

A Hint of Blush

Other Fruit Melomel

Type: Extract
Batch Size: 6.00 gal
Boil Size: 3.25 gal
Boil Time: 0 min
Taste Rating(out of 50): 30.0
Taste Notes: This turned out with a nice, easy cherry taste to compliment the more delicate honey undertones.


Date: 9/9/2006
Brewer: Steven and Anita
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Brewhouse Efficiency: -

Ingredients

Amount	Item	Type	% or IBU
6.00 items	B-6 Vitamin, 100 mg (Boil 0.0 min)	Misc	
6.00 items	CaMgZn Tablet (Boil 0.0 min)	Misc	
3 Pkgs	Lalvin D-47 (Lallemand - Lalvin #D-47)	Yeast-Wine	
6.00 items	B-1 Vitamin, 100 mg (Primary 0.0 min)	Misc	
6.00 tbsp	Lemon Juice (Primary 0.0 min)	Misc	
4.00 lb	Juice, Black Cherry 1 qt (1#) (3.0 SRM)	Adjunct	17.78 %
0.50 lb	Juice, Apple 1 qt (1#) (3.0 SRM)	Adjunct	2.22 %
15.00 lb	Honey - Clover (1.0 SRM)	Sugar	66.67 %
3.00 lb	Honey - Orange Blossom (3.0 SRM)	Sugar	13.33 %

Beer Profile

Est Original Gravity: 1.105 SG
Est Final Gravity: 1.024 SG
Estimated Alcohol by Vol: 10.60 %
Bitterness: 0.0 IBU
Est Color: 5.2 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.69 %
Calories: 202 cal/pint
Color:


Mash Profile

Mash Name: None
Sparge Water: -
Sparge Temperature: -
Adjust Temp for Equipment: TRUE

Total Grain Weight: 10.00 lb
Grain Temperature: -
TunTemperature: -
Mash PH: -

Mash Notes: -

Carbonation and Storage

Carbonation Type: Kegged (Forced CO2)
Volumes of CO2: 2.3

Pressure/Weight: 25.6 PSI **Carbonation Used:** Zero Carbonation
Keg/Bottling Temperature: 70.0 F **Age for:** 120.0 days
Storage Temperature: 65.0 F

Notes

The pint of apple juice is warmed to 75F and then the 3 pkts of yeast are stirred in with 1 each of the B-1, B-6 and CaMgZn tabs. This is set aside while the must is brewed.

2-gallons of water are brought to a boil and the heat is turned off. Dissolve in the honey (15# = 5 qt), which will equal about 13 qt volume, dissolve in the balance of the vitamins, minerals and lemon juice. Add in chilled, flat no-sodium club soda as make-up water to 5 gallons.

Cool the must to 75F and pitch in the yeast juice.

Let this ferment for 30 days, or until activity slows to a couple bubbles a minute, which ever is sooner. Add in the gallon of juice and let the fermentation go until all activity stops or 30 days, which ever is longer. Rack the mead off the trub to a bulk aging carboy and let sit for 120 days.

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