Rosemary	Methealin		Cinnamon M	lethealin #2	
		25			
4/6/2003			8/23/2003		
	yes		i	no	
	5.0	gallons		3.0	gallons
	1.0	gallons			gallons
				When Added	I Amount
Orange Blossom	10/6/2002	18 lbs	Orange Blossom	5/4/2003	10 lbs
Rosemary Leaves		~20	Cinnamon Sticks (4 inches each)		7
Yeast Nutrients	10/6/2002	2 tsps	Yeast Nutrients	5/4/2003	2 tsps
Heat to 190°	20	∩ minutes	Heat to 190°	-	0 minutes
					2 packs
			red Star Fasteur Champ	agne reast	z packs
rica otal biy onampagne		1 pack		hydrated	
All tap water	nyaratea		All tap water	ny aratou	
1.137			1.118		
#1	#2		#1	#2	<u>.</u>
11/17/2002	4/6/2003		6/28/2003		
42	140		55	56	i
1.075	1.048		1.018	1.016	;
6.51%	9.35%		10.50%	10.71%	)
8.14%	11.68%		13.13%	13.39%	)
				110110	
	10				
			Mead original g	gravity - 1.118	
Fermentation evid	ent at 48 hour	s	Explosive fermentation noted at 48 hours		
Contest	Award	Score	Contest 2005 AFC	Award Third	Score 40.5
1					
	Torange Blossom  Rosemary Leaves  Yeast Nutrients  Heat to 190° Red Star Flor Sherry Yeas Red Star Dry Champagne  All tap water  1.137 #1 11/17/2002 42 1.075 6.51% 8.14% 45.3% 65°  Fermentation evid	### ### ### ### ### ### ### ### ### ##	10/6/2002   25   4/6/2003   yes	10/6/2002	10/6/2002   25   5/4/2003   8/23/2003

Name	Cys	er -		Chenin Bland	Hippocrae	
Brewing Date	10/18/2003		27		riippocias	28
Bottling Date	3/28/2004			6/13/2004		
Split Batch?		по			no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		2.0	gallono		2.0	ganono
	Туре	When Added	Amount		When Added	Amount
Honey	Orange Blossom	10/18/2003	9 lbs	Orange Blossom	1/1/2004	6 lbs
						0.20
Fruits and Other	Apple Juice	10/18/2003	2.5 gal	Alexander's Chenin	1/1/2004	46 oz
Fermentables		10.10.2000	2.0 gu.	Blanc Concentrate		10 02
				Biano Concentiate		
Spices				Cinnamon sticks	_	
<b>Op.</b>				Simulation stoke		
Additives	Yeast Nutrients	10/18/2003	2 tsps	Yeast Nutrients	1/1/2004	1.5 tsps
			•	l		·
	l			l		
				l		
Pasteurization	Heat to 190°	20	minutes	Heat to 190°	1	5 minutes
Yeast	Red Star Pasteur Champ			Red Star Pasteur Champs		2 packs
	Red Star Premier Cuvee		1 pack		Ü	
Starter or hydrated yeast?		hydrated	·		hydrated	
Water/Treatment	No water			All tap water		
Original Gravity	1.160			1.112		
Rackings	#1	#2		#1	#2	
Date	11/16/2003	3/28/2004		3/21/2004	6/13/2004	
Days	29	133		80	84	
Specific Gravity	1.039	1.035		0.997	0.997	
Potential Alcohol, wt%	12.71%	13.13%		12.08%	12.08%	
Potential Alcohol, vol%	15.88%	16.41%		15.09%	15.09%	
Apparent Attenuation	75.6%	78.1%		102.7%	102.7%	
Average Temperature, °F	60°-65°	68°		60°-65°	68°	
Priming Sugar, cups		none			none	
Water, cups Number of Bottles		O.F.			00	
		25			26	
Comments						
Brewing				Mead original g		
Fermentation	Fermentation begir	nning at 19 hou	irs.	First signs of fermentation at 26 hours. Cinnamon sticks added in secondary.		
Mead			-			
IWCau						
2 1 1						_
Contests	Contest	Award	Score	Contest	Award	Score
	2005 AFC	300	34.5	2005 AFC	-	36
	2006 Del Mar	Fifth				
z:						
				8		
Source of Recipe	Custom	recipe.		Custom	recipe.	

Name	Lawnmov	wer Mead		Tradition	al Mead		
Brewing Date	11/28/2004		29			30	
Bottling Date	4/10/2005			4/14/2007			
Split Batch?		no			yes		
Primary Fermenter			gallons			gallon	
Secondary Fermenter			gallons			gallon	
Tertiary Fermenter						3	
	Туре	When Added	Amount	Туре	When Added	Amount	
Honey	Orange Blossom	11/28/2004	4.5 lbs		10/14/2006	12 lbs	
Fruits and Other							
Fermentables							
Spices							
Additives	Yeast Nutrients	11/28/2004	2 tsps	Yeast Nutrients Acid Blend	10/14/2006 10/14/2006	2 tsps 1 tsp	
Pasteurization Pasteurization	Heat to 190°	2	O minutos	No boot			
			0 minutes			4	
Yeast	Red Star Flor Sherry Yea	ast	∠ packs	Red Star Premier Cuvee		1 pack	
Starter or hydrated yeast?		hydrated			hydrated		
Water/Treatment	All tap water	nyurateu		All tap water	Hydrated		
vacer readment	rui tap water			/ III tap water			
Original Gravity	1.059	1		1,124			
Rackings	#1			#1	#2		
Date	1/1/2005			1/2/2007	4/14/2007		
Days	34			80			
Specific Gravity	1.001			1.008			
Potential Alcohol, wt%	6.09%			12.18%			
Potential Alcohol, vol%	7.61%			15.23%			
Apparent Attenuation	98.3%			93.5%			
Average Temperature, °F	65°			65°	65°		
Priming Sugar, cups		1/2			none		
Water, cups		2			none		
Number of Bottles		27			10		
Comments							
Brewing							
Fermentation	Fermentation evi	dent at 36 hour	S.	Fermentation active a		ll four	
Mead							
Contests	Contest	Award	Score	Contest	Award	Score	
		Â				7	
Source of Recipe	Custom	recipe.		Custom	recipe.		

Name	Tradition	al Mand		T., 476	.1 84	
Brewing Date	10/14/2006	ai wead	31	Tradition		20
Bottling Date	4/14/2007		31	10/14/2006 4/14/2007		32
Split Batch?	7/17/2007	VOC		4/14/2007		
Primary Fermenter		yes	gallon		yes	gallon
Secondary Fermenter			gallon			gallon gallon
Tertiary Fermenter			yallon			gallon
Tertiary r ermenter	Туре	When Added	Amount	Туре	When Added	Amount
Honey	Orange Blossom	10/14/2006	12 lbs	Orange Blossom	10/14/2006	12 lbs
	Grange Dioccom	10/14/2000	12 103	Orange Biossom	10/14/2000	12 103
Fruits and Other						
Fermentables						
Spices						
Additives	Yeast Nutrients	10/14/2006	2 tsps	Yeast Nutrients	10/14/2006	2 tsps
	Acid Blend	10/14/2006	1 tsp	Acid Blend	10/14/2006	1 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Cote des Blancs		1 pack	Red Star Montrachet		1 pack
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	All tap water			All tap water		
Original Gravity	1.124			1.124		
Rackings	#1	#2		#1	#2	
Date	1/2/2007	4/14/2007		1/2/2007	4/14/2007	
Days	80	102		80	102	
Specific Gravity	1.052	1.020		1.020	1.011	
Potential Alcohol, wt%	7.56%	10.92%		10.92%	11.87%	
Potential Alcohol, vol%	9.45%	13.65%		13.65%	14.83%	
Apparent Attenuation	58.1%	83.9%		83.9%	91.1%	
Average Temperature, °F	65°	65°		65°	65°	
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles		11			10	
Comments						
Brewing						
Fermentation	Fermentation active at mead		ll four	Fermentation active a		ll four
Mead						
Contests	Contest	Award	Score	Contest 2007 SD County Fair	Award First, BOS	Score
	(II)			-		10
Source of Recipe	Custom	recine		Custom	recine	

Name	Tradition	al Moad		Blueberry V	onilla Maad	
Brewing Date	10/14/2006	ai wieau	33		anilia wiead	24
Bottling Date	4/14/2007		- 33	6/17/2007		34
Split Batch?	4/14/2007	VOC		0/1//2007		
Primary Fermenter		yes	gallon		ПО	gallons
Secondary Fermenter	<b>†</b>		gallon			gallons
Tertiary Fermenter		I	ganon			gallons
remary remienter	Туре	When Added	Amount	Туре	∠.o When Added	
Honey	Orange Blossom	10/14/2006	12 lbs	Orange Blossom	10/29/2006	8 lbs
. Toney	Orange Biossom	10/14/2000	12 103	Orange blossom	10/23/2000	o ibs
Fruits and Other				Blueberries (frozen)	12/26/2006	3 lbs
Fermentables						
Spices				Vanilla Extract	6/17/2007	
Additives	Yeast Nutrients	10/14/2006	2 tsps	Yeast Nutrients	10/29/2006	2 tsps
	Acid Blend	10/14/2006	1 tsp	Acid Blend	10/29/2006	1 tsp
Pasteurization	No heat			No heat		<u>u</u>
Yeast	Red Star Pasteur Champa	agne	1 pack	Red Star Montrachet		1 pack
			·	and Premier Cuvee Yeasts	s	each
Starter or hydrated yeast?	<u> </u>	hydrated			hydrated	
Water/Treatment	All tap water			All tap water		
Original Gravity	1.124	_		1,105		
Rackings	#1	#2		#1	#2	#3
Date	1/2/2007	4/14/2007		12/26/2006		6/17/2007
Days	80	102		58	55	118
Specific Gravity	1.036	1.011		0.997	0.997	0.996
Potential Alcohol, wt%	9.24%	11.87%		11.34%	11.34%	12.81%
Potential Alcohol, vol%	11.55%	14.83%		14.18%	14.18%	16.01%
Apparent Attenuation	71.0%	91.1%		102.9%	102.9%	103.4%
Average Temperature, °F	65°	65°		65°	62°	68°
Priming Sugar, cups		none				1/6
Water, cups		none				1
Number of Bottles		11		14 bottles	still, 14 bottle	s sparkling
Comments						
Brewing						
Fermentation	Fermentation active a		ll four	Fermentation evident at 36 hours.		
Mead	Highly carbonat	ed on 6/15/07				
Contests	Contest	Award	Score	Contest	Award	Score
34 Common of Fig. 11		·		e3		
Source of Recipe	Custom	гесіре.		Custom	recipe.	

Name	Cherry Va	anilla Mead		Tradition	nal Mead	
Brewing Date	4/15/2007		35			36
Bottling Date	12/22/2007			1/5/2008		
Split Batch?		no			yes	
Primary Fermenter		3.0	gallons			gallons
Secondary Fermenter	3.0 gallons					gallons
Tertiary Fermenter		2.8	gallons			
	Type	When Added	Amount	Туре	When Added	Amount
Нолеу	Orange Blossom	4/15/2007	9 lbs	Orange Blossom	5/12/2007	15 lbs
Fruits and Other Fermentables	Cherries	6/22/2007	4 lbs			
Spices	Vanilla beans	9/2/2007	2			
Additives	Yeast Nutrients Acid Blend	4/15/2007 4/15/2007	1.5 tsp 1 tsp	Yeast Nutrients Acid Blend	5/12/2007 5/12/2007	2 tsps 1 tsp
Pasteurization	No heat		2	No heat		
Yeast	Red Star Pasteur Champ	agne	1 pack	Red Star Pasteur Red		1 pack
reast	and Cote des Blancs Yea	-		and Montrachet		
Ctarter or budgeted week?	and Cote des Blancs Yea		each	and Montrachet	budeatad	each
Starter or hydrated yeast? Water/Treatment	All ton water	hydrated		All tap water	hydrated	
vvater/ i reatment	All tap water			All tap water		
Original Gravity	1.116			1,112		
Rackings	#1	#2	#3			
Date	6/22/2007		12/22/2007	9/2/2007		
Days	68	72	111	113		
Specific Gravity	1.030	0.998	0.998			
Potential Alcohol, wt%	9.03%	12.39%	12.60%			
•						
Potential Alcohol, vol%	11.29%	15.49%	15.75%			
Apparent Attenuation	74.1%	101.7%	101.7%			
Average Temperature, °F	65°	75°	65°-60°	75°		
Priming Sugar, cups			none		none	
Water, cups			none		none	
Number of Bottles			29		28	
Comments						
Brewing						
Fermentation	Fermentation und	lerway at 26 ho	urs.	Fermentation ac	tive at 20 hours	i.
Mead						
	·	2				
Contests	Contest	Award	Score	Contest 2008 SD County Fair	Award Fourth	Score
9	25			72		
(5)					<del></del>	
Source of Recipe	Custon	n recipe.		Custom	recipe.	

Name	Peppermint	Methodin		Vanilla M	lothoglin	
Brewing Date	5/12/2007	wetnegim	37			38
Bottling Date	6/1/2008		31	9/6/2010		30
Split Batch?	0/11/2000	yes		3/0/2010	yes	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		2.0	gunono			gallons
,	Туре	When Added	Amount	Туре	When Added	
Honey	Orange Blossom	5/12/2007	15 lbs	Orange Blossom	12/28/2008	14 lbs
,	ľ			Clover	8/1/2010	1 lb
				Clover	8/1/2010	1 lb
Fruits and Other						
Fermentables						
Spices	Peppermint tea bags		14 bags	Vanilla beans		2 beans
	Peppermint tea bags		6 bags			
			-			
Additives	Yeast Nutrients	5/12/2007	2 tsps	Yeast Nutrients	12/28/2008	3 tsps
	Acid Blend	5/12/2007	1 tsp	Citric Acid	12/28/2008	1 tsp
			·			
	l					
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Red		1 pack	Red Star Pasteur Red		1 pack
	and Montrachet		each	and Premier Cuvee		each
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	All tap water			All tap water		
Original Gravity	1.112			1.117		
Rackings	#1	#2		#1	#2	#3
Date	9/2/2007	6/1/2008		6/28/2009	8/1/2010	9/6/2010
Days	113	273		182	399	36
Specific Gravity	1.011	1.012		0.994	1.013	1.010
Potential Alcohol, wt%	10.61%	10.50%		12.92%	10.92%	11.24%
Potential Alcohol, vol%	13.26%	13.13%		16.14%	13.65%	14.04%
Apparent Attenuation	90.2%	89.3%		105.1%		91.5%
Average Temperature, °F	65°	65°		65°-70°	65°	75°-80°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles		20				27
Comments						
Brewing						
Fermentation	Fermentation act	ive at 20 hours	i.	Fermentation ac	tive at 24 hours	i.
	l					
Mead	One gallon with 14 bag		with 6			
	∍ bags. Combin	ed for bottling				
Contests	Contest	Award	Score	Contest	Award	Score
	l			l		
h.						
		6.				
Course of Dooins	0	so oin o		0	rasina	
Source of Recipe	Custom	recipe.		Custom	recipe.	

Name	Tradition	al Maad		T 0.		
Brewing Date	12/28/2008	ai weau	39	-	ser	40
Bottling Date	12/20/2000		33	9/23/2011		40
Split Batch?		1/00		9/23/2011		
Primary Fermenter		yes	gallons		no 3 0	gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		2.0	galions			gallons
remary remienter	Туре	When Added	Amount	Туре	When Added	
Honey	Orange Blossom	12/28/2008	14 lbs	Clover	11/13/2010	5 lbs
. ioney	Grange Biocoom	12/20/2000	14100	Clover	7/16/2011	12 oz
				Clover	7/16/2011	12 oz
Fruits and Other				Apple Juice	11/13/2010	2.5 gal
Fermentables				, apple sales	1111012010	2.0 gai
Spices						
·						
Additives	Yeast Nutrients	12/28/2008	3 tsps	Yeast Nutrients	11/13/2010	1/2 tsp
rtaditives	Citric Acid	12/28/2008	1 tsp	reastivations	11/10/2010	1/2 (3)
	Okine / told	12/20/2000	i top			
Pasteurization	No heat		+	No heat		-
Yeast	Red Star Pasteur Red		1 pack	Red Star Cote des Blancs	5	1 pack
	and Premier Cuvee		each	and Premier Cuvee		each
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	All tap water			No water		
Original Gravity	1.104			1.125	(adjusted from	1.105)
Rackings	#1	#2		#1	#2	#3
Date	6/28/2009			12/5/2010	7/16/2011	9/23/2011
Days	182			22		69
Specific Gravity	0.994			0.999	1.009	1.016
Potential Alcohol, wt%	11.55%			13.23%	12.18%	11.45%
Potential Alcohol, vol%	14.44%			16.54%	15.23%	14.31%
Apparent Attenuation	105.8%			100.8%	92.8%	86.4%
Average Temperature, °F	65°-70°			67°	65°	75°-80°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles	<u></u>				27	
Comments						
Brewing						
Fermentation	Fermentation act	ive at 24 hours	*	Fermentation a	ctive at 6 hours	5,
Mead						
Weat						
Contests	Contest	Award	Score	Contest	Award	Score
Contests	Contest	Award	Score	Contest	Award	Score
Source of Pooins	Cualan	rocino		01	rooino	
Source of Recipe	Custom	гестре.		Custom	гесіре.	

Name	l Weich's	Pyment		Tradition	al Mead	
Brewing Date	12/5/2010	. ,	41		ai moda	42
Bottling Date	9/23/2011			4/22/2012		
Split Batch?		по			no	
Primary Fermenter			gallons		3.0	gallons
Secondary Fermenter			gallons		2.8	gallons
Tertiary Fermenter			gallons			941-
	Туре	When Added	Amount	Туре	When Added	
Honey	Clover	12/5/2010	5 lbs	Clover	8/6/2011	10 lbs
	Clover	7/17/2011	12 oz			
Fruits and Other	Clover Welch's Grape Juice	7/17/2011 12/5/2010	12 oz 2.5 gal			
Fermentables	vveich's Grape Juice	12/5/2010	z.5 yai			
ennemables						
Spices						
opilios:						
Additives	Yeast Nutrients	12/5/2010	1/2 tsp	Yeast Nutrients	8/6/2011	1/2 tsp
Pasteurization	No heat		2	No heat		
Yeast	Yeast from Cyser		-	Red Star Montrachet		
Teast	reast noin Cysei			Red Star Premier Cuvee		
Starter or hydrated yeast?				red otal i femile ouvee	hydrated	
Water/Treatment	No water			All tap water	nyaratea	
Taton Hoatmont	The water			m tap mator		
Original Gravity	1,123	(adjusted from	1.119)	1,126		
Rackings	#1	*2	, #3	#1	#2	
Date	12/27/2010	7/17/2011	9/23/2011	11/5/2011	4/22/2012	
Days	22	202	68	91	169	
Specific Gravity	1.010	1.017	1.028	1.022	1.022	
Potential Alcohol, wt%	11.87%	11.13%	9.98%	10.92%	10.92%	
Potential Alcohol, vol%	14.83%	13.91%	12.47%		13.65%	
Apparent Attenuation	91.9%	86.2%	76.3%	82.5%	82.5%	
Average Temperature, °F	68°-72°	65°	75°-80°	72°-76°	72°-76°	
Priming Sugar, cups		none			none	
Water, cups Number of Bottles		none 27			none	
		21				
Comments Brewing						
brewing						
Fermentation	Fermentation ac	tive at 42 hour	S.	Fermentation ac	tive at 3 hours.	
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2012 SD County Fair	Fifth	39	2012 SD County Fair	Fourth	36
				2013 SD County Fair	Second	
				I	1	
_	l			l		

Name	Peppermin	t Mothoglin		Vanilla N	lothoglin	
Brewing Date	6/17/2012	r wetnegiiii	43			4.4
Bottling Date	12/9/2012		43	12/8/2012		44
Split Batch?	12,0,2512	yes		12/0/2012		
Primary Fermenter			gallons		yes	gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter			gallons			gallons
remary remienter	Туре	When Added		Туре	When Added	
Honey	Clover	6/17/2012	10 lbs	Clover	6/17/2012	10 lbs
Fruits and Other						
Fermentables						
Spices	Peppermint tea bags	8/10/2012	10 bags	Vanilla beans	8/10/2012	2 beans
Additives	Yeast Nutrients Citric Acid	6/17/2012 6/17/2012	2 tsps 1 tsp	Yeast Nutrients Citric Acid	6/17/2012 6/17/2012	2 tsps 1 tsp
Pactourization	No hoot		12/	No heat		
Pasteurization Yeast	No heat Red Star Pasteur Red		1 pack	Red Star Pasteur Red		1 pack
reast	and Premier Cuvee		each	and Premier Cuvee		-
Starter or hydrated yeast?	and Flemier Cuvee	hydrated	eacii	and Fremier Cuvee	hydrated	each
Water/Treatment	Bottled water	nyurateu		Bottled water	riyurateu	
vater/ reatment	Dottied water			Bottled Water		
Original Gravity	1.138			1.138		
Rackings	#1	#2	#3	#1		#3
Date	8/10/2012	11/4/2012		8/10/2012		12/8/2012
Days	54	86	35			34
Specific Gravity	1.032	1.028	1.018			1.027
Potential Alcohol, wt%	11.13%	11.55%	12.60%	11.13%		11.66%
Potential Alcohol, vol%	13.91%	14.44%	15.75%	13.91%	14.44%	14.57%
Apparent Attenuation	76.8%	79.7%	84.7%	76.8%		77.1%
Average Temperature, °F	65°	75°-80°	75°-80°	65°-70°		75°-80°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles	ĺ	10			10	
Comments	ĺ					
Brewing						
Fermentation	Fermentation ad	ctive at 7 hours	i.	Fermentation ac	ctive at 7 hours.	
Mead	One gallon with 14 bags.		ith 6 bags.			
	Combined	for bottling				
Contests	Contest	Award	Score	Contest QUAFF Holiday Club Only	Award Third	Score
¥i	*.		¥	1	T	
Source of Recipe	Custom	recipe.		Custom	recipe.	

Name	Cinnamon	Methealin		Cinnam	on Cyser	
Brewing Date	6/17/2012		45		0,00.	46
Bottling Date	12/9/2012			12/16/2012		
Split Batch?		yes			no	
Primary Fermenter		3.0	gallons		1.0	gallons
Secondary Fermenter		1.0	gallons			gallons
Tertiary Fermenter		1.0	gallons		1.0	gallons
		When Added	Amount	Туре	When Added	Amount
Honey	Clover	6/17/2012	10 lbs	Clover	8/4/2012	2,5
Fruits and Other				Apple juice	8/4/2012	0.75 gal
Fermentables				A Apple Julie	0/4/2012	0.75 gai
Spices	Cinnamon Sticks (4 inches each)	8/10/2012	7	Cinnamon-apple tea bags	i	10 bags
Additives	Yeast Nutrients Citric Acid	6/17/2012 6/17/2012	2 tsps 1 tsp	Yeast Nutrients	8/4/2012	1/2 tsp
Pasteurization	No heat			No heat		2
Yeast	Red Star Pasteur Red		1 pack	Red Star Montrachet		1 pack
l cust	and Premier Cuvee		each	red etal Mentidenet		1 paon
Starter or hydrated yeast?	direct former dutes	hydrated	000		hydrated	
Water/Treatment	Bottled water			No water		
Original Gravity	1.138			1.130		
Rackings	#1	#2	#3	#1	#2	#3
Date	8/10/2012	11/4/2012	12/9/2012	8/21/2012	11/24/2012	12/16/2012
Days	54	86	35	17	95	22
Specific Gravity	1.032	1.029	1.027	1.013	1.014	1.013
Potential Alcohol, wt%	11.13%	11.45%	11.66%	12.29%	12.18%	12.29%
Potential Alcohol, vol%	13.91%	14.31%	14.57%	15.36%	15.23%	15.36%
Apparent Attenuation	76.8%	79.0%	77.1%	90.0%	89.2%	89.0%
Average Temperature, °F	65°	68°	75°-80°	75°-80°	65°	75°-80°
Priming Sugar, cups		none			none	
Water, cups		none			none	
Number of Bottles		10			10	
Comments	1			i		
Brewing						
Fermentation	Fermentation ac	ctive at 7 hours	S.	Fermentation a	ctive at 4 hour	S.
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2013 SD County Fair	Third	20010	33,11351	, 1110110	30010
=	-				1.	
Source of Recipe	Custom	recipe.		Custor	n recipe.	

Name	Michelle's Jolly	Pancher Dym	ont	Tradition	al Moad	
Brewing Date	9/23/2012	Rancher Pylli	ent 47		ai wead	48
Bottling Date	12/21/2013			4/27/2013		40
Split Batch?		no		1/21/2010	no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		1.0 gallons			2.0	galloris
romary rominantal	Туре	When Added		Туре	When Added	Amount
Honey	Clover	9/23/2012	2.5 lbs	Clover	10/28/2012	10 lbs
Fruits and Other Fermentables	Von's Grape Juice	9/23/2012	0.75 gal			
Spices						
Additives	Yeast Nutrients Grape Jolly Ranchers	9/23/2012 10/8/2012	1/2 tsp 20	Yeast Nutrients	10/28/2012	1/2 tsp
Pasteurization	No heat		<u> </u>	No heat		S25
Yeast	Red Star Montrachet			Red Star Cote des Blancs Red Star Premier Cuvee	3	
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	No water			Von's drinking water		
Original Gravity	1.123			1.132		
Rackings	#1	#2	#3	#1	#2	
Date	10/8/2012	12/22/2012	12/16/2013	1/21/2013	4/27/2013	
Days	15	75	359	85	96	
Specific Gravity	1.039	1.051	1.044	1.019	1.018	
Potential Alcohol, wt%	8.82%	7.56%	8.30%	11.87%	11.97%	
Potential Alcohol, vol%	11.03%	9.45%	10.37%	14.83%	14.96%	
Apparent Attenuation	68.3%	58.5%	64.2%	85.6%	86.4%	
Average Temperature, °F	68°-72°	65°	65°	68°-72°	72°-76°	
Priming Sugar, cups		none			1/4	
Water, cups		попе			1	
Number of Bottles		11			28	
Comments						
Brewing						
Fermentation	Fermentation a	ctive at 4 hour	S.	Fermentation ac	tive at 3 hours.	
Mead				14 bottles still, 14 bottles sparkling		
Contests	Contest	Award	Score	Contest 2015 SD County Fair	Award Fourth	Score
N	45			12		
Source of Recipe	Custon	n recipe.		Custom	recipe.	