

Djura mjød

Semi-Sweet Mead (M1 B)

Type: Mead
Batch Size: 13,00 L
Final Bottling Vol: 11,86 L
Fermentation: Mead, Three Stage, Standard
Est Orig Gravity: 1,100 SG
Est Alcohol by Volume: 15,0 %
Honey Percentage: 0,0 %

Date: 18 Nov 2018
Version: 1
Age in Days: 102 days
Brewer: MortenBryg
Asst Brewer:
Equipment: Mead - Mini 3 Gal/11.3 l Batch
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 g	Yeast Nutrient (Primary)	Other	1	-	-
10,00 g	Citric Acid (Primary)	Other	2	-	-
4,50 kg	Honey [Primary] [Boil for 15 min](2,0 EBC)	Sugar	3	100,0 %	3,24 L
1,0 pkg	Portwien (Kitzinger Reinhefe #)	Yeast	4	-	-

Gravity and Alcohol Content

Est Original Gravity: 1,100 SG
Est Final Gravity: 0,988 SG
Estimated Alcohol by Vol: 15,0 %
Est Calories: 943,1 kcal/l

Measured Original Gravity: 1,108 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 13,3 %
Calories: 1062,6 kcal/l

Primary and Secondary Additions

Primary Fermentables Weight: 4,50 kg
Primary Fermentables Vol: 3,24 L
Primary Water Addition: 9,76 L

Secondary Fermentables Weight: 0,00 kg
Secondary Fermentables Vol: 0,00 L

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 69,79 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Mead, Three Stage, Standard
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: None
Carbonation (from Meas Vol): None
Age for: 32,00 days
Storage Temperature: 20,0 C

Notes

Gær rehydres i ca. 3 timer.

11L vand varmet op til 80 grader. Honning tilsat. varmet op til 80 grader igen. Kølet ned til ca. 25 grader med køle spiral.

Gærringen gik i stå. Spande blev flytte ind i huset.

Senere virkede mjøden karboneret i spanden. Den fik lov at stå længere.

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