



Sam's Ginger Meade

A Brewometer User Example

By Ben and Ty Newell

Our friend, Sam (middle of picture below) is an avid brewer and one of our sources of information on Brewometer usage.



Sam has been venturing into various brewing avenues from whole grains to meade. For us mortals, meade requires the patience of a saint with fermentation and bottle conditioning requirements of one year. We are unsure how Sam does this, because we know he isn't a saint.

Sam currently has a mini-batch of a ginger spiced meade underway. The meade (from Ben's beehive, primarily a soybean/wildflower honey) was started on February 10, 2006. It is a one gallon batch with 3 pounds of honey, spices and yeast that had an original specific gravity (OG) of 1.114. On March 4, 2006, while brewing a batch of Sam's tribute to Three Floyd's Gumball Head, we extracted a small droplet of the Meade for analysis. Because a higher authority requires Sam to brew in his garage where it was quite cold, temperature zeroing is important. The Brewometer was temperature zeroed with pure water and the

Brewometer in "Wort" mode. It should be noted that a specific gravity error of 0.001 (caused by 10C or 18F temperature variation) is approximately an error of 0.3% alcohol by volume. After temperature zeroing, the Brewometer was switched to "Beer" mode. The OG of 1.114 was typed into the dialog box and entered into system by pressing the adjacent button.

A screen print of the result is shown below. Needless to say, Sam is quite happy to see that his mini-brew is doing quite fine. As much as we begged for a tasting sample, Sam held his ground. At least we have something to look forward to next winter!

