Mead Name: Bottle Label:

Honey

Lb	Brand or Origin	Date Added

Fruit and Other Fermentables

Lb	Type and Origin	Form	Date Added

Spices

Amount	Type and Origin	Form	Date Added

Yeast

Amount	Brand and Strain	Dry	Liquid
		◯	◯

Ale	Champagne	Wine	Lager	Hydrated?	Starter?
◯	◯	◯	◯	◯	◯

Additives and Other Ingredients

Amount	Ingredient		Date Added
	Irish moss	◯	
	Pectic enzyme	◯	
	Yeast nutrient	◯	
	Acid blend	◯	
	Gypsum	◯	
	Sodium Benzoate	◯	
	Sparkaloid	◯	
	Vitamin C	◯	
		◯	
		◯	
		◯	
		◯	
		◯	

Procedures

Pasteurization				
Date	Time	Temp.	Volume	Remarks

Racking		
Date	SG	Clarity

Specifics

Final Size	_____gallons
Specific Gravity	1._____– Deduced Original SG 1._____– Final SG
Alcohol	_____v%, _____w%
Calories/bottle	_____Ext + _____Alc = _____
Temperatures	Pitch: ____F, Ferment: _____F
Yield (gallons)	_____gallons
Priming	

Record

Date	SG	Action or Observation

Contests

Date	Score	Contest Name and Awards