

Summer's Lease II Apricot Melomel
Label: SL2

Brewer: Mike Hall
Brew Date: 9/25/94

Honey

Lb	Brand or Origin	Date Added
5.47	Questa Honey	9/25/94
0.55	Sourwood Honey	9/25/94
0.10	Star Thistle Honey	9/25/94
1.47	Sue Bee Clover Honey	5/16/95
7.59	Total	

Fruit and Other Fermentables

Lb	Type and Origin	Form	Date Added
9.0	Apricot juice from Phoenix Orchard (0.985 gal, SG=1.095)	Clear juice	9/25/94

Spices

Amount	Type and Origin	Form	Date Added

Yeast

Amount	Brand and Strain	Dry	Liquid
2 pkts.	Lalvin K1V-1116 (Montpelier)	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Ale	Champagne	Wine	Lager	Hydrated?	Starter?
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Additives and Other Ingredients

Amount	Ingredient	Date Added
	Irish moss <input type="checkbox"/>	
	Pectic enzyme <input type="checkbox"/>	
	Yeast nutrient <input type="checkbox"/>	
	Acid blend <input type="checkbox"/>	
	Gypsum <input type="checkbox"/>	
2 tabs.	Sodium Benzoate <input checked="" type="checkbox"/>	5/16/95
	Sparkaloid <input type="checkbox"/>	
0.5 tsp.	Vitamin C <input checked="" type="checkbox"/>	5/16/95
1 oz.	Calcium Carbonate <input checked="" type="checkbox"/>	5/16/95
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

Procedures

Pasteurization				
Date	Time	Temp.	Volume	Remarks
9/25/94	90 min	150 F	2.55 gal	Main must
5/16/95	20 min	160 F	0.22 gal	Extra honey

Racking		
Date	SG	Clarity
4/15/95	1.001	Good

Specifics

Final Size	2.77 gallons
Specific Gravity	1.127 - Deduced Original SG 1.023 - Final SG
Alcohol	13.95 v%, 10.83 w%
Calories/bottle	279 Alc + 146 Ext + 11 Pro = 435
Temperatures	Pitch: 82 F, Ferment: 65-75 F
Yield (gallons)	2.55 gallons
Priming	None - still mead

Record

Date	SG	Action or Observation
9/25/94	1.115	Tasted rather sour, even with all that honey. May need to correct sourness somehow later.
4/15/95	1.001	Still sour, but nice apricot character. Measured acid content at 1.3% as tartaric, 8.5 ppt as sulphuric.
5/16/95	1.002	Took a sample, adjusted acidity to 6.5% tartaric with CaCO ₃ , decided that was too much and tried to adjust acidity of whole volume to 9.25% tartaric. Measured it to be 9.3%.
5/16/95		Added sodium benzoate to kill yeast. Added extra honey. Let sit overnight for chalk to precipitate out before bottling.
5/17/95	1.023	Bottled.

Contests

Date	Score	Contest Name and Awards
8/27/95	6.80	NM State Fair (Wine) - Gold Medal, highest rated mead, second highest rated wine (highest was 7.04). Judges noted excellent acidity-sweetness balance, good fruit and honey character, some spicyness (Questa honey?), and some sediment (the chalk).