

Apricot Mead

Other Fruit Melomel

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.58 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:


Date: 5/24/2010
Brewer: Steve & Anita
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
1.00 lb	Apple Cider (5.0 SRM)	Extract	3.85 %
0.95 oz	Lemon Zest (Boil 5.0 min)	Misc	
1.00 tsp	Pectic Enzyme (Boil 0.0 min)	Misc	
1.00 cup	Tea - brewed (Boil 0.0 min)	Misc	
1.20 items	Lemon Juice - med. (Boil 5.0 min)	Misc	
1.20 oz	Lemon Zest (Boil 5.0 min)	Misc	
6.00 items	B-1 - 100mg (Boil 5.0 min)	Misc	
6.00 items	B-6 - 100mg (Boil 5.0 min)	Misc	
12.00 lb	Honey - Orange Blossom (1.0 SRM)	Sugar	46.15 %
7.00 lb	Apricot Puree (5.0 SRM)	Sugar	26.92 %
6.00 lb	Honey - Amber Clover (1.0 SRM)	Sugar	23.08 %
1 Pkgs	Champagne Yeast (White Labs #WLP715)	Yeast-Champagne	

Beer Profile

Est Original Gravity: 1.143 SG
Est Final Gravity: 1.032 SG
Estimated Alcohol by Vol: 14.71 %
Bitterness: 0.0 IBU
Est Color: 7.1 SRM

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:


Mash Profile

Mash Name: My Mash
Sparge Water: 9.03 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 10.00 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

ERROR - All Grain/Partial Mash recipe contains no mash steps

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO₂:** 2.4

Pressure/Weight: 4.5 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

Method: Warm the cider to 75F and stir in the yeast plus 1 ea of the vitamin tabs. Let this activate while brewing in an air-locked 1-qt bottle. Bring 3-gal bottled spring water to a boil and then dissolve in the honey. Turn off the heat and stir in the 1st puree addition, plus the rest of the vitamins, the pectic, lemon and tea. Cool with an immersion coil and then pour into the primary (7-gal plastic with airlock), plashing to reintroduce oxygen. Top off to 6-gal with more spring water; Starting Gravity will be 1.100 +/- .005. Let this ferment for until the gravity is 1.050 +/- .005. Rack off to the secondary (7-gal plastic) into which the rest of the puree has been placed, top-off with spring water to 6-gal, if necessary. The gravity will only go up a few points. Let ferment down to 1.025 and rack off the trub into a glass tertiary. Let ferment to finish, which should be around 1.010 +/- .005. Rack off to a bulk aging carboy and let it mellow for 6 months. Bottle, let rest another month or so and enjoy.

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