

Greg Lorton  
Mead Log

Name	Barkshack Gingermead			Antipodal Mead		
Brewing Date	12/6/1989			12/12/1992		
Bottling Date	1/13/1990			1/24/1993		
Split Batch?	no			no		
Primary Fermenter	5.0 gallons			5.0 gallons		
Secondary Fermenter	5.0 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 Fermentables	Corn Sugar	12/16/1989	1.5 lbs			
Spices	Ginger Root	12/16/1989	6 oz			
	Saaz Hops (boiling)	12/16/1989	0.5 oz			
	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
	Gypsum	12/16/1989	1.5 tsp	Citric Acid	12/12/1992	4 tsp
	Citric Acid	12/16/1989	1 tps	Gypsum	12/12/1992	1 tbs
	Irish Moss	12/16/1989	1 strip	Irish Moss	12/12/1992	0.25 tsp
Pasteurization	Boil	1 hour		Boil	15 minutes	
Yeast	Red Star Champagne	12/16/1989	2 packs	Red Star Champagne	12/12/1992	2 packs
Starter or hydrated yeast?	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						
Priming Sugar, cups	Corn Sugar	3/4		Corn Sugar	3/4	
Water, cups				2		
Number of Bottles	50			52		
Comments						
Brewing						
Fermentation						
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				First AFC	second	
Source of Recipe	Charlie Papazian, TNCJHB			Charlie Papazian, TNCJHB		

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Name	Traditional Mead #3 - Sparkling and Still			Cyser		
Brewing Date	4/17/1994			1/2/1995		
Bottling Date	6/18/1994			2/8/1995		
Split Batch?	yes			no		
Primary Fermenter	2.8 gallons			6.5 gallons		
Secondary Fermenter	2.8 gallons			5.0 gallons		
Tertiary Fermenter						
	When Added Amount			When Added Amount		
Honey	Clover	4/17/1994	8 lbs	Clover	1/2/1995	7.5
Fruits and Other Fermentables				Apple Juice	1/2/1995	
				Apple Cider	1/2/1995	
Spices						
Additives	Yeast Nutrients	4/17/1994	1/2 tsp	Yeast Nutrients	1/2/1995	5 tsps
	Gypsum	4/17/1994	1 tsp	Citric Acid	1/2/1995	3 tsps
	Citric Acid	4/17/1994	3 tsps			
Pasteurization	Boil 20 minutes			Campden tablets (10)		
Yeast	Kitzinger Reinhefe Mead	4/17/1994	2 packs	Red Star Champagne	1/3/1995	2 packs
	Red Star Champagne	4/22/1994	2 packs			
Starter or hydrated yeast?	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%	101.4%	
Average Temperature, °F	65°	65°		65°	65°	
Priming Sugar, cups	Honey	1/4		Corn Sugar	3/4	
Water, cups		2	Still		2	
Number of Bottles		20	8		53	
Comments						
Brewing						
Fermentation	Fermentation began in fifth day.			Fermentation within 24 hours		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	1996 Del Mar Fair	first				
Source of Recipe	Charlie Papazian, TNCJHB			Gayre and Papazian, Wassail! In Mazers of Mead		

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Mead Log

Name	Mead #4 (Metheglin)			Mead #5 - Raspberry Melomel		
Brewing Date	7/21/1996			1/1/1997		
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						
	Type	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			
	Clover	7/21/1996	2 lbs			
Fruits and Other Fermentables				Frozen Raspberries	1/1/1997	20 oz
				Raspberry concentrate	1/1/1997	12 oz
Spices	Ginger	7/21/1996	1 oz			
	Cinnamon	7/21/1996	1 stick			
Additives	Yeast Nutrients	7/21/1996	2 tsps	Yeast Nutrients	1/1/1997	1.5 tsp
	Citric Acid	7/21/1996	1 tsp			
Pasteurization	Boil 20 minutes			Boil 20 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 oz starter for Wyeast		
Water/Treatment	2 gallons DI, 1 gal tap 1 tsp Irish Moss at 15 minutes			all tap water		
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						
Fermentation	Fermentation active at three days.			Fermentation active within 16 hours.		
Mead	18 bottles still (OG 1.136, FG 1.036), 13 bottles sparkling (OG 1.091, FG 1.024). Sparkling bottles thrown out (after explosions)					
Contests	Contest	Award	Score	Contest	Award	Score
Source of Recipe	Modified from TNCJHB			Custom recipe.		

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Name	Braggot			Liz's Traditional Mead		
Brewing Date	9/12/1998			9/6/1999		
Bottling Date	10/18/1998			12/5/1999		
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
Honey	See HB Log			Mountain Wildflower	9/6/1999	10 lbs
Fruits and Other Fermentables						
Spices						
Additives						
				Yeast Nutrients	9/6/1999	2 tsps
				Citric Acid	9/6/1999	1 tsp
Pasteurization				Boil	15 minutes	
Yeast				Red Star Dry Champagne Yeast	2 packs	
Starter or hydrated yeast?				hydrated		
Water/Treatment				5 gallons DI		
				1 tsp Irish Moss at 15 minutes		
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 beginning after two days.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	1999 AFC	third		2000 AFC	third	
				2000 AHA NHC 1st Round	third	
				2000 Del Mar Fair	fourth	
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Liz's Orange Blossom Traditional Mead			Liz's Vanilla Metheglin		
Brewing Date	5/28/2000			9/3/2001		
Bottling Date	10/9/2000			12/9/2001		
Split Batch?	no			yes		
Primary Fermenter	3.0 gallons			5.0 gallons		
Secondary Fermenter	2.8 gallons			2.8 gallons		
Tertiary Fermenter						
	When Added	Amount		Type	When Added	Amount
Honey	Orange Blossom	5/28/2000	12 lbs	Orange Blossom	9/3/2001	13 lbs
				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	15 minutes		Boil	15 minutes	
Yeast	Lalvin Champagne Yeast	2 packs		Red Star Dry Champagne Yeast	2 packs	
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	all tap water			5 gallons DI 1 tsp Irish Moss at 15 minutes		
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	50	
Specific Gravity	1.039	1.037		1.017	1.016	
Potential Alcohol, wt%	11.45%	11.66%		11.87%	11.97%	
Potential Alcohol, vol%	14.31%	14.57%		14.83%	14.96%	
Apparent Attenuation	73.6%	75.0%		86.9%	87.7%	
Average Temperature, °F	65°	65°		68°	68°	
Priming Sugar, cups	none			none		
Water, cups						
Number of Bottles	27			27		
Comments						
Brewing						
Fermentation	Fermentation active at 18 hours.			Fermentation active at 18 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2001 AFC	honorable		2002 AFC	-	34
	2001 AHA NHC 1st Round	third		2002 AHA NHC 1st Round	-	24.5
	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 County Fair	second				
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Liz's Raspberry Melomel			Traditional Mead		
Brewing Date	9/3/2001 11			3/10/2002 12		
Bottling Date	12/9/2001			6/16/2002		
Split Batch?	yes			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			
	Mountain Wildflower	9/3/2001	3 lbs			
Fruits and Other Fermentables	Frozen Raspberries	10/20/2001	3 lbs			
	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	15 minutes		Boil	20 minutes	
Yeast	Red Star Dry Champagne Yeast	2 packs		Red Star Dry Champagne Yeast	2 packs	
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	5 gallons DI 1 tsp Irish Moss at 15 minutes			All tap water		
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	none			none		
Water, cups						
Number of Bottles	22			27		
Comments						
Brewing						
Fermentation	Fermentation active at 18 hours.			Fermentation beginning at 24 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2002 AFC	-	25	2003 AFC	none	34
	2002 AHA NHC 1st Round	-	42.5	2003 AHA NHC First Round	first	
	2002 SD County Fair	fourth		2003 SD County Fair	third	
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Ginger Cinnamon Metheglin			Liz's Apricot Melomel		
Brewing Date	3/10/2002 13			5/5/2002 14		
Bottling Date	7/14/2002			9/29/2002		
Split Batch?	yes			yes		
Primary Fermenter	5.0 gallons			5.0 gallons		
Secondary Fermenter	2.8 gallons			2.5 gallons		
Tertiary Fermenter	2.8 gallons			2.5 gallons		
		When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	3/10/2002	15 lbs	Orange Blossom	5/5/2002	18 lbs
	Orange Blossom	5/3/2002	1 lb			
	Orange Blossom	5/3/2002	1 lb			
Fruits and Other Fermentables				Oregon Apricot Puree	6/16/2002	6 lbs
Spices	Cinnamon Sticks	5/3/2002	2 sticks			
	Ginger	5/3/2002	1 oz			
Additives	Yeast Nutrients	3/10/2002	3 tsps	Yeast Nutrients	5/5/2002	3 tsps
	Citric Acid	3/10/2002	2 tsps			
Pasteurization	Boil	20 minutes		Heat to 198°	30 minutes	
Yeast	Red Star Dry Champagne Yeast		2 packs	Red Star Flor Sherry Yeast		2 packs
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
Original Gravity	1.105 (deduced)			1.118 (deduced)		
Rackings	#1	#2	#3	#1	#2	#3
Date	5/3/2002	6/22/2002	7/14/2002	6/16/2002	8/3/2002	9/29/2002
Days	54	50	22	42	48	57
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°	68°	68°	68°	68°	68°
Priming Sugar, cups	Corn Sugar + Yeast Pack		1/4	none		
Water, cups			1	Still		
Number of Bottles			14	22		
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
	2003 SD County Fair	fourth				
Source of Recipe	Custom recipe.			Custom recipe.		

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<b>Name</b>	<b>Merlot Pymet #1</b>			<b>Greg's OJ Melomel</b>		
<b>Brewing Date</b>	5/5/2002 15			5/5/2002 16		
<b>Bottling Date</b>	11/10/2002			8/11/2002		
<b>Split Batch?</b>	yes			no		
<b>Primary Fermenter</b>	5.0 gallons			1.0 gallons		
<b>Secondary Fermenter</b>	2.8 gallons			1.0 gallons		
<b>Tertiary Fermenter</b>						
		<b>When Added</b>	<b>Amount</b>		<b>Type</b>	<b>When Added</b> <b>Amount</b>
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
Spices						
Additives	Yeast Nutrients	5/5/2002	3 tsps	Yeast Nutrients	5/5/2002	1 tsp
Pasteurization	Heat to 198° 30 minutes			Heat to 198° 20 minutes		
Yeast	Red Star Flor Sherry Yeast 2 packs			Red Star Dry Champagne Yeast 1 pack		
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
Original Gravity	1.157 (deduced)			1.118 (deduced)		
Rackings	#1	#2		#1	#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	none			none		
Water, cups						
Number of Bottles	28			10		
Comments						
Brewing	Mead original gravity - 1.136			Mead original gravity - 1.135		
Fermentation	First signs of fermentation at 26 hours. Dry Champagne yeast added on 9/29/2002.			Fermentation underway at 24 hours.		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
				SD Mead Festival	-	25
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Cyser			Lemon Melomel		
Brewing Date	6/2/2002			6/2/2002		
Bottling Date	12/22/2002			11/2/2002		
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					
	Type	When Added	Amount	Type	When Added	Amount
Honey	Orange Blossom	6/2/2002	3 lbs	Orange Blossom	6/2/2002	3 lbs
Fruits and Other Fermentables	Apple Juice	6/2/2002	1 gallon	Lemonade Concentrate	6/2/2002	24 oz
Spices						
Additives	Yeast Nutrients	6/2/2002	1 tsp	Yeast Nutrients	6/2/2002	1 tsp
Pasteurization	Heat to 190° 20 minutes			Heat to 195° 15 minutes		
Yeast	Red Star Flor Sherry Yeast 1 pack			Red Star Flor Sherry Yeast 1 pack		
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
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	none			none		
Water, cups						
Number of Bottles	10			10		
Comments						
Brewing						
Fermentation	Slow fermentation at 48 hours.			Slow fermentation at 48 hours. Fermentation faster at one week.		
Mead				8 bottles on 12/22/02 recapped after 2 exploded.		
Contests	Contest	Award	Score	Contest	Award	Score
	SD Mead Festival	Third	40.5	SD Mead Festival	-	40
Source of Recipe	Custom recipe.			Custom recipe.		

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<b>Name</b>	<b>Riesling Pymment</b>			<b>Liz's Traditional Mead</b>		
<b>Brewing Date</b>	8/3/2002 19			8/17/2002 20		
<b>Bottling Date</b>	12/22/2002			1/5/2003		
Split Batch?	no			no		
Primary Fermenter	3.0 gallons			1.0 gallons		
Secondary Fermenter	2.8 gallons			1.0 gallons		
Tertiary Fermenter						
	When Added Amount			Type	When Added	Amount
Honey	Orange Blossom	8/3/2002	6 lbs	Orange Blossom	8/17/2002	3 lbs
Fruits and Other Fermentables	Alexander's Riesling Concentrate	8/3/2002	46 oz			
Spices						
Additives	Yeast Nutrients	8/3/2002	1.5 tps	Yeast Nutrients	8/17/2002	1 tsp
Pasteurization	Heat to 190°	25 minutes		Heat to Boil and then cool to 180°	15 minutes	
Yeast	Red Star Flor Sherry Yeast	1 pack		Red Star Pasteur Champagne Yeast	1 pack	
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All 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	
Potential Alcohol, wt%	9.98%	9.98%		12.08%	12.81%	
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	none			none		
Water, cups						
Number of Bottles	28			11		
Comments						
Brewing	Mead original gravity - 1.111					
Fermentation	First signs of fermentation at 26 hours					
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	2003 AFC	Second	39	SD Mead Festival	-	33
	2003 AHA NHC First Round	Third				
	2003 SD County Fair	Fourth				
	SD Mead Festival	Second	44.5			
Source of Recipe	Custom recipe.			Custom recipe.		

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Name	Braggot		Merlot Pymment #2			
Brewing Date	9/22/2002	21	10/6/2002	22		
Bottling Date	11/10/2002		3/7/2003			
Split Batch?	no		no			
Primary Fermenter	3.0 gallons		3.0 gallons			
Secondary Fermenter	2.8 gallons		2.8 gallons			
Tertiary Fermenter						
			When Added	Amount		
Honey	See HB Log		Orange Blossom	10/6/2002 6 lbs		
Fruits and Other Fermentables			Alexander's Merlot Concentrate	10/6/2002 46 oz		
Spices						
Additives			Yeast Nutrients	10/6/2002 1.5 tps		
Pasteurization			Heat to 190°	20 minutes		
Yeast			Red Star Flor Sherry Yeast	1 pack		
Starter or hydrated yeast?			Red Star Dry Champagne Yeast	1 pack		
Water/Treatment			hydrated			
			All tap water			
Original Gravity	1.102		1.110			
Rackings	#1	#2	#1	#2		
Date	9/29/2002	11/10/2002	11/16/2002	3/7/2003		
Days	7	42	41	111		
Specific Gravity	1.058	1.032	1.000	1.000		
Potential Alcohol, wt%	4.62%	7.35%	11.55%	11.55%		
Potential Alcohol, vol%	5.78%	9.19%	14.44%	14.44%		
Apparent Attenuation	43.1%	68.6%	100.0%	100.0%		
Average Temperature, °F	66°	65°	68°	65°		
Priming Sugar, cups	1/3		none			
Water, cups	2					
Number of Bottles	27		27			
Comments						
Brewing			Mead original gravity - 1.110			
Fermentation			Explosive fermentation noted at 48 hours			
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	SD Mead Festival	Third		SD Mead Festival	-	26
Source of Recipe	Custom recipe.		Custom recipe.			

Greg Lorton  
Mead Log

Name	Traditional Mead			Cinnamon Metheglin		
Brewing Date	10/6/2002	23		10/6/2002	24	
Bottling Date	3/8/2003			4/6/2003		
Split Batch?	yes			yes		
Primary Fermenter	5.0 gallons			5.0 gallons		
Secondary Fermenter	2.8 gallons			1.0 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 tps	Yeast Nutrients	10/6/2002	2 tps
Pasteurization	Heat to 190°	20 minutes		Heat to 190°	20 minutes	
Yeast	Red Star Flor Sherry Yeast	1 pack		Red Star Flor Sherry Yeast	1 pack	
	Red Star Dry Champagne Yeast	1 pack		Red Star Dry Champagne Yeast	1 pack	
Starter or hydrated yeast?	hydrated			hydrated		
Water/Treatment	All tap water			All tap water		
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%	
Apparent Attenuation	45.3%	56.2%		45.3%	59.9%	
Average Temperature, °F	65°	65°		65°	65°	
Priming Sugar, cups	none			none		
Water, cups				none		
Number of Bottles	27			10		
Comments						
Brewing						
Fermentation	Fermentation evident at 48 hours			Fermentation evident at 48 hours		
Mead						
Contests	Contest	Award	Score	Contest	Award	Score
	SD Mead Festival	-	25.33	2003 SD County Fair	First	
				SD Mead Festival	Third	36
Source of Recipe	Custom recipe.			Custom recipe.		