

When developing my mead recipes I use a combination of the GotMead calculator and the TOSNA calculator for staggered nutrient additions from Mead Made Right. Here is the list of items you will need for the recipe and the process:

Expected OG– 1.106

Expected FG– 0.998

Expected ABV– 14%

16.3lbs of honey

4 gallons of spring water

13.8g of Go-Ferm

20.7g Fermaid O

11g Lalvin D47 Yeast (3 packs)

1– Blend 16.3lbs of honey with enough water to get to 5.5 gallons which should land us around 1.106 OG. Heating of water is not necessarily needed but can help dissolve the honey faster but do not heat any higher than 160F to avoid losing aromatics in the honey.

2– Heat up 9.3oz of water to around 104F to dissolve your Go-Ferm then cool down to yeast ferm temp and add yeast and let sit for 15–20 mins.

3– Pitch yeast/Go-Ferm mixture into your must and seal up the fermentor

4– Ferment somewhere between 60–68F but preferralby on the low end to help reduce potential fusel alcohols.

5– Staggered nutrient additions will be done at four different points: 24hr, 48hr, and 72hr mark from yeast pitch then the last one at the 1/3 sugar break (either 1.069 gravity or day 7 – whichever comes first).

6– Once fermentation is complete which is typically around 3–4 weeks you can rack off into another vessel off of the lees to help avoid any potential off flavors from the dead yeast and to help clarify the mead.

7- We tranfer into the barrel and let the magic happen. Following barrel aging you can backsweeten if you wish and add any flavoring adjuncts that you wish.

Mead Batch Calculation Utility V1.1

Check the items you know, and supply the data. The results are automatically supplied if possible

For help, [click here](#).

SHADED areas are the most commonly used areas.

A **new** must? (fixed gravity) - check/enter the "Additional Sugars" and "Target Gravity"

A **new** must? (fixed volume) - check/enter the "Additional Sugars" and "Target Volume"

Adding to an **existing** must? - check/enter the "Current Gravity", "Additional Sugars" and one or both of the "Targets"

- If BOTH Gravity and Volume targets are checked, the next available "Additional Sugars" is calculated

Preferences for Measurements: ☐ Metric ☒ US ☐ Imperial

Temperature of Must68Fahrenheit

☐ Target Gravity

1.106SG

13.9%ABV

☒ Additional Sugars #1

Type: Honey

Quantity: 16.3Pound(s)

Sugars Content: 79.6%

☐ Additional Sugars #2 (Optional)

Type: Honey

Quantity: 0Pound(s)

Sugars Content: 79.6%

☒ Target Volume

5.5Gallon(s) US

☐ Additional Sugars #3 (Optional)

Type: Honey

Quantity: 0Pound(s)

Sugars Content: 79.6%

☐ Additional Sugars #4 (Optional)

Type: Honey

Quantity: 0Pound(s)

Sugars Content: 79.6%

Current Gravity (optional)

1.000SG

Current Volume (optional)

0Gallon(s) US

Reset Values

Calculate

Help Page

Potential Alcohol Conversion

SG

%ABV

Original Gravity: 1.108

14.37

Final Gravity: 0.998

Blending Calculation Utility

Enter 4 or 5 values, then click which result is required.

The blended Value must be between Value#1 and Value#2.

Units: ☐ SG ☐ BRIX ☐ Baume ☐ %ABV ☐ %ABW ☒ Other

Value #1

☐ 11

Volume #1

☐ 3

Blended Value

☐ 12

Value #2

☐ 15

Volume #2

☐

Reset Values

Clear Inputs

Total Volume

☐

TOSNA™ v3.0
Tailored Organic Staggered Nutrient Additions

Unit of Measure for Batch Size

- ☒ Gallons
- ☐ Liters

Nutrient Preference

- ☒ Fermaid-O (recommended)
- ☐ Fermaid-K (inorganic)

Batch Size (required)

5.5

Yeast Selection

Lalvin D47

Starting Gravity (required)

Example: 1.115

1.106

Specific Gravity of Fruit (optional)

Example: 1.035 (only if fermenting fruit in primary)

Recommended Yeast Pitch Rate

2 g/gal

Recommended Yeast Pitch Rate (liters)

0.50 g/liter

Override Yeast Pitch Rate (optional)

Enter your preferred grams of yeast per gallon



Metric Yeast Pitch Rate Override (optional)

Enter your preferred grams of yeast per liter



The Breakdown
(rounded to the nearest tenth)

Go-Ferm needed	13.8 grams
Water to dilute Go-Ferm	276 ml
Yeast needed	11 grams
TOTAL NUTRIENT NEEDED	20.7 grams
Each nutrient addition (4 total)	5.2 grams

SUPPLEMENTAL DATA

1/3 Sugar Break	1.069
Starting Gravity Converted to Brix	25.08
Fruit Sugar Percentage	0

COMMERCIAL SCALE DOSAGE RATES

Go-Ferm needed	0.5 oz
Water to dilute Go-Ferm	0.3 liters
Yeast needed	11 grams
TOTAL NUTRIENT NEEDED	0.7 oz
Each nutrient addition (4 total)	0.2 oz

NUTRIENT ADDITION SCHEDULE

Add each nutrient addition at 24, 48 & 72-hours after yeast pitch.

The fourth nutrient addition is added at the 1/3 sugar break listed above, or Day 7. Whichever comes first.