

Mead A: Samuel Blackmer

<http://www.homebrewersassociation.org/homebrew-recipe/sweetness-of-the-holy-fire/>

For 5 Gallons (19 L)

- 18.0 lb (8.16 kg) clover honey
- 5.0 gallons (19 L) water
- 5.25 oz (0.155 L or .65 cups) fresh squeezed lime juice
- 2.5 oz (71 g or 5 Tsp) tartaric acid
- 0.5 oz (14.8 g or 1 Tsp) pectic enzyme
- 3 cc (.6tsp) Boyajian lime oil
- 2.0 tsp nutrient
- 5 crushed Camden tablets
- 220 mL chiles d'Arbol extract
- Sparkaloid to clarify (6 g)
- EC1118 Champagne wine yeast (10 g)

Directions

1. Mix honey with 1 gallon hot (boiled) water, stir until honey is dissolved.
2. Mix honey water with lime juice, tartaric acid, pectic enzyme, and lime oil, nutrients and crushed Camden tablets, top up with cool water to 19L, stir vigorously to aerate.
3. Specific gravity 1.105
4. Add yeast when temp is between 15-20 degrees.
5. Stir gently to degas, do not stir vigorously or you will risk oxidation.
6. After 28 days syphon into secondary fermenter.
7. Rack every 30 days until aged desired amount.
8. Add chile extract to taste after fermentation and fining. Extract was made by immersing eight dried chiles d'Arbol in 4 ounces vodka for 24 hours.

Mead B: John Burns

6.8kg honey

9 litres boiling water

1 strong cup of tea

2.5 apples grated

Juice of 3 lemons

Top up to 23 litres with cold water

Nutrient – 1 tablespoon Tronozymol

Yeast SN09

Starting gravity was 1.105. Fermentation stopped around 1.002 which was very dry. More honey was added (approx. 1.2Kg) to bring the specific gravity up to around 1.020. It was then left another month to ensure fermentation had stopped.

Mead C: Mark Robinson

12/7/15

Mead

15L water

8 kg honey

1kg of fruit cake mix

nutrient

Yeast (1 packet of sn9)

Specific gravity; 1.110

Mixed all above and fermented with a tea towel over a polypail for ten days.