	max: 20%	
Sweetness	min: 1.000 Dry max: 1.050 Sweet	Semi-sweet FG = 1.015
Nitrogen Requirement		Low
Nutrient Regime	Fermaid O (TOSNA 2.0) Fermaid K / DAP (20%:80% YAN to US legal limit)	

	Fermaid O / Fermaid K / DAP (Travis Blount-Elliott's) * Want to tailor your own SNA? Check out the advanced SNA calculator.
Batch Specs	**Target OG:** 1.053 **Starting Brix:** 13 **YAN Provided:** 97.5
Ingredients	**Honey Needed:** 7.5lbs **Dry Yeast Minimum Weight:** 10g **# Dry Yeast Packet(s):** 2 (10g yeast) **Go-ferm:** 12.5g **Fermaid O:** 8.5g

	Fermaid K: 4.8g **DAP:** 0g

General Instructions

1. Clean and sanitize everything that will come into contact with your must.

2. Dissolve honey in small amount of water (leave room to add additional water to reach batch volume).

3. Add water to your batch volume minus volume for rehydration.

4. Aerate the must with a drill stirrer or shake/stir vigorously for 15 minutes.

5. Rehydrate, temper and pitch yeast per Go-Ferm rehydration instructions below.

6. Record specific gravity and temperature for future reference.

7. Apply airlock. Ferment per your yeast temperature specs. Low 60 deg F is sufficient for most wine yeasts.

8. Degas twice per day for first week of fermentation.

9. Dose nutrients per nutrient protocol instructions below.

10. Rack when yeast is done fermenting, as evidenced by no drop in SG for two full weeks. Also rack within 3 weeks of sediment layer forming on the bottom of an aging vessel to avoid sur lie or autolysis flavors.

11. When mead clears, bottle and enjoy. After 2-3 months, mead should be ready to drink.

Go-Ferm Rehydration Procedure

For 2 packet(s) yeast, dissolve 12.5g of Go-Ferm Protect in 250mL hot water (the hotter the better). The warmer the water, the easier it will be to dissolve the Go-Ferm.

When the water reaches 104 deg F (40 deg C), pour in your yeast. Give the slurry a quick swirl. After 15 minutes, begin tempering yeast by adding 125mL must to the yeast slurry every 5 minutes.When yeast slurry temperature is within 10 deg F of must

temperature, pitch yeast into fermenter.

Fermaid K / Fermaid O / DAP Nutrient Protocol

The total amount of Fermaid O, Fermaid K, and DAP that will be added to your must are 8.5g, 4.8g, and 0g, respectively. The nutrients will be divided into 4 staggered nutrient additions. To avoid mead eruption accidents, degas must and dissolve yeast nutrient doses in 1 cup must prior to adding to the fermenter.

At 24 and 48 hours after you pitch your yeast, add

4.25g Fermaid O to your must.

At 72 hours after you pitch your yeast, add 2.4g Fermaid K and 0g DAP to your must.

When the must reaches the 1/3 sugar break (1/3 of all available sugars are consumed, i.e. 1.120 starting gravity reaches 1.080 or 21 Brix reaches 14 Brix), but no later than 7 days after yeast pitch, add the last dose of 2.4g of Fermaid K and 0g of DAP.

If mead starts to show signs of yeast stress from low nutrients after last nutrient dose (evidenced by