

Curt & Kathy's BLACKBERRY/RASPBERRY MELOMEL

Size - 5 gallons

Included Ingredients:

- 15 pounds of Wildflower Honey
- 2 cans of fruit puree - Blackberry OR Raspberry
- 4 sachets of Curt & Kathy's Nutrient Blend
- 1 vial of Go-Ferm rehydration nutrient (12g), packed in a sterile 30 ml vial.
- 2 packets of yeast: Lalvin 71B-1122 Narbonne
- 1 sachet of Pectic Enzyme
- Corn sugar for priming

PROCEDURE:

1. Carefully sanitize all equipment that will come in contact with the mead must.
2. Fill a sink or cooler with hot tap water and soak honey containers to make the honey easier to pour.
3. Fill fermenter with 3 gallons of room temperature water.
4. Add the contents of one sachet of Curt & Kathy's Nutrient Blend to the water and stir before honey is added.
5. Boil 0.75 gallons of remaining water.
6. While water is coming to a boil add honey to the fermenter containing 3 gallons of water.
7. Take the boiled water and carefully pour a small amount into each empty honey container.
8. Replace covers and shake to dissolve remaining honey. Be careful, pressure will build in containers.
9. Pour the warm water and dissolved honey into the fermenter.
10. Stir until all honey is dissolved and well mixed. This may take 5 to 15 minutes, possibly longer.
11. Place 1/2 cup of warm water (105-110 degrees F) into a sanitized measuring cup. Add the Go-Ferm vial and stir to mix well. Add both packs of yeast and stir slightly.
12. After 15 minutes (yeast should begin to foam), stir well to mix the yeast into a slurry. Pour the yeast slurry into the fermenter.
13. After 15 minutes, shake the vials well to mix the yeast into a slurry. Pour the yeast slurry from both vials into the fermenter.
14. Insert sanitized airlock and locate carboy in an area that is 65 to 70 degF.
15. Fermentation should start within 24 hours.

PRIMARY FERMENTATION

Add nutrient vials following the schedule below. Remember to carefully sanitize all equipment used to stir the mead for each nutrient addition.

- Add one sachet of Curt & Kathy's Nutrient Blend 24 hours after yeast pitch and stir
- Add one sachet of Curt & Kathy's Nutrient Blend 48 hours after yeast pitch and stir
- Add one sachet of Curt & Kathy's Nutrient Blend 72 hours after yeast pitch and stir

SECONDARY FERMENTATION

When fermentation stops and the specific gravity as measured by a hydrometer is stable, you are ready to transfer to a secondary fermenter. Sanitize a five gallon carboy. Open the two cans of fruit puree and pour them into the carboy using a funnel. Carefully siphon the mead onto the fruit in the fermenter. Leave as much sediment as possible in the primary fermenter. Add the packet of pectic enzyme to the mead at this point. You should notice some renewed fermentation in the days that follow as the yeast ferments the new sugar from the fruit. Let the mead clarify in the secondary fermenter for three months. You may wish to add a fining agent such as isinglass to facilitate clearing.

BOTTLING

Sanitize siphoning and bottling equipment and bottles. Carefully siphon the mead to a bottling bucket.

Add priming solution to the mead in the bottling bucket before filling the bottles. To make a priming solution, bring 1 pint of water to a boil for 10 minutes. Add 3/4 cup of priming sugar to this boiled water and stir to dissolve. Allow the mixture to cool for 30 minutes. Gently stir the solution into the mead in the bottling bucket.