

MEAD

MAKING KIT



Brewing Instructions

Plus Tips for Best Results

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INGREDIENTS



MEAD KIT INCLUDES:

1 Gallon Fermonster Jar
with Spigot

Wildflower Honey

CellarScience™ FRESH
Dry Wine Yeast

FermFed™ DAP Free
Yeast Nutrient

Potassium Carbonate

Airlock & Stopper

Adhesive Thermometer

Bottle Filler & Tubing

One Step No Rinse
Cleanser

YOU WILL NEED TO SUPPLY:

Filtered or Spring Water

PopTops™ Bottles or
Other Suitable Bottles

Utensil for Stirring



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PART ONE BREWING

SANITIZATION

Sanitization is key to a successful fermentation. Assemble the Fermonster with its spigot. Fill the Fermonster with water, add 1 tablespoon of One Step and drop in your airlock, stopper, and any other equipment you plan on using during the brewing process. One Step will kill any potential bacteria on the surface of your fermenter or equipment. Allow two minutes of contact time for effective sanitization.

DIRECTIONS

- 1 Pour the entire 3 lb container of Wildflower Honey into the Fermonster Jar. If your honey is solidified, that is ok! Our honey is unprocessed and will sometimes turn solid in colder temperatures. If this is the case, place it in a warm water bath until it liquefies.
- 2 Fill the Fermonster with good-quality water up to the start of the shoulder. Bottled water from the store is a great choice.
- 3 Add the FermFed™ DAP Free Yeast Nutrient and Potassium Carbonate packets into the Fermonster.
- 4 Mix the contents with a sanitized plastic spoon or metal tongs. **DO NOT** use a wooden spoon, as they can contain bacteria and are difficult to clean.
- 5 Sprinkle the entire CellarScience™ FRESH Yeast packet into the fermenter.
- 6 Screw on the lid. Fill the airlock halfway with water before placing it in the stopper. Next, stick the stopper and airlock into the Fermonster lid.
- 7 Place the Adhesive Thermometer onto the side of the jar to help monitor the temperature during fermentation.
- 8 Store jar at room temperature, ideally fermenting between 68–80°F.
- 9 When the airlock stops bubbling in approximately 2 weeks, you are done fermenting!



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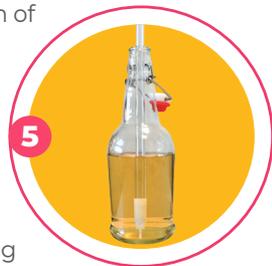
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PART TWO BOTTLING

- 1 Once your mead has finished fermentation, move your Fermonster to a countertop or table. In the bottle filling process, we will be using gravity. Allow some time for the yeast in the Fermonster to settle to the bottom before bottling.
- 2 Mix One Step Cleanser into a suitable container by adding 1 tablespoon of cleanser to 1 gallon of water. Use the cleaner solution to sanitize your bottle filler and tubing. Please allow two minutes of contact time to remove any potential bacteria.
- 3 Pour an ounce or so of the cleaner solution into each bottle, swirl, and dump. One Step Cleanser is a no rinse sanitizer so there is no need to rinse the bottles with water. Your bottle is now ready to be filled!
- 4 Attach one end of the tubing to the spigot nozzle. Next attach the other end of the tubing to the bottle filler.
- 5 Open the spigot on the bottom of the Fermonster to begin filling up the bottle filler. The bottle filler has a spring at the bottom that will release the mead when pushed against the bottom of the bottle.
- 6 As you remove the bottle filler it will leave about an inch of space at the top. We recommend our PopTops™ for the best storage of your mead.

PLEASE NOTE: There will be a layer of yeast at the bottom of the bottle, this is normal. We recommend decanting by gradually pouring your mead into a separate glass leaving the sediment behind in the bottle.



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PART TWO CLEANING

After fermentation, you will want to clean your Fermonster fermentation jar with hot water, a very small amount of dish soap, and a non-abrasive cleaning cloth.

DO NOT use a scotch brite pad, as that will scratch the interior of your Fermonster, making it harder to sanitize for future uses. Cleaning all of your equipment after each use will allow you to sanitize the equipment effectively.