



RECIPES

Cherry Dangerous Mead

ABV: 12.9% / OG: 1.092 (22°Bx) / FG: 1.000 (0.0°Bx)

SAVE RECIPE

STONE FRUIT MEAD

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Eric Cockrell of Broken Arrow, Oklahoma, a member of the Fellowship of Oklahoma Ale Makers, won a gold medal in Category 40: Stone Fruit Mead during the 2022 National Homebrew Competition in Pittsburgh, Pennsylvania. Cockrell's Stone Fruit Mead (40) was chosen as first out of 8 entries in the category.

Check out [The Art of Pairing Chocolate with Mead](#) for sweet suggestions!

Ingredients:

HONEY & OTHER FERMENTABLES

15 lb. (6.8 kg) tart cherries

12.9 lb. (5.85 kg) clover blossom honey

ADDITIONAL ITEMS

12.5 g Go Ferm PE to rehydrate yeast

4.9 g Fermaid O @ 24 hours

4.9 g Fermaid O @ 48 hours

4.7 g Fermaid O @ 72 hours, but not if 1/3
sugar break reached

potassium metabisulfate to stabilize

potassium sorbate to stabilize

5 tsp. pectic enzyme to clarify

YEAST

2 packs Lalvin Bourgovin RC 212

WATER

reverse osmosis

Specifications:

Yield: 5 US gal. (18.9 L)

Original Gravity: 1.092 (22°Bx)

Final Gravity: 1.000 (0.0°Bx)

ABV: 12.9%

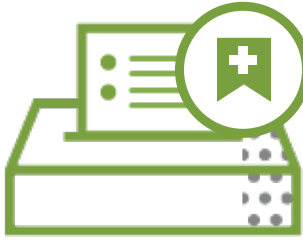
Directions:

Primary: Follow directions for hydrating yeast with GO-Ferm PE. Mix honey and water to desired SG (1.090). Pitch yeast when temperature reaches target, within 10°F (6°C) of must. Fermaid-O was divided into 3 doses at 24, 48, and 72 hours. Skip last dose if 1/3 sugar break has been reached. Aerate must before adding nutrients.

Secondary: Rack to secondary carboy on top of potassium metabisulfate and potassium sorbate. After 48 hours rack to large vessel, add frozen cherries, and pectic enzyme. After 3 weeks, rack to aging vessel. SG after removing fruit was 1.013. Back-sweeten to 1.025.

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