

THE BEVERAGE PEOPLE

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

“Time and Tides” Ginger Braggot (5 gallons)

12 lbs. Honey (light and delicate)
7 lbs. British Pale Malt
1 lb. Medium Dark Crystal Malt (Caramel 60)
5 gallons Water
2 oz. "Beverage People" Yeast Nutrient for Meads
5 tsp. stock Sodium Metabisulfite solution (after fermentation)
6 Tbl. Tartaric Acid
Grated Ginger Root Tea (added to taste after fermentation)
10 grams Prise de Mousse Wine Yeast

Original Brix: 25

Total Acid: .45-.5%

1. Mash the grains for 90 minutes at 150° F. Sparge, and stir in honey.
2. Heat to boiling, and boil for 5 minutes, adding the nutrient and acid, and skimming with a large spoon.
3. Cool to room temperature.
4. Pour into narrow-neck fermentors, filling them no more than 75% full.
5. When the temperature is down near room temperature, test the sugar and acid levels. If these are below the levels indicated above, make the necessary corrections. Slightly higher is okay.
6. Add your yeast to 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 ceased.
8. When bubbles can no longer be seen rising through the mead, rack (siphon) away from the settlings into an open container. Make a spice tea by boiling 4 oz. of Grated Ginger in two or three cups of water. The spice tea is then added to taste.

Fine with Sparkolloid, add a teaspoon per gallon stock sulfite solution, and siphon into a narrow-neck storage container, top up, and let it set for four weeks.

9. Rack your away from the Sparkolloid settlings, top it up again, and let it stand for three to six months.
10. Carefully rack into an open container, add 1 1/2 teaspoons stock sulfite solution per gallon. If you wish to sweeten, do so now with Sugar Syrup, adding also 1/2 teaspoon Wine Stabilizer per gallon.
11. Siphon into bottles, cap, and set them aside to age for three to six months.

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