

Joe's Quick Grape Mead

Yeast: Lalvin EC-1118

Yeast Starter: Add Dry

Additional Yeast or Yeast Starter: No

Batch Size (Gallons): 1

Original Gravity: ?

Final Gravity: 1.000 or less

Boiling Time (Minutes): 1

Color: Deep Red

Primary Fermentation (# of Days & Temp): 14-21

Additional Fermentation: No

Secondary Fermentation (# of Days & Temp): 14

Ingredients

2 lbs Clover honey

1 oz buckwheat honey

64-oz Welch's Grape Juice with Vitamin C added- Make sure it has no preservatives in ingredients other than Vitamin C added (A.K.A. Ascorbic Acid)

Balance water if you need it to make 1 gallon after adding honey mixed in water (don't use too much water in honey mix or you'll end up with more than you bargained for.

Lalvin EC-1118

Methods/steps

Just finished bottling my first Grape Mead Melomel or Pymment whatever one wishes to call it and it was started on November 4th and is simply wonderful to drink already. It was ready in 5 weeks!

Thought I would share my recipe with you, as it is the youngest best tasting, quick mead I have had thus far. Too bad

It will ferment super fast to dry (about 13% alcohol) because of type of yeast and all the nutrients and natural sugars in Welch's grape juice. It should be to SG =1.000 or less in 14- 21 days max.

Rack to clean carboy over mixture of 6-oz honey, 6-oz Welch's grape juice, 1/2t of Sorbate and 1/2 crushed campden tablet.

It will stabilize and clear fast. Let it clear and set for another 2 weeks and it will be ready to bottle and drink.

It will be medium sweet but smooth and drinkable right away. If you want it semi sweet use 4-oz honey instead of 6-oz / gal.

The only reason I used the Campden (Sulphite) is because my understanding is that using both Potassium Sorbate and Sulphite together will definitely inhibit renewed fermentation and it did for me.

Color is deep red, has nice legs on sides of glass after swirling, good nose and great balanced taste) Just don't tell everybody you used Welch's. I won't. Because the juice is clear to start, clearing is naturally fast, fast, fast.

I found this recipe at gotmead.com and since Joe's Ancient Orange Mead turned out so good I mad another batch of that and a batch of this today.