

THE BEVERAGE PEOPLE

840 PINER RD., #14
SANTA ROSA, CA 95403
(707) 544-2520

“Santa Rosa” Rose Hip Mead - 5 gallons

7 1/2 lbs. Fresh Rose Hips
2 1/2 lbs. White Raisins
10-12 lbs. Honey (light and delicate)
5 gallons Water
2 oz. “Beverage People” Yeast Nutrient for Mead
2 1/2 tsp. Pectic Enzyme
5 tsp. stock Sodium Metabisulfite solution (After fermentation)
3 oz. Tartaric Acid
1 1/4 tsp. Grape Tannin
10 grams “Prise de Mousse” Wine Yeast

Original Brix: 20

Total Acid: .5-.6%

1. Chop up the Raisins, tying them loosely in a straining bag with the Rose Hips. Place in open fermentor.
2. Stir the Honey into at least four gallons Water. Heat to boiling. Remove from heat, cool, and pour into the fermentor.
3. Add any remaining Water needed, and other ingredients except Sodium Metabisulfite and Yeast, mixing well.
4. Test sugar and acid levels of the must. Raise if necessary. Slightly higher is okay.
5. When must temperature of the must nears room temperature, add yeast to the surface. In 10 or 12 hours, stir it in.
6. Once fermentation begins, stir or push the pulp down into the liquid twice a day.
7. After five days, strain and press the pulp. Funnel the fermenting mead into closed fermentors, filling them no more than 80% full, and affix a fermentation lock to each. Allow fermentation to finish.
8. When bubbles can no longer be seen rising through the mead, rack away from the settlings into an open container. Fine with Sparkoloid, add a teaspoon per gallon stock Sodium Bisulfite solution. Siphon into a storage container, top up, and let set for f”Hip

9. Rack away from the settlings, top up again, and let stand for two or three months.

10. Carefully rack the mead into an open container, add 1 1/2 teaspoons stock Metabisulfite solution per gallon. Sweeten with Sugar Syrup, if desired, adding also 1/2 teaspoon Wine Stabilizer per gallon.

11. Siphon into bottles, cap, and set aside to age for at least two months.

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