

***THE BEVERAGE PEOPLE***

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

**“To The Bitter End” Chokecherry Mead - 5 gallons**

20 lbs. Chokecherries

12 lbs. Honey (light and delicate)

5 gallons Water

2 1/2 tsp. “Beverage People” Yeast Nutrient for Meads

2 1/2 tsp. Pectic Enzyme

5 Tbl. stock Sodium Metabisulfite solution (after fermentation)

10 grams “Prise de Mousse” Wine Yeast

Original Brix: 20

Total Acid: 5-6.5%

1. Smash up Chokecherries, removing all stems, tie loosely in a straining bag, and place them in your fermentor.
2. Stir Honey into 4 or 5 gallons warm Water. Heat to boiling, and add Nutrient. Boil and skim for five minutes. Remove from heat, cool, and pour into an “open top” fermentor.
3. Add the rest of the Water, and the other ingredients except Sodium Metabisulfite and Yeast, mixing well.
4. Test sugar and acid levels of the must. Raise if necessary. Slightly higher is okay.
5. When must temperature of the must nears room temperature, add yeast to the surface. In 10 or 12 hours, stir it in.
6. Once fermentation begins, stir or push the pulp down into the liquid twice a day.
7. After five days, strain and press the pulp. Funnel the fermenting mead into closed fermentors, filling them no more than 80% full, and affix a fermentation lock to each. Allow fermentation to finish.
8. When bubbles can no longer be seen rising through the mead, rack away from the settlings into an open container. Fine with Sparkolloid, add a teaspoon per gallon stock sulfite solution. Siphon into a storage container, top up, and let set for four weeks.
9. Rack away from the settlings, top up again, and let stand for two or three months.
10. Carefully rack the mead into an open container, add 1 1/2 teaspoons stock Metabisulfite solution per gallon. Sweeten with

Sugar Syrup, if desired, adding also 1/2 teaspoon Wine Stabilizer per gallon.

11. Siphon into bottles, cap, and set aside to age for at least three months.

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