

**Starting Gravity Classifications**

Strength	OG	ABV%
Hydromel	1.035-1.080	3.5-7%
Standard	1.080-1.120	7.5-14%
Sack	1.120-1.170	14-18%

**Finishing Classifications**

Sweetness	FG
Dry	0.990-1.010
Semi-sweet	1.010-1.025
Sweet	1.025-1.050

**Recipe/honey needed for 5G batch:**

Style	Pounds	Target OG	Target FG
Dry:	10#	1.080	0.998
Semi-sweet:	12.5-14#	1.094-1.112	1.010
Sweet:	15-18#	1.120-1.135	1.025

**Carbonation options:**

Still
Petillant
Sparkling

Step One: Yeast Rehydration Procedure	Step Two: Fermaid-O Calculations and Procedure																	
<p><b>Yeast needed:</b> OG &lt;1.100 1gm/gal OG &gt;1.100 2gm/gal</p> <p><b>GoFerm:</b> 1.25x yeast amount</p> <p><b>Water:</b> 20x GoFerm amount (1gm water = 1ml volume)</p> <p>Ex: 5gm yeast = 6.25gm GoFerm and 125ml water Ex: 10gm yeast = 12.5gm GoFerm and 250ml water</p>	<p>Fermaid-O amount needed is based off of the required Yeast Assimilable Nitrogen (YANC) level Fermaid-O provides 50 ppm YANC/gm</p> <table border="1"> <thead> <tr> <th>Brix (SG)</th> <th>Target YANC Level</th> <th>gm/gal</th> </tr> </thead> <tbody> <tr> <td>&lt;=21 (1.087)</td> <td>200 ppm</td> <td>4</td> </tr> <tr> <td>23 (1.096)</td> <td>250 ppm</td> <td>5</td> </tr> <tr> <td>25 (1.106)</td> <td>300 ppm</td> <td>6</td> </tr> <tr> <td>&gt;=27 (1.115)</td> <td>350 ppm</td> <td>7</td> </tr> </tbody> </table> <p>Ex: 5 gal of 25 brix must =300 ppm (6gm/g) = 30gm Ex: 5 gal of 20 brix must =200 ppm (4gm/g) = 20gm</p>			Brix (SG)	Target YANC Level	gm/gal	<=21 (1.087)	200 ppm	4	23 (1.096)	250 ppm	5	25 (1.106)	300 ppm	6	>=27 (1.115)	350 ppm	7
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Yeast Rehydration Process:	Fermaid-O Staggered Nutrient Additions:
1) Measure water in a beaker, measuring cup, whatever works for you for measuring and boiling	1) Pitch yeast, aerate, ferment 62-65F
2) Bring water to a quick boil in microwave	2) Mix 1/4th of Fermaid with small amount of must, add at <b>24hrs</b>
3) Add GoFerm to hot water to dissolve, cover with foil, insert thermometer and watch as it cools	3) Mix 1/4th of Fermaid with small amount of must, add at <b>48hrs</b>
4) @104°F – sprinkle yeast onto surface of the water, cover and wait 15 min	4) Mix 1/4th of Fermaid with small amount of must, add at <b>72hrs</b>
5) @15 minutes – stir the rest of the yeast still on the surface into the water	5) Mix 1/4th of Fermaid with small amount of must, add at <b>7 days</b> or 1/3rd sugar depletion
6) Temper yeast with small qty of must (~tsp/tbsp) every 2-3 min until yeast is within 10 degrees of bulk must	6) De-gas fermenter/carboy twice daily for first week to remove CO2 (swirl, stir)
7) Don't let rehydration process take longer than 30 min	7) Keep in primary for one month
	8) Rack to secondary and let clarify for 1-2 months
	9) Post fermentation modifications at 3 month mark, could include blending, backsweetening, tannin and acid additions, etc.
	10) Prevent future fermentation with 0.5-0.75gm/g K-sorbate + 0.33gm/g K-metabisulfate