



APPLE MEAD RECIPE 5L



Ingredients:

- 1.2 kg honey
- 2 apples (frozen slices work best)
- EC-1118 yeast or Mangrove Jacks M02 Mead Yeast
- ¼ tsp yeast nutrient
- Optional: 1–2 cinnamon sticks



Instructions:

1. Mix warm water (~32°C) with honey, then pour into your demijohn.
2. Add yeast + nutrient, seal with bung and airlock.
3. Ferment for ~2 weeks at ~20°C.
4. Check with hydrometer to confirm fermentation is done.
5. Rack to a clean demijohn, add apples & cinnamon, and let it clear for another 2+ weeks.
6. Bottle, rest for 2+ weeks, then enjoy your homemade apple mead!