

THE BEVERAGE PEOPLE

840 PINER RD., #14
SANTA ROSA, CA 95403
(707) 544-2520

"Annointing Oil II" Lime Mead - 5 gallons

18 lbs. Honey (light and delicate)
5 gallons Water
5 1/4 oz. Fresh Squeezed Lime Juice
2 1/2 oz. Tartaric Acid
2 oz. "The Beverage People™" Yeast Nutrient for Meads
1/2 oz. Pectic Enzyme
1 1/2 tsp. Irish Moss
3 cc. "Boyajian" Lime Oil
6 grams Sparkolloid (fining agent)
10 grams Prise de Mousse Wine Yeast

Starting Brix 27

Total Acidity .6-.65%

1. Heat the Water in your boiling kettle until warm, turn off the stove and stir in the Honey until dissolved.
2. Heat this mixture to boiling, add Irish Moss and Yeast Nutrient, and boil for 5-10 minutes, using a large spoon to skim the scum that forms on the surface. Cool the mixture to room temperature (as quickly as possible).
3. While the mixture is cooling, add the Lime Juice, Pectic Enzyme, and Tartaric Acid.
4. Pour the mixture into narrow-neck fermentors, filling them no more than 75% full.
5. When the temperature of the must is down near room temperature, test the acid level. If this is below the levels indicated, make the necessary corrections. Slightly higher is okay.
6. Spread your yeast on the surface. In 10 or 12 hours, stir it in.
7. Once fermentation begins, allow it to continue for two or three weeks until visible signs of fermentation have essentially ceased.
8. When bubbles can no longer be seen rising through the mead, rack (siphon) away from the settlings into an open container. Fine with Sparkolloid, stirring in the Lime Oil, and a teaspoon of stock Metabisulfite solution per gallon. Siphon into a narrow-neck storage container, top up, and let it stand for four weeks.

9. Rack your mead away from the Sparkolloid settlings, top it up again, and let it stand for six months to a year.
10. Carefully rack your mead into an open container, add 1 1/2 teaspoons stock Metabisulfite Solution per gallon. This mead will tend to retain some sweetness. If you wish to bottle it as a still mead, add half a teaspoon of Wine Stabilizer per gallon. Otherwise, this mead may referment in the bottles, and develop as a sparkling mead.

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