

Mead Maker Log Sheet

Batch Information

Batch No.: _____ Batch Size (gal.): _____ Mead Type (traditional, dry, sweet, melomel, etc.): _____

Yeast (brand / strain): _____ Water Type (tap, spring, etc.) & Amount (gal.): _____

Honey Type (raw / (un)filtered / flower) & Amount (lbs.): _____

Yeast Nutrient Type & Amount: _____ Yeast Energizer Type & Amount: _____

Additive 1 Type & Amount: _____ Additive 2 Type & Amount: _____

Final ABV $(76.08 * (OG-FG) / (1.775-OG)) * (FG / 0.794)$: _____ Yield (bottles): _____

Process Notes and Specific Gravity Measurements

Process Step	Notes & Measurements
Must – Original Gravity (OG) Date: _____	Original Gravity (OG): _____ Temp.: _____ Notes:
Rack Number 1 Date: _____	Specific Gravity: _____ Temp.: _____ Notes:
Rack Number 2 Date: _____	Specific Gravity: _____ Temp.: _____ Notes:
Bottling Date: _____	Final Gravity (FG): _____ Temp.: _____ Notes:

