



Date begun	06-Aug-2022
Beginning brix	32°
Ending brix	

Viking Blood

Mead day 2022 recipe - inspired by Viking Blood recipes and Viking Blod (Dansk mjod)

Ingredients:

4 lbs	Dark Cherries (frozen)	5 gr	K1V-1116
4 lbs	Berries (frozen Strawberries, blueberries, raspberries)	1.5 t	Pectic Enzyme
6 lbs	dark honey (wildflower)	1	Vanilla bean
3 lbs	light honey (wildflower)	1 T	Fermaid K (yeast nutrient)
1.5gal	Dark cherry juice	.5 oz	Willamette hop pellet
		8 ozs	Hibiscus

Process (day before):

1. Sanitize equipment for yeast starter
2. Day before, make yeast starter
 - a. Rehydrate K1V-1116 - 15 minutes
 - b. Add 1 T honey and 1/8 cup cherry juice
 - c. Shake to mix and aerate
 - d. At least every hour add a little more honey and shake
 - e. Leave lid loose after each shake
3. Take fruit out of freezer to thaw

Process (mead day):

4. Sanitize all equipment
5. Add honey and 1 gallon of juice to the bucket
6. Add Pectic Enzyme to the bucket
7. Aggressively stir the must until homogenous solution
8. Put berries and cherries in hop bags (optional)
9. Add bags/fruit, hops, and hibiscus to the bucket
10. Add remaining juice to the bucket
11. Add yeast starter to the bucket
12. Cover with airlock

Day after start

13. Sanitize all equipment
14. Stir to degass
15. Add yeast nutrient to the bucket
16. Cover with airlock

6ish weeks after start

17. Sanitize all equipment
18. Squeeze and remove bags of fruit from the mead
19. Cut vanilla bean into ½ inch pieces into the mead
20. Cover with airlock

10ish weeks after start

21. Sanitize all equipment
22. Rack into 3 gallon carboy
23. Stabilize if desired (potassium metabisulfite and sorbate)
24. Sweeten, if desired

14 to 18 weeks after start

25. Sanitize all equipment
26. Bottle, if clear or rack again, if sediment has developed