Greg Lorton
Mead Log

Name	Cinnamon Vanilla Metheglin			Viking Blood		
Brewing Date	11/3/2013		49	12/16/2013		50
Bottling Date	3/7/2014			3/9/2014		
Split Batch?		no			no	
Primary Fermenter		1.0 gallons			1.0 gallons	
Secondary Fermenter		1.0 gallons			1.0 gallons	
Tertiary Fermenter		1.0 gallons			1.0 gallons	
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	11/3/2013	2.5 lb	Clover	12/16/2013	2.5 lb
	Clover	12/16/2013	2 oz			
	Clover	2/8/2014	2 oz			
Fruits and Other Fermentables				Cherry Juice Cocktail		0.8 gal
Spices	Cinnamon sticks		6 sticks			
	Vanilla bean		1 bean			
Additives	Yeast Nutrients	11/3/2013	1/4 tsp	Yeast Nutrients	12/16/2013	1/4 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Montrachet		1 pack	Yeast from CV Metheglin		
Starter or hydrated yeast?		hydrated				
Water/Treatment	Von's drinking water			No water		
Original Gravity	1.107			1.135		
Rackings	#1	#2	#3	#1	#2	#3
Date	12/16/2013	2/8/2014	3/7/2014	1/26/2014	3/9/2014	
Days	43	54	27	41	42	
Specific Gravity	0.997	1.004	1.004	1.040	1.038	
Potential Alcohol, wt%	11.55%	10.82%	10.82%	9.98%	10.19%	
Potential Alcohol, vol%	14.44%	13.52%	13.52%	12.47%	12.73%	
Apparent Attenuation	102.8%	96.3%	96.3%	70.4%	71.9%	
Average Temperature, °F	68°-72°	72°-76°	65°	68°-72°	72°-76°	
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles		10			10	
Comments						
Brewing						
Fermentation	Fermentation active at 4 hours. 2 oz of honey to 1.0034 after primary. 2 oz honey to 1.008 after secondary			Fermentation active at 4 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	**Blueberry Melomel #1**			**Blackberry Melomel #1**		
Brewing Date	**2/2/2014**		**51**	**2/2/2014**		**52**
Bottling Date	**5/24/2014**			**5/24/2014**		
Split Batch?		yes			yes	
Primary Fermenter			3.0 gallons			3.0 gallons
Secondary Fermenter			1.0 gallons			1.0 gallons
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover (per 1 gallon)	2/2/2014	3.33 lbs	Clover (per 1 gallon)	2/2/2014	3.33 lbs
	Clover	4/20/2014	4 oz	Clover	4/20/2014	4 oz
Fruits and Other Fermentables	Frozen whole blueberries	3/23/2014	1 lb	Frozen blackberries	3/23/2014	2 lbs
	Frozen wild blueberries	3/23/2014	1 lb			
Spices						
Additives	Yeast Nutrients	2/2/2014	1/2 tsp	Yeast Nutrients	2/2/2014	1/2 tsp
	Yeast Nutrients	2/4/2014	1/2 tsp	Yeast Nutrients	2/4/2014	1/2 tsp
	Yeast Nutrients	2/7/2014	1/2 tsp	Yeast Nutrients	2/7/2014	1/2 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs			Red Star Cote des Blancs		
	Red Star Premier Cuvee			Red Star Premier Cuvee		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Arrowhead drinking water			Arrowhead drinking water		
Original Gravity	1.128			1.128		
Rackings	#1	#2	#3	#1	#2	#3
Date	3/23/2014	4/20/2014	5/24/2014	3/23/2014	4/20/2014	5/24/2014
Days	49	28	34	49	28	34
Specific Gravity	1.015	0.996	1.009	1.015	0.997	1.007
Potential Alcohol, wt%	11.87%	13.86%	12.50%	11.87%	13.76%	12.71%
Potential Alcohol, vol%	14.83%	17.33%	15.62%	14.83%	17.19%	15.88%
Apparent Attenuation	88.3%	103.1%	93.0%	88.3%	102.3%	94.5%
Average Temperature, °F	68°-70°	68°-70°	75°	68°-70°	68°-70°	75°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles		10			10	
Comments						
Brewing						
Fermentation	Fermentation active at 24 hours. Gravity adjusted to 1.008 with honey on 4/20			Fermentation active at 24 hours. Gravity adjusted to 1.009 with honey on 4/20		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	Ginger Metheglin			Lemon Ginger Cyser		
Brewing Date	**2/2/2014**		**53**	**2/9/2014**		**54**
Bottling Date	**5/25/2014**			**5/25/2014**		
Split Batch?	yes			no		
Primary Fermenter			3.0 gallons			1.0 gallons
Secondary Fermenter			1.0 gallons			1.0 gallons
Tertiary Fermenter						1.0 gallons
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover (per 1 gallon)	2/2/2014	3.33 lbs	Clover	2/9/2014	1 lb 14 oz
Fruits and Other Fermentables				Apple Juice Lemonade Concentrate	2/9/2014 2/9/2014	0.65 gal 24 oz
Spices	Ginger	3/23/2014	1 oz	Ginger	3/30/2014	1 oz
Additives	Yeast Nutrients Yeast Nutrients Yeast Nutrients	2/2/2014 2/4/2014 2/7/2014	1/2 tsp 1/2 tsp 1/2 tsp	Yeast Nutrients	2/9/2014	1/2 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs Red Star Premier Cuvee			Red Star Pasteur Red		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Arrowhead drinking water			No water		
Original Gravity	1.128			1.151		
Rackings	#1	#2	#3	#1	#2	#3
Date	3/23/2014	4/20/2014	5/25/2014	3/30/2014	4/27/2014	5/25/2014
Days	49	28	35	49	28	28
Specific Gravity	1.015	1.014	1.013	1.038	1.036	1.034
Potential Alcohol, wt%	11.87%	11.97%	12.08%	11.87%	12.08%	12.29%
Potential Alcohol, vol%	14.83%	14.96%	15.09%	14.83%	15.09%	15.36%
Apparent Attenuation	88.3%	89.1%	89.8%	74.8%	76.2%	77.5%
Average Temperature, °F	68°-70°	68°-70°	75°	68°-72°	68°-70°	75°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			10
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.		

Greg Lorton
Mead Log

Name	Pink Lemonade Melomel			Pina Colada Melomel		
Brewing Date	2/16/2014		55	3/15/2014		56
Bottling Date	6/14/2014			8/17/2014		
Split Batch?		no			no	
Primary Fermenter			1.0 gallons			1.0 gallons
Secondary Fermenter			1.0 gallons			1.0 gallons
Tertiary Fermenter			1.0 gallons			1.0 gallons
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	2/16/2014	2 lb	Clover	3/15/2014	2.5 lbs
Fruits and Other Fermentables	Pink Lemonade Concentr	2/16/2014	24 oz	Pineapple Coconut Juice OG = 1.046	3/15/2014	64 fl oz
Spices						
Additives	Yeast Nutrients	2/16/2014	1/2 tsp	Yeast Nutrients	3/15/2014	1/4 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs			Red Star Premier Cuvee		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	No water			No water		
Original Gravity	1.119			1.120		
Rackings	#1	#2	#3	#1	#2	#3
Date	4/6/2014	6/14/2014		5/26/2014	7/13/2014	8/17/2014
Days	49	69		72	48	35
Specific Gravity	1.029	1.008		0.997	0.998	0.996
Potential Alcohol, wt%	9.45%	11.66%		12.92%	12.81%	13.02%
Potential Alcohol, vol%	11.81%	14.57%		16.14%	16.01%	16.28%
Apparent Attenuation	75.6%	93.3%		102.5%	101.7%	103.3%
Average Temperature, °F	68°-72°	68°-72°		68°-72°	68°-72°	75°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			
Comments						
Brewing						
Fermentation	Fermentation active at 4 hours.			Fermentation active at 5 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	**Bochet**			**Blueberry Melomel #2**		
Brewing Date	**3/16/2014**		**57**	**4/6/2014**		**58**
Bottling Date	**7/13/2014**			**7/5/2014**		
Split Batch?	no			yes		
Primary Fermenter	1.0 gallons			3.0 gallons		
Secondary Fermenter	1.0 gallons			1.0 gallons		
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	3/16/2014	3.5 lbs	Clover	4/6/2014	2.5 lbs
				Clover	5/26/2014	4 oz
Fruits and Other Fermentables				Frozen whole blueberries	4/6/2014	1 lb
				Frozen wild blueberries	4/6/2014	1 lb
Spices						
Additives	Yeast Nutrients	3/16/2014	1/4 tsp	Yeast Nutrients	4/6/2014	1/4 tsp
				Yeast Nutrients	4/8/2014	1/4 tsp
Pasteurization	Honey heated to boiling		-	No heat		-
Yeast	Red Star Montrachet			Red Star Cote des Blancs		
				Red Star Premier Cuvee		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Safeway drinking water			Safeway drinking water		
Original Gravity	1.132			1.117		
Rackings	#1	#2	#3	#1	#2	
Date	4/27/2014	6/23/2014	7/13/2014	5/26/2014	7/5/2014	
Days	42	57	20	50	40	
Specific Gravity	1.027	1.023	1.022	0.995	1.014	
Potential Alcohol, wt%	11.03%	11.45%	11.55%	12.81%	10.82%	
Potential Alcohol, vol%	13.78%	14.31%	14.44%	16.01%	13.52%	
Apparent Attenuation	79.5%	82.6%	83.3%	104.3%	88.0%	
Average Temperature, °F	68°-72°	68°-72°	75°	68°-70°	68°-72°	
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			10
Comments						
Brewing	Honey cooked on medium-low for one hour.			OG for honey only (not blueberries)		
Fermentation	Fermentation active at 7 hours.			Fermentation active at 12 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	Blackberry Melomel #2			Hopped Metheglin		
Brewing Date	**4/6/2014**		**59**	**4/6/2014**		**60**
Bottling Date	**7/6/2014**			**7/27/2014**		
Split Batch?		yes			yes	
Primary Fermenter			3.0 gallons			3.0 gallons
Secondary Fermenter			1.0 gallons			1.0 gallons
Tertiary Fermenter						1.0 gallons
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover Clover	4/6/2014 5/26/2014	2.5 lbs 4 oz	Clover	4/6/2014	2.5 lbs
Fruits and Other Fermentables	Frozen blackberries	4/6/2014	2 lbs			
Spices				Saaz hops	5/26/2014	0.5 oz
Additives	Yeast Nutrients Yeast Nutrients	4/6/2014 4/8/2014	1/4 tsp 1/4 tsp	Yeast Nutrients Yeast Nutrients	4/6/2014 4/8/2014	1/4 tsp 1/4 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs Red Star Premier Cuvee			Red Star Cote des Blancs Red Star Premier Cuvee		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Safeway drinking water			Safeway drinking water		
Original Gravity	1.117			1.117		
Rackings	#1	#2		#1	#2	#3
Date	5/26/2014	7/5/2014		5/26/2014	7/27/2014	
Days	50	40		50	62	
Specific Gravity	0.997	1.016		0.998	0.998	
Potential Alcohol, wt%	12.60%	10.61%		12.50%	12.50%	
Potential Alcohol, vol%	15.75%	13.26%		15.62%	15.62%	
Apparent Attenuation	102.6%	86.3%		101.7%	101.7%	
Average Temperature, °F	68°-70°	68°-72°		68°-72°	68°-72°	
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			10
Comments						
Brewing	OG for honey only (not blackberries)					
Fermentation	Fermentation active at 12 hours.			Fermentation beginning at 4 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	**Viking Blood #2**			**Topping Mead**		
Brewing Date	**4/13/2014**		**61**	**4/27/2014**		**62**
Bottling Date	**8/16/2014**			**5/26/2014**		
Split Batch?	no			no		
Primary Fermenter			1.0 gallons			0.5 gallons
Secondary Fermenter			1.0 gallons			0.5 gallons
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	4/13/2014	2.5 lb	Clover	4/27/2014	1.5 lbs
Fruits and Other Fermentables	Lakewood Cherry Juice C	4/13/2014	0.75 gal			
Spices						
Additives	Yeast Nutrients	4/13/2014	1/4 tsp	Yeast Nutrients	4/27/2014	1/4 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Red			Red Star Montrachet		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Safeway drinking water		7 ozs	Safeway drinking water		
Original Gravity	1.130			1.119		
Rackings	#1	#2	#3	#1	#2	#3
Date	5/26/2014	8/16/2014		5/26/2014		
Days	43	82		29		
Specific Gravity	1.046	1.041		1.004		
Potential Alcohol, wt%	8.82%	9.35%		12.08%		
Potential Alcohol, vol%	11.03%	11.68%		15.09%		
Apparent Attenuation	64.6%	68.5%		96.6%		
Average Temperature, °F	68°-72°	68°-72°		68°-72°		
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			
Comments						
Brewing				Used to top Blueberry #2, Blackberry #2, Viking Blood #2, Pina Colada (partial)		
Fermentation	Fermentation active at 4 hours.			Fermentation beginning at 4 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2015 SD County Fair	Second				
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	**Jolly Rancher Pyment**			**Jolly Rancher Cyser**		
Brewing Date	**5/25/2014**		**63**	**5/26/2014**		**64**
Bottling Date	**9/28/2014**			**10/5/2014**		
Split Batch?		no			no	
Primary Fermenter			1.0 gallons			1.0 gallons
Secondary Fermenter			1.0 gallons			1.0 gallons
Tertiary Fermenter			1.0 gallons			1.0 gallons
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	5/25/2014	2 lbs	Clover	5/26/2014	2.5 lbs
Fruits and Other Fermentables	Welch's Grape Juice	5/25/2014	0.80 gal	Von's Apple Juice	5/26/2014	0.75 gal
Spices						
Additives	Yeast Nutrients	5/25/2014	1/2 tsp	Yeast Nutrients	5/25/2014	1/2 tsp
	Grape Jolly Ranchers	6/22/2014	20	Apple Jolly Ranchers	6/22/2014	20
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs			Red Star Montrachet		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	No water			No water		
Original Gravity	1.129			1.132		
Rackings	#1	#2	#3	#1	#2	#3
Date	6/22/2014	8/31/2014	9/28/2014	6/22/2014	8/31/2014	10/5/2014
Days	28	70	28	27	70	35
Specific Gravity	1.005	1.032	1.016	1.009	1.031	1.020
Potential Alcohol, wt%	12.39%	10.19%	11.87%	11.97%	10.61%	11.76%
Potential Alcohol, vol%	15.49%	12.73%	14.83%	14.96%	13.26%	14.70%
Apparent Attenuation	96.1%	75.2%	87.6%	93.2%	76.5%	84.8%
Average Temperature, °F	68°-72°	68°-72°	75°	68°-72°	68°-72°	75°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			10
Comments						
Brewing						
Fermentation	Fermentation active at 4 hours.			Fermentation active at 4 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

Greg Lorton
Mead Log

Name	Jolly Rancher Viking Blood			Jolly Rancher Watermelon		
Brewing Date	**6/22/2014**		**65**	**7/4/2014**		**66**
Bottling Date	**10/26/2014**			**11/29/2014**		
Split Batch?	no			no		
Primary Fermenter	1.0 gallons			1.0 gallons		
Secondary Fermenter	1.0 gallons			1.0 gallons		
Tertiary Fermenter	1.0 gallons			1.0 gallons		
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	6/22/2014	2 lbs	Clover Clover	7/4/2014 7/20/2014	3 lbs 4 oz
Fruits and Other Fermentables	Black Cherry Concentrate	6/22/2014	0.73 gal			
Spices						
Additives	Yeast Nutrients Cherry Jolly Ranchers	5/25/2014 7/4/2014	1/2 tsp 20	Yeast Nutrients Yeast Nutrients Watermelon Jolly Ranchers	7/4/2014 7/20/2014 8/15/2014	1/4 tsp 1/4 tsp 20
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs			Red Star Pasteur Red		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	9 oz Safeway drinking water			Safeway drinking water		
Original Gravity	1.131			1.114		
Rackings	#1	#2	#3	#1	#2	#3
Date	7/4/2014	9/28/2014	10/26/2014	8/17/2014	10/27/2014	11/29/2014
Days	12	86	28	44	71	33
Specific Gravity	1.016	1.022	1.024	1.022	1.039	1.032
Potential Alcohol, wt%	11.24%	11.45%	11.24%	10.61%	7.88%	8.61%
Potential Alcohol, vol%	14.04%	14.31%	14.04%	13.26%	9.84%	10.76%
Apparent Attenuation	87.8%	83.2%	81.7%	80.7%	65.8%	71.9%
Average Temperature, °F	68°-72°	68°-72°	75°	68°-72°	68°-72°	75°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			10
Comments						
Brewing						
Fermentation	Fermentation active at 4 hours.			Fermentation active at 3 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Greg Lorton
Mead Log

Name	Jolly Rancher Blue Raspberry			Ginger Metheglin		
Brewing Date	**7/20/2014**		**67**	**10/4/2014**		**68**
Bottling Date	**12/7/2014**			**2/7/2015**		
Split Batch?	no			no		
Primary Fermenter	1.0 gallons			3.0 gallons		
Secondary Fermenter	1.0 gallons			2.8 gallons		
Tertiary Fermenter	1.0 gallons					
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	7/20/2014	3.06 lbs	Clover	10/4/2014	10 lbs
Fruits and Other Fermentables						
Spices				Ginger	11/15/2014	3 oz
Additives	Yeast Nutrients	7/20/2014	1/4 tsp	Yeast Nutrients	10/4/2014	1/2 tsp
	Yeast Nutrients	7/23/2014	1/4 tsp	Yeast Nutrients	10/5/2014	1/2 tsp
	Blue Raspberry Jolly Ranchers	8/15/2014	20	Yeast Nutrients	10/7/2014	1/2 tsp
				Yeast Nutrients	11/30/2014	1/2 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Red			Red Star Montrachet Red Star Pasteur Red		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Safeway drinking water			Safeway drinking water		
Original Gravity	1.114			1.128		
Rackings	#1	#2	#3	#1	#2	#3
Date	8/31/2014	11/7/2014	12/7/2014	11/30/2014	1/4/2015	2/7/2015
Days	42	68	30	57	35	34
Specific Gravity	1.022	1.041	1.031	1.046	1.044	1.040
Potential Alcohol, wt%	10.61%	7.67%	8.72%	8.09%	8.82%	9.24%
Potential Alcohol, vol%	13.26%	9.58%	10.89%	10.11%	11.03%	11.55%
Apparent Attenuation	80.7%	64.0%	72.8%	64.1%	65.6%	68.7%
Average Temperature, °F	68°-72°	68°-72°	72°	72°	68°-72°	72°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			10			28
Comments						
Brewing						
Fermentation	Fermentation active at 3 hours.			Fermentation active at 24 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				2015 SD County Fair	First	
Source of Recipe	Custom recipe.			Custom recipe.		

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Greg Lorton
Mead Log

Name	**Lawnmower Mead**			**Cinnamon Ginger Metheglin**		
Brewing Date	**11/19/2015**		**69**	**7/13/2016**		**70**
Bottling Date	**3/26/2016**			**12/5/2016**		
Split Batch?		no			no	
Primary Fermenter			1.0 gallons			3.0 gallons
Secondary Fermenter			1.0 gallons			2.8 gallons
Tertiary Fermenter						3 gallons
	Type	When Added	Amount	Type	When Added	Amount
Honey	Clover	11/19/2015	2.5 lbs	Clover	7/13/2016	10 lbs
Fruits and Other Fermentables						
Spices				Ginger		1.2 oz
				Cinnamon		2 sticks
Additives	Yeast Nutrients	11/19/2015	1/4 tsp	Yeast Nutrients	7/13/2016	1/2 tsp
	Yeast Nutrients	11/21/2015	1/4 tsp	Yeast Nutrients	7/14/2016	1/2 tsp
				Yeast Nutrients	7/15/2016	1/2 tsp
				Yeast Nutrients	7/16/2016	1/2 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Montrachet			Red Star Premier Cuvee		
				Red Star Pasteur Red		
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	Von's drinking water			Safeway drinking water		
Original Gravity	1.096			1.128		
Rackings	#1	#2		#1	#2	#3
Date	1/20/2016	3/26/2016		9/3/2016	10/21/2016	12/5/2016
Days	62	66		52	48	45
Specific Gravity	1.001	1.000		1.020	1.020	1.021
Potential Alcohol, wt%	9.98%	10.08%		11.34%	11.34%	11.24%
Potential Alcohol, vol%	12.47%	12.60%		14.18%	14.18%	14.04%
Apparent Attenuation	99.0%	100.0%		84.4%	84.4%	83.6%
Average Temperature, °F	68°-72°	68°-72°		68°-72°	68°-72°	65°
Priming Sugar, cups		1/6			1/4	
Water, cups		1			1	
Number of Bottles		11				27
Comments						
Brewing						
Fermentation	Fermentation active at 18 hours.			Fermentation active at 6 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Mead Log

Name	**Traditional Mead**			**Viking Blood**		
Brewing Date	**9/3/2016**		**71**	**9/3/2016**		**72**
Bottling Date	**1/7/2017**			**4/12/2017**		
Split Batch?	yes			yes		
Primary Fermenter	3.0 gallons			3.0 gallons		
Secondary Fermenter	1.0 gallons			2.0 gallons		
Tertiary Fermenter						
Honey	Clover	9/3/2016	3.33 lbs	Clover	9/3/2016	6.67 lbs
Fruits and Other Fermentables				Dark Cherries (split into two 1-gallon fermenters)	11/5/2016	24 oz
Spices						
Additives	Yeast Nutrients	9/3/2016	1 tsp	Yeast Nutrients	9/3/2016	1 tsp
Pasteurization						
Yeast Starter or hydrated yeast?	Yeast from 7/13/2016			Yeast from 7/13/2016		
Water/Treatment	Safeway drinking water			Safeway drinking water		
Original Gravity	1.136			1.136		
Rackings	#1	#2		#1	#2	#3
Date	11/5/2016	1/7/2017		11/5/2016	1/7/2017	4/12/2017
Days	63	63		63	63	95
Specific Gravity	1.041	1.020		1.041	1.040	1.016
Potential Alcohol, wt%	9.98%	12.18%		9.98%	10.08%	12.60%
Potential Alcohol, vol%	12.47%	15.23%		12.47%	12.60%	15.75%
Apparent Attenuation	69.9%	85.3%		69.9%	70.6%	88.2%
Average Temperature, °F	66°-68°	66°-68°		66°-68°	66°-68°	66°-68°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles			8			21
Comments						
Brewing						
Fermentation						
Mead				24 oz from Traditional Mead to top off tertiary		
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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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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