature and SG.
6. Degas twice per day during the first week.
7. Add nutrients as per instructions below.
8. Rack into two sanitised 5L demi-johns was fermentation is complete to get the mead off the yeast for further conditioning.
9. Allow the mead to condition for six weeks or so and rack again if needed (ie. not clear), bottle and drink!

Yeast Mixture

1. Dissolve 12.5g of Go-ferm in 250mL hot water.
2. Once the water has reached 35 degrees C add yeast.
3. After 15 minutes, add 125mL of the must to the yeast mixture and continue every five minutes until the mixture is close to 20 degrees C, then pitch mixture into fermenter.

Nutrient Protocol

1. Add 1.6g of Fermaid at 24, 48 and 72 hours after yeast has been pitched.
2. To avoid the fermenting mead erupting, remove 250mL of must after degassing and dissolve nutrient dose in that and add back to the fermenter.
3. After the must reaches 1/3 sugar break add remaining 1.4g of Fermaid (no longer than seven days after yeast being pitched).