Mixing
Mixture homogenization

Addition of nutrient supplement

Must sanitation
Yeast activation in 10% of must total volume at 37°C for 15 minutes
Saccharomyces cerevisiae 0.4 – 0.5 g·L⁻¹

Inoculation of the must

Fermentation
At 25°C during 20-25 days. No agitation is required

First racking
Elimination of sediments immediately after end of fermentation

Clarification

Second of more racking
After 2-3 weeks or according the characteristics of mead clarity

Stabilization

Mead characterization
Determination of pH, °Brix, density, total acidity, reducing sugars and alcoholic strenght

Bottling and labelling
Use amber bottles. Avoid a long exposition to air and light.

Storage
In refrigerating conditions and in a clean, dry and dark space.

Honey
Water

Ground pollen
140 mg of nitrogen·L⁻¹

Pasteurization
At 65°C during 10-15 min

Must characterization

Monitoring of fermentation process
Measuring of pH, °Brix, density and total acidity. Determination of reducing sugars and alcohol

Gelatin: 1-2% w/v
Bentonite: 0.3-0.5 g·L⁻¹
Or a mixture of both

Yeast cells, pollen, vegetal and other materials

Gelatin

Bentonite

Or a mixture of both

Pasteurization of bottled mead.
At 60-65°C during 5 minutes.

Mead characterization
Determination of pH, °Brix, density, total acidity, reducing sugars and alcoholic strenght

Adjusment of Brix degrees and pH (optional)