

M5 mjød 2.0

Experimental Mead (M4 C)

Type: Mead
Batch Size: 21,00 L
Final Bottling Vol: 19,49 L
Fermentation: Mead, Three Stage, Standard
Est Orig Gravity: 1,108 SG
Est Alcohol by Volume: 15,3 %
Honey Percentage: 100,0 %

Date: 23 May 2020
Version: 1
Age in Days: 22 days
Brewer: MortenBryg
Asst Brewer:
Equipment: Mead - Standard 5 Gal/19 l Batch
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,20 kg	Honey [Primary]	Honey	1	100,0 %	5,00 L
18,00 g	GoFerm Protect (Primary)	Other	2	-	-
10,00 g	Potassium Carbonate (Primary)	Other	3	-	-
3,00 g	Fermaid K (Primary)	Other	4	-	-
1,0 pkg	Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23,66...	Yeast	5	-	-
3,00 g	Fermaid K (Primary 1,0 days)	Other	6	-	-
3,00 g	Fermaid K (Primary 2,0 days)	Other	7	-	-
3,00 g	Fermaid K (Primary 7,0 days)	Other	8	-	-
10,00 g	Stabivit (Bottling)	Spice	9	-	-

Gravity and Alcohol Content

Est Original Gravity: 1,108 SG
Est Final Gravity: 0,995 SG
Estimated Alcohol by Vol: 15,3 %
Est Calories: 1041,9 kcal/l

Measured Original Gravity: 1,092 SG
Measured Final Gravity: 0,999 SG
Actual Alcohol by Vol: 12,5 %
Calories: 875,1 kcal/l

Primary and Secondary Additions

Primary Fermentables Weight: 7,20 kg
Primary Fermentables Vol: 5,00 L
Primary Water Addition: 16,00 L

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

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 114,62 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

Kog 4-5 liter vand. sluk rør honningen op i det. køl det ned med det rasterende 16-17 liter koldt vand.

16 x 0,45 = 7,2

 15g gær

GO-FERM PROTECT® anvendes i gær-rehydratiserings vandet for at skabe en suspension af mikronæringsstoffer og overlevelsesfaktorer, der er biotilgængelige til udvalgte gær. Ved anvendelse af mere eller mindre gær skal man respektere et forhold på 1 del gær: 1,25 dele GO-FERM

Rehydrate Lalvin EC-1118 in 5 times its weight of potable water at 40°C. Let stand for at least 20 minutes then gently stir occasionally to break up any clumps. Add to the must. 14g pakke.

Notes:

- The total rehydration duration should never exceed 45 minutes
- Avoid cold shocking the yeast. the temperature drop between the must to be inoculated and the rehydration medium should never be above 10°C (in case of doubt, please contact your supplier or Lallemand)
- It is essential to rehydrate the yeast in a clean container.
- Initial rehydration in must is not advisable.

Recommended for white, rose and red wine production. Highly recommended for secondary fermentation
Saccharomyces cerevisiae var. *bayanus* • Desirable fermentation temperature: 10-30°C. (50-86°F)

Alcohol tolerance 18% v/v *subject to fermentation conditions.

Low relative nitrogen demand (under controlled laboratory conditions)

Short lag phase and high fermentation vigour. Cooling may be required to control this high vigour.

Very low production of H₂S under low YAN conditions • Low production of SO₂ binding compounds.

Moderate relative potential for SO₂ production (can produce high levels of SO₂ under low nutrient conditions, up to 50mg/L).

Competitive factor active.

Low foam producer.

Potaske er Potassium carbonate skal hæve PH?

Fermaid K er vigtig som gærnæring til næringsfattig most. I særdeleshed vigtig til mjød og hyldeblomstvin, der næsten ikke indeholder gærnæringsstoffer. Tilsæt 10gr/ 50 l.

For normal vinfremstilling anbefales tilføjelse på Fermaid K med 5 gram

pr 20 liter. For at opnå optimale resultater bør 2,5 gram Fermaid K pr 20

liter most lige efter at gær kultur er tilsat til mosten. Tilsæt derefter resten (2,5 gram/20 l) af Fermaid K når som helst mellem 1/3 og 1/2 af normalt gæringsforløb.

BEMÆRK: IKKE kombinere Fermaid K med rehydreret gær gæropløsning før podningen tilsættes mosten.

Rystes dagligt for at få CO₂ ud de første 5-7 dage.

Vinoferm® Stabivit

Specielt kombineret produkt til stabilisering af vin efter gæring.

Effektiv standsning af gæringsforløb.

Indeholder kaliummetabisulfid, kaliumsorbat og askorbinsyre i ideelle forhold.

Sammensat produkt = let at bruge (ingen separate mængder at afveje). Ikke alene forhindrer det flaskegæring, men det giver også beskyttelse mod oxidation og skimmel/mug. Produktet kan blive lidt gult under opbevaring og blive kornet, men dette hindrer ikke dets effektivitet.

Dosering: 5 g / 10 liter vin, opløses i en lille mængde væske og blandes derefter godt med vinen.

61 x 33cl flasker = 20,3L

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