

Jasmine Tea Mead

Date Brewed	OG	1/3	Batch Size	Date Bottled	FG	ABV
	1.024	1.018	22L or 5L		1.002	3%

Honey, etc.

SNA as below

Yeast

... for a 22L batch size ...

0.2 kg Jasmine Tea (Chinese)
(100 teabags, 200g)
1.8 kg Honey = 40% (up front)

2.6 kg Honey = 60%

- keep aside for back-sweetening after fermentation finishes

4.5g Fermaid AT (nutrient)

- divide into 3 x zip-locks

1/3 sugar break (about 1.018)

- when 1/3 of sugars have been fermented

10g D47 wine yeast

- optimal temp. range **15 – 20°C**
- alcohol tolerance 14%
- rehydrate at 40C

slowly 'atempterate' yeast to must temperature (add a little must to the yeast mixture at a time)

... for a 5L batch size ...

0.05 kg Jasmine Tea (Chinese)
(23 teabags, 45g)
0.4 kg Honey = 40% (up front)

0.6 kg Honey = 60%

- keep aside for back-sweetening after fermentation finishes

1g Fermaid AT (nutrient)

- divide into 3 x zip-locks

1/3 sugar break (about 1.018)

- when 1/3 of sugars have been fermented

3g D47 wine yeast

- optimal temp. range **15 – 20°C**
- alcohol tolerance 14%
- rehydrate at 40C

slowly 'atempterate' yeast to must temperature (add a little must to the yeast mixture at a time)

Method – use good honey (Orange Blossom Honey recommended)

1. Make tea the day before (teabags, or try whole-leaf) – leave to cool overnight
2. Mix tea with 40% of the honey & yeast – vigorously in order to add as much oxygen as possible
3. Ferment at between 15 – 20°C – use a temperature controller if possible, if not ferment in Winter
4. Twice daily aerate until 1/3 sugar break (1.018) – stir, shake, with pond-pump or otherwise aerate
5. Daily SNA (Staggered Nutrient Additions) – @ 24hrs, 48hrs & 72hrs – daily check SG & record
6. After about 3 days, the 1/3 sugar break should've been reached (1.018) – cease aeration
7. Ferment until fermentation has finished i.e. 1.000 – 1.002 for 3 days – daily check SG & record
8. Back-sweeten with remaining 60% of honey, bottle and pasteurise (with heat, or, chemically)
 - A. BEGINNERS – Wine bottles for a 'still' mead
 - B. ADVANCED – Delay pasteurisation, use crown-seals for a 'carbonated' mead – monitor one plastic bottle daily for tautness, but be careful! (as bottles will explode if you miss-time it!)

Fermentation Notes - temperatures, etc.

Date	Temp.	SG	Comments

Tasting Notes:
