



# BRAY'S ONE MONTH MEAD

*Recipe courtesy of Bray Denard of DenardBrewing.com*

BATCH SIZE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>1 Gallon</b>	<b>1.099</b>	<b>1.005</b>	<b>12.3%</b>

## INGREDIENTS

1 Gallon Spring Water  
*(do not use distilled water)*

2.5 lbs Orange Blossom Honey  
*(or other honey)*

$\frac{3}{4}$  tsp Diammonium Phosphate (DAP)

1.5 tsp Fermaid O Yeast Nutrient

$\frac{1}{4}$  tsp Potassium Carbonate

1 pack Wyeast 1388  
*Activate for 1-2 hours*

## PROCESS

Remove  $\frac{1}{2}$  cup of water from the gallon of Spring Water.  
Drink or discard

Transfer remaining Spring Water to a one-gallon fermentor.  
Mark the fermentor at this water level for future reference.

Remove an additional 3.25 cups of water from the fermentor.

Add honey to the fermentor until you reach the line you drew previously. This should be about 2.5 lbs of honey.  
Your Starting Gravity at this point should be about 1.099.

Add  $\frac{1}{4}$  tsp DAP,  $\frac{1}{4}$  tsp Potassium Carbonate,  
and  $\frac{1}{2}$  tsp of Fermaid O.

- Add  $\frac{1}{4}$  tsp DAP and  $\frac{1}{2}$  tsp Fermaid O again once gravity reaches 1.066 (~1-3 days)
- Add  $\frac{1}{4}$  tsp DAP and  $\frac{1}{2}$  tsp Fermaid O again once gravity reaches 1.033 (~ 4-6 days)

Shake/stir fermentor until honey and ingredients are completely dissolved. This may take some effort.

Add activated Wyeast Belgian Strong Ale.

- Keep airlock dry for the first 7 days or until the gravity falls below 1.033, whichever comes first.
- Fill airlock after this period. Ferments to completion in 7-14 days.

*Recipe courtesy of Bray Denard. Please visit [www.denardbrewing.com](http://www.denardbrewing.com) for other recipes and further information.*