

Greg Lorton
Mead Log

Name	Rosemary Metheglin			Cinnamon Metheglin #2		
Brewing Date	10/6/2002	25		5/4/2003	26	
Bottling Date	4/6/2003			8/23/2003		
Split Batch?	yes			no		
Primary Fermenter	5.0 gallons			3.0 gallons		
Secondary Fermenter	1.0 gallons			2.8 gallons		
Tertiary Fermenter						
	When Added Amount			When Added Amount		
Honey	Orange Blossom	10/6/2002	18 lbs	Orange Blossom	5/4/2003	10 lbs
Fruits and Other Fermentables						
Spices	Rosemary Leaves		~20	Cinnamon Sticks (4 inches each)		7
Additives	Yeast Nutrients	10/6/2002	2 tps	Yeast Nutrients	5/4/2003	2 tps
Pasteurization	Heat to 190°	20 minutes		Heat to 190°	20 minutes	
Yeast	Red Star Fior Sherry Yeast	1 pack		Red Star Pasteur Champagne Yeast	2 packs	
Starter or hydrated yeast?	Red Star Dry Champagne Yeast	1 pack			hydrated	
Water/Treatment	All tap water			All tap water		
Original Gravity	1.137			1.118		
Rackings	#1	#2		#1	#2	
Date	11/17/2002	4/6/2003		6/28/2003	8/23/2003	
Days	42	140		55	56	
Specific Gravity	1.075	1.048		1.018	1.016	
Potential Alcohol, wt%	6.51%	9.35%		10.50%	10.71%	
Potential Alcohol, vol%	8.14%	11.68%		13.13%	13.39%	
Apparent Attenuation	45.3%	65.0%		84.7%	86.4%	
Average Temperature, °F	65°	65°		65°	68°	
Priming Sugar, cups	none			none		
Water, cups	none					
Number of Bottles	10					
Comments						
Brewing				Mead original gravity - 1.118		
Fermentation	Fermentation evident at 48 hours			Explosive fermentation noted at 48 hours		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				2005 AFC	Third	40.5
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Cyser			Chenin Blanc Hippocras		
Brewing Date	10/18/2003		27	1/1/2004		28
Bottling Date	3/28/2004			6/13/2004		
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		When Added	Amount
Honey	Orange Blossom	10/18/2003	9 lbs	Orange Blossom	1/1/2004	6 lbs
Fruits and Other Fermentables	Apple Juice	10/18/2003	2.5 gal	Alexander's Chenin Blanc Concentrate	1/1/2004	46 oz
Spices				Cinnamon sticks		
Additives	Yeast Nutrients	10/18/2003	2 tps	Yeast Nutrients	1/1/2004	1.5 tps
Pasteurization	Heat to 190°	20 minutes		Heat to 190°	15 minutes	
Yeast	Red Star Pasteur Champagne Yeast	1 pack		Red Star Pasteur Champagne Yeast	2 packs	
Starter or hydrated yeast?	Red Star Premier Cuvee Yeast	1 pack			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	25			26		
Comments						
Brewing				Mead original gravity - 1.112		
Fermentation	Fermentation beginning at 19 hours.			First signs of fermentation at 26 hours. Cinnamon sticks added in secondary.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2005 AFC	-	34.5	2005 AFC	-	36
	2006 Del Mar	Fifth				
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Lawnmower Mead			Traditional Mead		
Brewing Date	11/28/2004 29			10/14/2006 30		
Bottling Date	4/10/2005			4/14/2007		
Split Batch?	no			yes		
Primary Fermenter	3.0 gallons			1 gallon		
Secondary Fermenter	2.8 gallons			1 gallon		
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	11/28/2004	4.5 lbs	Orange Blossom	10/14/2006	12 lbs
Fruits and Other Fermentables						
Spices						
Additives	Yeast Nutrients	11/28/2004	2 tps	Yeast Nutrients	10/14/2006	2 tps
				Acid Blend	10/14/2006	1 tsp
Pasteurization	Heat to 190° 20 minutes			No heat -		
Yeast	Red Star Flor Sherry Yeast 2 packs			Red Star Premier Cuvee 1 pack		
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
Original Gravity	1.059			1.124		
Rackings	#1	#2		#1	#2	
Date	1/1/2005	4/10/2005		1/2/2007	4/14/2007	
Days	34	99		80	102	
Specific Gravity	1.001	0.999		1.008	1.008	
Potential Alcohol, wt%	6.09%	6.30%		12.18%	12.18%	
Potential Alcohol, vol%	7.61%	7.87%		15.23%	15.23%	
Apparent Attenuation	98.3%	101.7%		93.5%	93.5%	
Average Temperature, °F	65°	68°		65°	65°	
Priming Sugar, cups	1/2			none		
Water, cups	2			none		
Number of Bottles	27			10		
Comments						
Brewing						
Fermentation	Fermentation evident at 36 hours.			Fermentation active at 20 hours in all four meads.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Traditional Mead			Traditional Mead		
Brewing Date	10/14/2006 31			10/14/2006 32		
Bottling Date	4/14/2007			4/14/2007		
Split Batch?	yes			yes		
Primary Fermenter	1 gallon			1 gallon		
Secondary Fermenter	1 gallon			1 gallon		
Tertiary Fermenter						
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	10/14/2006	12 lbs	Orange Blossom	10/14/2006	12 lbs
Fruits and Other Fermentables						
Spices						
Additives	Yeast Nutrients	10/14/2006	2 tps	Yeast Nutrients	10/14/2006	2 tps
	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 20 hours in all four meads.			Fermentation active at 20 hours in all four meads.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				2007 SD County Fair	First, BOS	
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Traditional Mead			Blueberry Vanilla Mead		
Brewing Date	10/14/2006			10/29/2006		
	33			34		
Bottling Date	4/14/2007			6/17/2007		
Split Batch?	yes			no		
Primary Fermenter	1 gallon			3.0 gallons		
Secondary Fermenter	1 gallon			3.0 gallons		
Tertiary Fermenter				2.8 gallons		
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	10/14/2006	12 lbs	Orange Blossom	10/29/2006	8 lbs
Fruits and Other Fermentables				Blueberries (frozen)	12/26/2006	3 lbs
Spices				Vanilla Extract	6/17/2007	
Additives	Yeast Nutrients	10/14/2006	2 tps	Yeast Nutrients	10/29/2006	2 tps
	Acid Blend	10/14/2006	1 tsp	Acid Blend	10/29/2006	1 tsp
Pasteurization	No heat -			No heat -		
Yeast	Red Star Pasteur Champagne 1 pack			Red Star Montrachet and Premier Cuvee Yeasts 1 pack each		
Starter or hydrated yeast?	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	2/19/2007	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 bottles sparkling		
Comments						
Brewing						
Fermentation	Fermentation active at 20 hours in all four meads.			Fermentation evident at 36 hours.		
Mead	Highly carbonated on 6/15/07					
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Mead Log

Name	Cherry Vanilla Mead			Traditional Mead		
Brewing Date	4/15/2007			5/12/2007		
Bottling Date	12/22/2007			1/5/2008		
Split Batch?	no			yes		
Primary Fermenter	3.0 gallons			5 gallons		
Secondary Fermenter	3.0 gallons			2.8 gallons		
Tertiary Fermenter	2.8 gallons					
	Type	When Added	Amount	Type	When Added	Amount
Honey	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	4/15/2007	1.5 tsp	Yeast Nutrients	5/12/2007	2 tsp
	Acid Blend	4/15/2007	1 tsp	Acid Blend	5/12/2007	1 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Champagne and Cote des Blancs Yeasts		1 pack each	Red Star Pasteur Red and Montrachet		1 pack each
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
Original Gravity	1.116			1.112		
Rackings	#1	#2	#3	#1	#2	
Date	6/22/2007	9/2/2007	12/22/2007	9/2/2007	1/5/2008	
Days	68	72	111	113	125	
Specific Gravity	1.030	0.998	0.998	1.011	1.010	
Potential Alcohol, wt%	9.03%	12.39%	12.60%	10.61%	10.71%	
Potential Alcohol, vol%	11.29%	15.49%	15.75%	13.26%	13.39%	
Apparent Attenuation	74.1%	101.7%	101.7%	90.2%	91.1%	
Average Temperature, °F	65°	75°	65°-60°	75°	65°	
Priming Sugar, cups	none			none		
Water, cups	none			none		
Number of Bottles	29			28		
Comments						
Brewing						
Fermentation	Fermentation underway at 26 hours.			Fermentation active at 20 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				2008 SD County Fair	Fourth	
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Peppermint Metheglin			Vanilla Metheglin		
Brewing Date	5/12/2007 37			12/28/2008 38		
Bottling Date	6/1/2008			9/6/2010		
Split Batch?	yes			yes		
Primary Fermenter	5 gallons			5.0 gallons		
Secondary Fermenter	2.0 gallons			2.8 gallons		
Tertiary Fermenter				2.8 gallons		
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	5/12/2007	15 lbs	Orange Blossom	12/28/2008	14 lbs
				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 tsp	Yeast Nutrients	12/28/2008	3 tsp
	Acid Blend	5/12/2007	1 tsp	Citric Acid	12/28/2008	1 tsp
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Red and Montrachet		1 pack each	Red Star Pasteur Red and Premier Cuvee		1 pack 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%	88.9%	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 active at 20 hours.			Fermentation active at 24 hours.		
Mead	One gallon with 14 bags. One gallon with 6 bags. Combined for bottling					
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Traditional Mead			Cyser		
Brewing Date	12/28/2008			11/13/2010		
Bottling Date				9/23/2011		
Split Batch?	yes			no		
Primary Fermenter	5.0 gallons			3.0 gallons		
Secondary Fermenter	2.0 gallons			2.8 gallons		
Tertiary Fermenter				2.8 gallons		
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	12/28/2008	14 lbs	Clover	11/13/2010	5 lbs
				Clover	7/16/2011	12 oz
				Clover	7/16/2011	12 oz
Fruits and Other Fermentables				Apple Juice	11/13/2010	2.5 gal
Spices						
Additives	Yeast Nutrients	12/28/2008	3 tps	Yeast Nutrients	11/13/2010	1/2 tsp
	Citric Acid	12/28/2008	1 tsp			
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Pasteur Red and Premier Cuvee		1 pack each	Red Star Cote des Blancs and Premier Cuvee		1 pack 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	223	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					27	
Comments						
Brewing						
Fermentation	Fermentation active at 24 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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Name	Welch's Pymment			Traditional Mead				
Brewing Date	12/5/2010 41			8/6/2011 42				
Bottling Date	9/23/2011			4/22/2012				
Split Batch?	no			no				
Primary Fermenter	3.0 gallons			3.0 gallons				
Secondary Fermenter	2.8 gallons			2.8 gallons				
Tertiary Fermenter	2.8 gallons							
	Type	When Added	Amount	Type	When Added	Amount		
Honey	Clover	12/5/2010	5 lbs	Clover	8/6/2011	10 lbs		
	Clover	7/17/2011	12 oz					
	Clover	7/17/2011	12 oz					
Fruits and Other Fermentables	Welch's Grape Juice	12/5/2010	2.5 gal					
Spices								
Additives	Yeast Nutrients	12/5/2010	1/2 tsp	Yeast Nutrients			8/6/2011	1/2 tsp
Pasteurization	No heat -			No heat -				
Yeast	Yeast from Cyser			Red Star Montrachet				
Starter or hydrated yeast?				Red Star Premier Cuvee hydrated				
Water/Treatment	No water			All tap water				
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%	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	none			none				
Number of Bottles	27							
Comments								
Brewing								
Fermentation	Fermentation active at 42 hours.			Fermentation active 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			
Source of Recipe	Custom recipe.			Custom recipe.				

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Mead Log

Name	Peppermint Metheglin			Vanilla Metheglin		
Brewing Date	6/17/2012			43	6/17/2012	
Bottling Date	12/9/2012				12/8/2012	
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				1.0 gallons	
	Type	When Added	Amount		Type	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	6/17/2012	2 tsp		Yeast Nutrients	6/17/2012
	Citric Acid	6/17/2012	1 tsp		Citric Acid	6/17/2012
						1 tsp
Pasteurization	No heat			-	No heat	
Yeast	Red Star Pasteur Red and Premier Cuvee			1 pack each	Red Star Pasteur Red and Premier Cuvee	
Starter or hydrated yeast?	hydrated				hydrated	
Water/Treatment	Bottled water				Bottled water	
Original Gravity	1.138				1.138	
Rackings	#1	#2	#3		#1	#2
Date	8/10/2012	11/4/2012	12/9/2012		8/10/2012	11/4/2012
Days	54	86	35		54	86
Specific Gravity	1.032	1.028	1.018		1.032	1.028
Potential Alcohol, wt%	11.13%	11.55%	12.60%		11.13%	11.55%
Potential Alcohol, vol%	13.91%	14.44%	15.75%		13.91%	14.44%
Apparent Attenuation	76.8%	79.7%	84.7%		76.8%	79.7%
Average Temperature, °F	65°	75°-80°	75°-80°		65°-70°	65°
Priming Sugar, cups	none				none	
Water, cups	none				none	
Number of Bottles	10				10	
Comments						
Brewing						
Fermentation	Fermentation active at 7 hours.				Fermentation active at 7 hours.	
Mead	One gallon with 14 bags. One gallon with 6 bags. Combined for bottling					
Contests	Contest	Award	Score		Contest	Award
					QUAFF Holiday Club Only	Third
Source of Recipe	Custom recipe.				Custom recipe.	

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Mead Log

Name	Cinnamon Metheglin				Cinnamon Cyser			
Brewing Date	6/17/2012		45		8/4/2012		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				1.0 gallons			
Tertiary Fermenter	1.0 gallons				1.0 gallons			
		When Added	Amount		Type	When Added	Amount	
Honey	Clover	6/17/2012	10 lbs		Clover	8/4/2012	2.5	
Fruits and Other Fermentables					Apple juice	8/4/2012	0.75 gal	
Spices	Cinnamon Sticks (4 inches each)	8/10/2012	7		Cinnamon-apple tea bags	10 bags		
Additives	Yeast Nutrients	6/17/2012	2 tsp		Yeast Nutrients	8/4/2012	1/2 tsp	
	Citric Acid	6/17/2012	1 tsp					
Pasteurization	No heat				No heat			
Yeast	Red Star Pasteur Red and Premier Cuvee		1 pack each		Red Star Montrachet		1 pack	
Starter or hydrated yeast?	hydrated				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								
Brewing								
Fermentation	Fermentation active at 7 hours.				Fermentation active at 4 hours.			
Mead								
Contests	Contest	Award	Score		Contest	Award	Score	
	2013 SD County Fair	Third						
Source of Recipe	Custom recipe.				Custom recipe.			

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Mead Log

Name	Michelle's Jolly Rancher Pymnt			Traditional Mead		
Brewing Date	9/23/2012 47			10/28/2012 48		
Bottling Date	12/21/2013			4/27/2013		
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	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	9/23/2012	1/2 tsp	Yeast Nutrients	10/28/2012	1/2 tsp
	Grape Jolly Ranchers	10/8/2012	20			
Pasteurization	No heat		-	No heat		-
Yeast	Red Star Montrachet			Red Star Cote des Blancs		
Starter or hydrated yeast?		hydrated		Red Star Premier Cuvee	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	none			1		
Number of Bottles	11			28		
Comments						
Brewing						
Fermentation	Fermentation active at 4 hours.			Fermentation active at 3 hours.		
Mead				14 bottles still, 14 bottles sparkling		
Contests	Contest	Award	Score	Contest	Award	Score
				2015 SD County Fair	Fourth	
Source of Recipe	Custom recipe.			Custom recipe.		