

# M7 Cyser

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:** 1,095 SG  
**Est Alcohol by Volume:** 13,4 %  
**Honey Percentage:** 77,9 %

**Date:** 04 Oct 2020  
**Version:** 1  
**Age in Days:** 35 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
4,95 kg	Honey [Primary]	Honey	1	32,2 %	3,44 L
10,00 L	Apple Juice [Primary]	Juice	2	67,8 %	10,00 L
18,00 g	GoFerm Protect (Primary)	Other	3	-	-
10,00 g	Potassium Carbonate (Primary)	Other	4	-	-
3,00 g	Fermaid K (Primary)	Other	5	-	-
3,0 pkg	Lalvin EC-1118 (Lallemand - Lalvin #EC-1118) [23,66...	Yeast	6	-	-
3,00 g	Fermaid K (Primary 1,0 days)	Other	7	-	-
3,00 g	Fermaid K (Primary 2,0 days)	Other	8	-	-
3,00 g	Fermaid K (Primary 7,0 days)	Other	9	-	-

## Gravity and Alcohol Content

**Est Original Gravity:** 1,095 SG  
**Est Final Gravity:** 0,995 SG  
**Estimated Alcohol by Vol:** 13,4 %  
**Est Calories:** 904,3 kcal/l

**Measured Original Gravity:** 1,086 SG  
**Measured Final Gravity:** 1,000 SG  
**Actual Alcohol by Vol:** 11,5 %  
**Calories:** 813,2 kcal/l

## Primary and Secondary Additions

**Primary Fermentables Weight:** 15,39 kg  
**Primary Fermentables Vol:** 13,44 L  
**Primary Water Addition:** 7,56 L

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

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 104,29 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Mead, Three Stage, Standard  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 104,29 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 99,02 g Table Sugar  
**Age for:** 32,00 days  
**Storage Temperature:** 20,0 C

## Notes

Honning 11 x 0,45 = 4,95

6L vandt i kog  
 honning i  
 10L Rynkeby æblejuice i  
 2,5L koldt vand i  
 21L 38 grader varmt sat til køl udenfor.  
 Omhældt til gærspand med godt pjasken for ilt.  
 Ved 30grader blev 42g gær rehydreret med 18g goferm tilsat  
 3g Fermaid K tilsat.  
 Sat i garage ved 15-18 grader.

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GO-FERM PROTECT® anvendes i gær-rehydriserings 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

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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 H<sub>2</sub>S under low YAN conditions • Low production of SO<sub>2</sub> binding compounds.  
Moderate relative potential for SO<sub>2</sub> production (can produce high levels of SO<sub>2</sub> under low nutrient conditions, up to 50mg/L).  
Competitive factor active.  
Low foam producer.

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Potaske er Potassium carbonate skal hæve PH?

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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 gærings forløb.

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

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Rystes dagligt for at få CO<sub>2</sub> ud de første 5-7 dage.

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Karboneret med 5,5g/l

23 x ½L flasker 11,5L  
ca. 7L i fad  
Ialt ca. 18,5L