Name	Barkshack Gi	ngermead		Antipoda	Mead	
Brewing Date	12/6/1989		1			2
Bottling Date	1/13/1990			1/24/1993		
Split Batch?		no			no	
Primary Fermenter		5.0	gallons			gallons
Secondary Fermenter			gallons			
Tertiary Fermenter						
		When Added	Amount		When Added	Amount
Honey	Clover	12/16/1989	6.5 lbs	Clover	12/12/1992	12.5 lbs
Fruits and Other	Corn Sugar	12/16/1989	1.5 lbs			
Fermentables	Com Cugar	12/10/1303	1.5 105	l		
l ementables	1			l		
Spices	Ginger Root	12/16/1989	6 oz			
Орлово	Saaz Hops (boiling)	12/16/1989	0.5 oz	l		
	Saaz Hops (finishing)	12/16/1989	0.5 oz			
Additives	Yeast Nutrients	12/16/1989	3 tsp	Yeast Nutrients	12/12/1992	0.5 tsp
Additives		12/16/1989		Citric Acid		
	Gypsum Citric Acid		1.5 tsp		12/12/1992	4 tsp
		12/16/1989	1 tsps	Gypsum	12/12/1992	1 tbsp
	Irish Moss	12/16/1989		Irish Moss	12/12/1992	
Pasteurization	Boil		1 hour			5 minutes
Yeast	Red Star Champagne	12/16/1989	2 packs	Red Star Champagne	12/12/1992	2 packs
011	l	Acres North		l	.1 26 . 15	
Starter or hydrated yeast?	all tan water	dry pitch			dry pitch	
Water/Treatment	all tap water			all tap water		
Original Gravity	1.060			1.093		
Rackings	#1	#2		#1		
Date	12/21/1989	1/13/1990		1/24/1993		
Days	15	23		43		
Specific Gravity	1.020	1.000		1.025		
Potential Alcohol, wt%	4.20%	6.30%		7.14%		
Potential Alcohol, vol%	5.25%	7.88%		8.93%		
Apparent Attenuation	66.7%	100.0%		73.1%		
Average Temperature, °F	<u> </u>					
Priming Sugar, cups	Corn Sugar	3/4		Corn Sugar	3/4	
Water, cups					2	
Number of Bottles		50		<u> </u>	52	
Comments						
Brewing						
Fermentation						
Mead						
Contests	Contest	Award	Score	Contest First AFC	Award second	Score
y .		_=		25		a
Source of Recipe	Charlie Papazia	n, TNCJHB		Charlie Papazia	in, TNCJHB	

Name	Traditional Mead #3 -	Sparkling and	1 (2+)	Cys	0.5	
Brewing Date	4/17/1994	Sparking and	3 3 3 3			1
Bottling Date	6/18/1994			2/8/1995		
Split Batch?		yes	_		no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter			J			3
,		When Added	Amount		When Added	Amount
Honey	Clover	4/17/1994	8 lbs	Clover	1/2/1995	7.5
Fruits and Other				Apple Juice	1/2/1995	
Fermentables	ı			Apple Cider	1/2/1995	
· omonazios	l			, the circ	17271000	
Spices						-
Additives	Yeast Nutrients Gypsum Citric Acid	4/17/1994 4/17/1994 4/17/1994	1/2 tsp 1 tsp 3 tsps	Yeast Nutrients Citric Acid	1/2/1995 1/2/1995	5 tsps 3 tsps
Pasteurization	Boil	21) minutes	Campden tablets (10)		
Yeast	Kitzinger Reinhefe Mead Red Star Champagne	4/17/1994 4/22/1994		Red Star Champagne	1/3/1995	2 packs
Starter or hydrated yeast?	, and a sum a sum program	dry pitch	_ ,		22 oz starter	
Water/Treatment	all tap water			all tap water		
Original Gravity	1.086			1.071		
Rackings	#1	#2		#1	#2	
Date	6/5/1994	6/18/1994		1/23/1995	2/8/1995	
Days	49	13		21	16	
Specific Gravity	0.998	0.998		0.999	0.999	
Potential Alcohol, wt%	9.24%	9.24%		7.56%	7.56%	
Potential Alcohol, vol%	11.55%	11.55%		9.45%	9.45%	
Apparent Attenuation	102.3%	102.3%		101.4%		
Average Temperature, °F	65°	65°		65°		
Priming Sugar, cups	Нопеу	1/4		Corn Sugar		
Water, cups		2	Still	5	2	
Number of Bottles		20	8		53	
Comments						
Brewing						
Fermentation	Fermentation beg	an in fifth day		Fermentation wi	ithin 24 hours	
Mead						
Contests	Contest 1996 Del Mar Fair	Award first	Score	Contest	Award	Score
12"				×		¥.
Source of Recipe	Charlie Papazia	an, TNCJHB		Gayre and Papazian, Was	sail! In Mazers	of Mead

Name	Mead #4 (Me	theglin)		Mead #5 - Raspb	erry Melome	
Brewing Date	7/21/1996		5	1/1/1997		6
Bottling Date	12/8/1996			3/25/1997		
Split Batch?		yes			no	
Primary Fermenter		2.8	gallons		2.8	gallons
Secondary Fermenter		2.8	gallons		2.8	gallons
Tertiary Fermenter						
	Туре	When Added	Amount		When Added	Amount
Honey	Mountain Flower	7/21/1996	8 lbs	Clover	1/1/1997	7.5 lbs
	Clover	7/21/1996	2 lbs	l		
	Clover	7/21/1996	2 lbs			
Fruits and Other				Frozen Raspberries	1/1/1997	20 oz
Fermentables	l			Raspberry concentrate	1/1/1997	12 oz
Spices	Ginger	7/21/1996	1 oz			
	Cinnamon	7/21/1996	1 stick	l		
Additives	Yeast Nutrients	7/21/1996	2 tsps	Yeast Nutrients	1/1/1997	1.5 tsp
	Citric Acid	7/21/1996	1 tsp	l		
	l			l		
Pasteurization	Boil	20) minutes	Boil	2	0 minutes
Yeast	Wyeast Sweet Mead	7/21/1996	1 pack	Wyeast Dry Mead (starter)	1/1/1997	1 pack
	Wyeast Pasteur Champagne	8/27/1996	1 pack	Red Star Champagne	2/17/1997	1 pack
Starter or hydrated yeast?		22 oz starters		22 02	starter for W	yeast
Water/Treatment	2 gallons DI, 1 gal tap			all tap water		
	1 tsp Irish Moss at 15 minute	s				
Original Gravity	1.136			1.101		
Rackings	#1	#2		#1	#2	
Date	8/27/1996	12/8/1996		2/17/1997	3/25/1997	
Days	37	103		47	36	
Specific Gravity	1.036	1.036		1.026	1.011	
Potential Alcohol, wt%	10.50%	10.50%		7.88%	9.45%	
Potential Alcohol, vol%	13.13%	13.13%		9.84%	11.81%	
Apparent Attenuation	73.5%	73.5%		74.3%	89.1%	
Average Temperature, °F	68°	68°		65°	65°	
Priming Sugar, cups	Honey	1/6		Corn Sugar	1/2	
Water, cups		1	Still		2	
Number of Bottles		13	18		29	
Comments						
Brewing						
l Broming	l			l		
Fermentation	Fermentation active	at three days		Fermentation active	within 16 hou	rs
T Gillionidae.	i omiomanon denie	at amoo dayo.				. 5
				l		
Mead	18 bottles still (OG 1.136,	FG 1 036) 13	hottles			
1,1,020	sparkling (OG 1.091, FG 1.0			l		
	thrown out (after		y Doilies			
Contests	Contest	Award	Score	Contest	Award	Score
Contests	Contest	Awaid	Ocoic	Contest	Award	00010
	l			l		
	l			l		
				l		
				-		
	l					
	l			l		
=	·			l		
O	14 100 14	TNOULD				
Source of Recipe	Modified from	LNCJHB		Custom re	ecipe.	

Name	Braggo	+		Liz's Tradition	onal Moad	
Brewing Date	9/12/1998	, L	7		orial Meau	8
Bottling Date	10/18/1998			12/5/1999		
Split Batch?		no			no	
Primary Fermenter		3.0 ga	allons			gallons
Secondary Fermenter		2.8 ga				gallons
Tertiary Fermenter						3
				Туре	When Added	Amount
Honey	See HB Log			Mountain Wildflower	9/6/1999	10 lbs
Fruits and Other						
Fermentables						
Spices						
Additives				Yeast Nutrients Citric Acid	9/6/1999 9/6/1999	2 tsps 1 tsp
Postourization	-			Poil		E minutos
Pasteurization				Boil Red Star Dry Champagne		5 minutes
Yeast				Red Star Dry Champagne	reast	2 packs
Starter or hydrated yeast?					hydrated	
Water/Treatment				5 gallons DI	nydrated	
rates realists				1 tsp Irish Moss at 15 min	utes	
Original Gravity	1.088			1.100		
Rackings	#1	#2		#1	#2	
Date	9/25/1998	10/18/1998		10/17/1999	12/5/1999	
Days	13	23		41	49	
Specific Gravity	1.024	1.020		1,022	1.022	
Potential Alcohol, wt%	6.72%	7.14%		8.19%	8.19%	
Potential Alcohol, vol%	8.40%	8.93%		10.24%	10.24%	
Apparent Attenuation	72.7%	77.3%		78.0%	78.0%	
Average Temperature, °F	65°	65°		68°	68°	
Priming Sugar, cups	Corn Sugar	1/2		Corn Sugar	1/3	
Water, cups		2			2	
Number of Bottles		29			28	
Comments						
Brewing						
Fermentation				Fermentation beginn	ing after two o	lays.
Mead			-			
Contests	Contest	Award	Score	Contest	Award	Score
Contests	1999 AFC	third	Score	2000 AFC 2000 AHA NHC 1st Round 2000 Del Mar Fair	third third fourth	Score
Source of Recipe	Custom red	cipe.		Custom	recipe.	

Name	Liz's Orange Blosso	m Traditional	Mead	Liz's Vanilla	Methealin	
Brewing Date	5/28/2000	iii iradiiionai	9	•	Methegini	10
Bottling Date	10/9/2000			12/9/2001		
Split Batch?		no			yes	
Primary Fermenter		3.0	gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter						
		When Added	Amount		When Added	Amount
Honey	Orange Blossom	5/28/2000	12 lbs	Orange Blossom	9/3/2001	13 lbs
	1			Mountain Wildflower	9/3/2001	3 lbs
				Mountain Wildflower	9/3/2001	3 lbs
Fruits and Other						
Fermentables						
Spices				Vanilla beans	10/20/2001	2 beans
Additives	Yeast Nutrients	5/28/2000	2 tsps	Yeast Nutrients	9/3/2001	3 tsps
	Citric Acid	5/28/2000	1 tsp	Citric Acid	9/3/2001	2 tsps
Pasteurization	Boil	1	5 minutes			5 minutes
Yeast	Lalvin Champagne Yeast		2 packs	Red Star Dry Champagne	e Yeast	2 packs
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	all tap water			5 gallons DI	•	
				1 tsp Irish Moss at 15 mir		
Original Gravity	1.148			1.130		
Rackings	#1	#2		#1	#2	
Date	7/20/2000	10/9/2000		10/20/2001	12/9/2001	
Days	53	81		47		
Specific Gravity	1.039	1.037		1.017		
Potential Alcohol, wt%	11.45%	11.66%		11.87%		
Potential Alcohol, vol%	14.31% 73.6%	14.57%		14.83%		
Apparent Attenuation Average Temperature, °F	65°	75.0% 65°		86.9% 68°	87.7% 68°	
Priming Sugar, cups	05	none		00	none	
Water, cups	1	none			none	
Number of Bottles		27			27	
Comments				<u> </u>		
Brewing						
Fermentation	Fermentation acti	ive at 18 hours	S.	Fermentation act	tive at 18 hour	S.
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2001 AFC	honorable		2002 AFC	190	34
	2001 AHA NHC 1st	third		2002 AHA NHC 1st	2.	24.5
	Round			Round		
	2001 AHA NHC Finals	Gold Medal		2002 SD County Fair	fifth	
	2001 Del Mar Fair	third		SD Mead Festival	₩.	31.33
	2001 Strong Ale Festival	*				
	2002 SD Courty Fair			u.		
Source of Recipe	2002 SD County Fair	second		0	rooine	
Source or Recipe	Custom	iecipe.		Custom	recipe.	

Name	Liz's Raspbe	rry Melomel		Tradition	al Mead	
Brewing Date	9/3/2001	•	11	3/10/2002		12
Bottling Date	12/9/2001			6/16/2002		
Split Batch?		yes		1	yes	
Primary Fermenter		5.0	gallons		5.0	gallons
Secondary Fermenter		2.2	gallons		2.8	gallons
Tertiary Fermenter						
		When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	9/3/2001	13 lbs	Orange Blossom	3/10/2002	15 lbs
	Mountain Wildflower	9/3/2001	3 lbs	l		
	Mountain Wildflower	9/3/2001	3 lbs			
Fruits and Other	Frozen Raspberries	10/20/2001	3 lbs			
Fermentables	Raspberry Extract	10/20/2001	4 oz			
Spices						
Additives	Yeast Nutrients	9/3/2001	3 tsps	Yeast Nutrients	3/10/2002	3 tsps
	Citric Acid	9/3/2001	2 tsps	Citric Acid	3/10/2002	2 tsps
Pasteurization	Boil	1:	5 minutes	Boil	2	0 minutes
Yeast	Red Star Dry Champagne			Red Star Dry Champagne		2 packs
1 0451	Thou otal bry onampagno	10000	L paono	rica diai biy dhampagne	10000	Z puono
Starter or hydrated yeast?		hydrated		l	hydrated	
Water/Treatment	5 gallons DI	119 414104		All tap water	ily diated	
	1 tsp Irish Moss at 15 min	utes		, t2p ttsts:		
Original Gravity	1.130			1.118		
Rackings	#1	#2		#1	#2	
Date	10/20/2001	12/9/2001		5/3/2002	6/16/2002	
Days	47	50		54	44	
Specific Gravity	1.020	1.001		1.020	1.016	
Potential Alcohol, wt%	11.55%	13.55%		10.29%	10.71%	
Potential Alcohol, vol%	14.44%	16.93%		12.86%	13.39%	
Apparent Attenuation	84.6%	99.2%		83.1%	86.4%	
Average Temperature, °F	68°	68°		68°	68°	
Priming Sugar, cups	- 55	попе			попе	
Water, cups	III	110110		l	110110	
Number of Bottles		22			27	
Comments						
Brewing						
Browing						
Fermentation	Fermentation act	ive at 18 hours	S	Fermentation begir	ıning at 24 hoເ	Irs.
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2002 AFC	(+)	25	2003 AFC	none	34
	2002 AHA NHC 1st	1.0	42.5	2003 AHA NHC First	first	
	Round			Round		
	2002 SD County Fair	fourth		2003 SD County Fair	third	
Source of Pooins	Custom	rocino		Custer	rooino	
Source of Recipe	Custom	recipe.		Custom	recipe.	

Brewing Date 3/10/2002 13 5/15/2002 15	Name	Ginger Cinnar	non Metheali	1	Liz's Apric	ot Melomel	
Bottling Date 7/14/2002 9/29/2002 Spife Batch? Yes Frimary Fermenter S.0 gallons S.0 gallons Secondary Fermenter S.8 gallons S.2.5 gallons Secondary Fermenter S.8 gallons S.2.5 gallons Secondary Fermenter S.8 gallons S.2.5 gallons S.2	Brewing Date		.				14
Primary Fermenter	Bottling Date	7/14/2002					
Secondary Fermenter			yes			yes	
Tertiary Fermenter			5.0	gallons		5.0	gallons
When Added						2.5	gallons
Honey	Tertiary Fermenter		2.8	gallons		2.5	gallons
Drange Blossom 5/3/2002 1 lb							Amount
Fruits and Other Fermentables Cinnamon Sticks S/3/2002 2 sticks Ginger S/3/2002 1 oz	Honey	Orange Blossom	5/3/2002	1 lb	Orange Blossom	5/5/2002	18 lbs
Spices	Fruits and Other				Oregon Apricot Puree	6/16/2002	6 lbs
Additives	Fermentables						
Pasteurization	Spices						
Yeast Red Star Dry Champagne Yeast 2 packs Red Star Flor Sherry Yeast 2 packs	Additives				Yeast Nutrients	5/5/2002	3 tsps
Yeast Red Star Dry Champagne Yeast 2 packs Red Star Flor Sherry Yeast 2 packs	Pasteurization	Boil		20 minutes	Heat to 198°		30 minutes
Starter or hydrated yeast? hydrated hydrated All tap water						st .	
Water/Treatment	1 0 0 0 1	nou otal Bry onampagno	7 0001	z paono	Trea clair rior cherry rea	5 1	z puono
Water/Treatment	Starter or hydrated yeast?		hvdrated			hydrated	
Rackings		All tap water			All tap water	,	
Rackings	Original Gravity	1.105	(deduced)		1.118	(deduced)	
Days 54 50 22 42 48 55 Specific Gravity 1.020 1.005 1.004 1.069 1.001 1.000 Potential Alcohol, wt% 8.93% 10.50% 10.61% 5.15% 12.29% 12.39% Potential Alcohol, vol% 11.16% 13.13% 13.26% 6.43% 15.36% 15.49% Apparent Attenuation 81.0% 95.2% 96.2% 41.5% 99.2% 100.0% Average Temperature, °F 68°	Rackings			#3			#3
Specific Gravity	Date	5/3/2002	6/22/2002	7/14/2002	6/16/2002	8/3/2002	9/29/2002
Potential Alcohol, wt% R.93% 10.50% 10.61% 5.15% 12.29% 12.39% 12.39% Apparent Attenuation R.1.0% 95.2% 96.2% 41.5% 99.2% 100.0% 41.5% 99.2% 41.5% 99.2% 100.0% 41.5% 41.5% 100.0% 41.5%		54	50	22	42	48	57
Potential Alcohol, vol%	Specific Gravity	1:020	1.005	1.004	1.069	1.001	1.000
Apparent Attenuation Average Temperature, °F 68° 68° 68° 68° 68° 68° 68° 68° 68° 68°				10.61%	5.15%	12.29%	12.39%
Average Temperature, °F 68° 68° 68° 68° 68° 68° 68° 68° 68° 68°		11.16%	13.13%	13.26%	6.43%	15.36%	15.49%
Priming Sugar, cups Water, cups Number of Bottles Comments Brewing Fermentation Fermentation Contests Contests Corn Sugar + Yeast Pack 1/4 1/4 1/4 1/4 1/4 1/4 1/4 1/4 1/4 1/4						99.2%	100.0%
Water, cups 1 Still Number of Bottles 14 14 14 2 Comments Brewing Mead original gravity - 1.136 Fermentation Fermentation beginning at 24 hours. First signs of fermentation at 26 hours Mead Contests Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5				68°	68°	68°	68°
Number of Bottles 14 14 14 2 Comments Brewing Mead original gravity - 1.136 Fermentation Fermentation beginning at 24 hours. First signs of fermentation at 26 hours Mead Contests Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5		Corn Sugar + Yeast Pack	1/4	12.0			none
Comments Brewing Mead original gravity - 1.136 Fermentation Fermentation beginning at 24 hours. First signs of fermentation at 26 hours Mead Contests Contest Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5							
Brewing Mead original gravity - 1.136 Fermentation Fermentation beginning at 24 hours First signs of fermentation at 26 hours Mead Contests Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5			14	14			22
Fermentation Fermentation beginning at 24 hours. First signs of fermentation at 26 hours Mead Contests Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5							
Mead Contests Contest Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5	Brewing				Mead original	gravity - 1.136	
Contests Contest Award Score Contest Award Score 2003 AFC none 25.5 SD Mead Festival - 29.5	Fermentation	Fermentation begi	nning at 24 ho	urs.	First signs of ferme	entation at 26 h	ours
2003 AFC none 25.5 SD Mead Festival - 29.5	Mead						
2003 AFC none 25.5 SD Mead Festival - 29.5	Contests	Contest	Award	Score	Contest	Award	Score
	Outlesis	2003 AFC	none			Awalu	
Source of Recipe Custom recipe Custom recipe.	Source of Pacino	Custom	rocino		0	rogino	

Name	Merlot Py	mont #1		Create O.I.	Malamal	
Brewing Date	5/5/2002	ment#1	15	Greg's OJ 5/5/2002		16
Bottling Date	11/10/2002		13	8/11/2002		16
Split Batch?		yes		5717232	no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		2.0	gallono		1.0	ganons
,		When Added	Amount	Туре	When Added	Amount
Honey	Orange Blossom	5/5/2002	18 lbs	Clover	5/5/2002	3 lbs
Fruits and Other Fermentables	Alexander's Merlot Concentrate	6/16/2002	3 lbs	Orange Juice Concentrate	5/5/2002	1 lb
Chicas						
Spices						
Additives	Yeast Nutrients	5/5/2002	3 tsps	Yeast Nutrients	5/5/2002	1 tsp
Pasteurization	Heat to 198°	20	0	Llook to 4000	-	2:
				Heat to 198°		0 minutes
Yeast	Red Star Flor Sherry Yeas	ST.	2 packs	Red Star Dry Champagne	Yeast	1 pack
Starter or hydrated yeast?		bydratad		l	budratad	
Water/Treatment	All tap water	hydrated		All tap water	hydrated	-
Valei/ Healineili	All tab water			All tap water		
Original Gravity	1.157	(deduced)	_	1 110	(deduced)	
Rackings	#1	#2		#1	(deddced) #2	
Date	6/16/2002	11/10/2002		6/30/2002	8/11/2002	
Days	42	147		56	42	
Specific Gravity	1.069	1.086		1.001	1.000	
Potential Alcohol, wt%	9.24%	7.45%		12.29%	12.39%	
Potential Alcohol, vol%	11.55%	9.32%		15.36%	15.49%	
Apparent Attenuation	56.1%	45.2%		99.2%	100.0%	
Average Temperature, °F	68°	68°		68°	68°	
Priming Sugar, cups	00	none		- 00	none	
Water, cups		110110		l	Hone	
Number of Bottles		28			10	
Comments						
Brewing	Mead original g	ravity - 1.136		Mead original g	ravity - 1.135	
Fermentation	First signs of fermen Dry Champagne yeast			Fermentation under	way at 24 hou	rs.
Mead						
Contests	Contest	Award	Score	Contest SD Mead Festival	Award	Score 25
Course of Posics	0				0	
Source of Recipe	Custom	ecipe.		Custom r	ecipe.	

N.						
Name	Cys	er		Lemon M	elomel	
Brewing Date	6/2/2002		17			18
Bottling Date	12/22/2002			11/2/2002		
Split Batch?		no			no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons		1.0	gallons
Tertiary Fermenter			gallons			
	Туре	When Added			When Added	
Honey	Orange Blossom	6/2/2002	3 lbs	Orange Biossom	6/2/2002	3 lbs
Fruits and Other	Apple Juice	6/2/2002	1 gallon	Lemonade Concentrate	6/2/2002	24 oz
Fermentables	1	3,2,2332	. 90		0/2/2002	2102
i cimentables						
Spices	-	(2)				
Additives	Yeast Nutrients	6/2/2002	1 tsp	Yeast Nutrients	6/2/2002	1 tsp
Pasteurization	Heat to 190°	21) minutes	Heat to 195°	1.	5 minutes
Yeast	Red Star Flor Sherry Yeas			Red Star Flor Sherry Yeas		1 pack
least	Thed Star Flor Stierry Teas	st	i pack	red Star Flor Shelly Teas		1 pack
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	All tap water	n) didio d		All tap water	nyaratoa	
Original Gravity	1.148			1.158		
Rackings	#1	#2		#1	#2	
Date	7/21/2002	12/22/2002		10/6/2002	11/2/2002	
Days	49	154		126	27	
Specific Gravity	1.042	1.036		1.081	1.072	
Potential Alcohol, wt%	11.13%	11.76%		8.09%	9.03%	
Potential Alcohol, vol%	13.91%	14.70%		10.11%	11.29%	
Apparent Attenuation	71.6%	75.7%		48.7%	54.4%	
Average Temperature, °F	68°	68°		68°	68°	
Priming Sugar, cups	l	none		l	none	
Water, cups Number of Bottles		10			10	
		10		ļ	10	
Comments					_	
Brewing						
Fermentation	Slow fermentation	on at 48 hours.		Slow fermentation at 48 faster at or		entation
Mead				8 bottles on 12/22/02 reca	apped after 2 e	exploded.
Contests	Contest SD Mead Festival	Award Third	Score 40.5	Contest SD Mead Festival	Award	Score 40
Source of Recipe	Custom	recipe.	=	Custom r	ecipe	

Name	Riesling I	Pyment		Liz's Tradition	onal Mead	
Brewing Date	8/3/2002	•	19			20
Bottling Date	12/22/2002			1/5/2003		
Split Batch?		no			no	
Primary Fermenter		3.0	gallons		1.0	gallons
Secondary Fermenter		2.8	gallons			gallons
Tertiary Fermenter						
		When Added	Amount	Туре	When Added	Amount
Honey	Orange Blossom	8/3/2002	6 lbs	Orange Blossom	8/17/2002	3 lbs
Fruits and Other	Alexander's Riesling	8/3/2002	46 oz			
Fermentables	Concentrate	0/0/2002	70 OL	l		
Cimentables	Concentrate			l		
Spices						
A data	V	0.10.10000	4.5.	<u> </u>	014710000	
Additives	Yeast Nutrients	8/3/2002	1.5 tsps	Yeast Nutrients	8/17/2002	1 tsp
Pasteurization	Heat to 190°	2!	5 minutes	Heat to Boil and then cool	to 180° 15	5 minutes
Yeast	Red Star Flor Sherry Yeas			Red Star Pasteur Champa		1 pack
7 0 4 0 1	ried clar rier ellerly read		. paon	nod otar i dotodi olidilipo	igno rodot	, paon
Starter or hydrated yeast?		hydrated			hydrated	
Water/Treatment	All tap water	пуаниса		All tap water	Hydrated	
rvaton rrodunone	water			, an tap water		
Original Gravity	1,111			1.129		
Rackings	#1	#2		#1	#2	
Date	10/5/2002	12/22/2002		11/2/2002	1/5/2003	
Days	63	78		77	64	
Specific Gravity	1.016	1.016		1.014	1.007	
	9.98%	9.98%		12.08%	12.81%	
Potential Alcohol, wt%						
Potential Alcohol, vol%	12.47%	12.47%		15.09%	16.01%	
Apparent Attenuation	85.6%	85.6%		89.1%	94.6%	
Average Temperature, °F	68°	68°		68°	68°	
Priming Sugar, cups	l	none			none	
Water, cups					44	
Number of Bottles		28			11	
Comments						
Brewing	Mead original g	ravity - 1.111				
Fermentation	First signs of fermen	tation at 26 ho	ours			
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
Controls	2003 AFC 2003 AHA NHC First Round 2003 SD County Fair SD Mead Festival	Second Third Fourth Second	39 44.5	SD Mead Festival	Award	33
Course of Process	379		5	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
Source of Recipe	Custom r	ecipe.		Custom r	ecipe.	

Name	Bragg	ot		Merlet	Pyment #2	
Brewing Date	9/22/2002	O.	21			22
Bottling Date	11/10/2002			3/7/200		
Split Batch?	1111012002	no		0,17200	no	
Primary Fermenter			gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter		2.0	yallons		2.0	yallolis
Tertiary Fermienter					When Added	Amount
Honey				Orange Blossom	10/6/2002	6 lbs
Honey	See HB Log			Orange blossom	10/0/2002	0 103
Fruits and Other				Alexander's Merlot	10/6/2002	46 oz
Fermentables	l			Concentrate		
, Gilliania				Concontiato		
Spices						
Additives				Yeast Nutrients	10/6/2002	1.5 tsps
Pasteurization				Heat to 190°	2	0 minutes
Yeast				Red Star Flor Sherry Ye		1 pack
reast	l			Red Star Dry Champag		1 pack
Starter or hydrated yeast?				Red Star Dry Champay	hydrated	Граск
Water/Treatment				All tap water	Hydrated	
valei/ Healillelli	l			All tap water		
Original Gravity	1.102			1.11	n .	
Rackings	#1	#2			£1 #2	
	9/29/2002	11/10/2002		11/16/200		
Date						
Days	7	42			111	
Specific Gravity	1.058	1.032		1.00		
Potential Alcohol, wt%	4.62%	7.35%		11.55		
Potential Alcohol, vol%	5.78%	9.19%		14,44		
Apparent Attenuation	43.1%	68.6%		100.0		
Average Temperature, °F	66°	65°		68		
Priming Sugar, cups		1/3			none	
Water, cups		2				
Number of Bottles		27		ļ	27	
Comments						
Brewing				Mead origina	l gravity - 1.110	
Fermentation				Explosive fermenta	tion noted at 48	hours
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	SD Mead Festival	Third		SD Mead Festival	(4)	26
	I			l .		
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				l .		
	I			I		
		P. II.		0.00		
Source of Recipe	Custom re	ecipe		Custo	m recipe.	

Name	Traditiona	l Mead		Cinnamon M	lethealin	
Brewing Date	10/6/2002	Medd	23		ieulegiii	24
Bottling Date	3/8/2003			4/6/2003		
Split Batch?	i	yes			yes	
Primary Fermenter		5.0	gallons			gallons
Secondary Fermenter			gallons			gallons
Tertiary Fermenter						
		When Added	Amount		When Added	Amount
Honey	Orange Blossom	10/6/2002	18 lbs	Orange Blossom	10/6/2002	18 lbs
Fruits and Other						
Fermentables	*					
Spices				Cinnamon Sticks		2
Additives	Yeast Nutrients	10/6/2002	2 tsps	Yeast Nutrients	10/6/2002	2 tsps
Pasteurization	Heat to 190°	20) minutes	Heat to 190°	20) minutes
Yeast	Red Star Flor Sherry Yeast			Red Star Flor Sherry Yeas		1 pack
Starter or hydrated yeast?	Red Star Dry Champagne	Yeast hydrated	1 pack	Red Star Dry Champagne	Yeast hydrated	1 pack
Water/Treatment	All tap water	nyaratea		All tap water	nyarateu	
Original Gravity	1.137			1.137		
Rackings	#1	#2		#1	#2	
Date	11/17/2002	3/7/2003		11/17/2002	4/6/2003	
Days	42	110		42	140	
Specific Gravity	1.075	1.060		1.075	1.055	
Potential Alcohol, wt%	6.51%	8.09%		6.51%	8.61%	
Potential Alcohol, vol%	8.14%	10.11%		8.14%	10.76%	
·	45.3%	56.2%		45.3%		
Apparent Attenuation Average Temperature, °F		50.2% 65°		45.5% 65°	59.9% 65°	
Priming Sugar, cups	65		_	- 65		
Water, cups	l	none			none	
Number of Bottles		27			none 10	
Comments		21			10	
Brewing			-			
Diewing						
Fermentation	Fermentation evide	ent at 48 hours	s	Fermentation evidence	ent at 48 hour	s
Mead						
Contests	Contest SD Mead Festival	Award -	Score 25.33	Contest 2003 SD County Fair SD Mead Festival	Award First Third	Score 36
Source of Recipe	Custom re	cine		Custom r	acine	
outre of Neoipe	Custom is	-cihe-		Custom i	cup c .	