

Greg and Liz Lorton Mead Log

Name	Common Cider			Common Cider		
Brewing Date	7/3/2009			5/4/2012		
Bottling Date	7/31/2009			5/26/2012		
Split Batch?	no			no		
Primary Fermenter	3.0 gallons			3.0 gallons		
Secondary Fermenter	2.8 gallons			2.8 gallons		
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey						
Fruits and Other Fermentables	Apple Juice	7/3/2009	3 gal	Apple Juice	5/4/2012	3 gal
Spices						
Additives						
Pasteurization	No heat -			No heat -		
Yeast	Red Star Premier Cuvee and Montrachet 1 pack each			Red Star Montrachet and Cote des Blancs 1 pack each		
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	No water			No water		
Original Gravity	1.050			1.050		
Rackings	#1	#2		#1	#2	
Date	7/11/2009	7/31/2009		5/12/2012	5/26/2012	
Days	8	20		8	14	
Specific Gravity	1.012	1.002		1.002	1.002	
Potential Alcohol, wt%	3.99%	5.04%		5.04%	5.04%	
Potential Alcohol, vol%	4.99%	6.30%		6.30%	6.30%	
Apparent Attenuation	76.0%	96.0%		96.0%	96.0%	
Average Temperature, °F	72°	65°		72°	72°-76°	
Priming Sugar, cups	1/2			1/2		
Water, cups	2			2		
Number of Bottles	30			27		
Comments						
Brewing						
Fermentation	Fermentation active at 24 hours.			Fermentation active at 4 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Greg and Liz Lorton Mead Log

Name	Common Cider		
Brewing Date	9/13/2015	3	
Bottling Date	10/6/2015		
Split Batch?	no		
Primary Fermenter	1.0 gallons		
Secondary Fermenter	1.0 gallons		
Tertiary Fermenter			
	Type	When Added	Amount
Honey			
Fruits and Other Fermentables	Apple Juice	5/4/2012	1 gal
Spices			
Additives			
Pasteurization	No heat	-	
Yeast	Red Star Cote des Blancs	1 pack	
Starter or hydrated yeast?	hydrated		
Water/Treatment	No water		
Original Gravity	1.050		
Rackings	#1	#2	
Date	9/17/2015	10/6/2015	
Days	4	19	
Specific Gravity	1.004	1.002	
Potential Alcohol, wt%	4.83%	5.04%	
Potential Alcohol, vol%	6.04%	6.30%	
Apparent Attenuation	92.0%	96.0%	
Average Temperature, °F	72°	72°-76°	
Priming Sugar, cups	1/6		
Water, cups	1		
Number of Bottles	11		
Comments			
Brewing			
Fermentation	Fermentation active at 18 hours.		
Mead			
Contests	Contest	Award	Score
Source of Recipe	Custom recipe.		

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Greg and Liz Lorton Mead Log

Name		
Brewing Date		
Bottling Date		
Split Batch?		
Primary Fermenter		
Secondary Fermenter		
Tertiary Fermenter		
Honey		
Fruits and Other Fermentables		
Spices		
Additives		
Pasteurization		
Yeast		
Starter or hydrated yeast?		
Water/Treatment		
Original Gravity		
Rackings		
Date		
Days		
Specific Gravity		
Potential Alcohol, wt%		
Potential Alcohol, vol%		
Apparent Attenuation		
Average Temperature, °F		
Priming Sugar, cups		
Water, cups		
Number of Bottles		
Comments		
Brewing		
Fermentation		
Mead		
Contests		
Source of Recipe		

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