

The NewBee Guide to Making Mead - Appendix 5: Instructions for Using the Mead Calculator

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 Sunday, 07 June 2009
 Last Updated Tuesday, 23 June 2009

The following are instructions for using the calculator created by JamesP.

To calculate the SG of a batch based on amount of ingredients and batch size:

Step 1: Select Metric, US, or Imperial (option is preset to US)

Step 2: Check Target Volume box, and enter the batch size (e.g. 5.0 US Gal, 15 Litres)

Step 3: Check Additional Sugars #1 box, and enter the type and amount of fermentable.

Step 4: Continue to check the additional ingredients that are being used, if any, and enter their amounts.

Step 5: Make sure the Target Gravity and Current Gravity boxes are not checked.

Step 6: Hit the Calculate button. The result given will be the potential SG and %ABV of the Must based on the amount of fermentables you will be using. To make small adjustments, simply change the values in the Sugars boxes, and hit Calculate again. By doing this, it is possible to tweak the amounts being used to hit a specific SG. Notes: If you are going to be heating your Must, you can adjust the temperature of the calculator to account for the higher temps. You can adjust the sugar content of the ingredients if you know that they are not as entered automatically by the calculator. Juices have the same sugar content as the whole fruit. Just change the amount to the liquid measurement rather than weight. Example – The screenshot below shows the calculations for a 5 Gallon batch with 15 lbs of honey.

To calculate the amount of honey needed to reach a specific SG:

Step 1: Select Metric, US, or Imperial (option is preset to US)

Step 2: Check Target Volume box, and enter the batch size (e.g. 5.0 US Gal, 15 Litres)

Step 3: Make sure the Additional Sugars #1 box is not checked.

Step 4: Check the Target Gravity box.

Step 5: Enter the SG you are aiming for.

Step 6: Hit the Calculate button.

Step 7: To add other fermentables, such as fruit or sugar, check the Additional Sugars #2, #3, and #4 boxes as needed, and enter the amounts. Make sure to leave the Additional Sugars #1 box unchecked.

This time, the quantity under Additional Sugars #1 will change to give the amount of honey needed to meet your goal. You can change the type of fermentable and the amount needed will change as well. You can also add other ingredients that will contribute to the overall sugar, and the amount of honey needed will adjust.

Example – The screenshot below shows a 5 Gallon Cyser (4 gallons of apple juice is used instead of water). The goal was to hit around a 17% ABV, which is an SG of 1.125. This goal SG was entered into the Target Gravity box. The calculator returned a value of 13.3 Lbs of honey needed to bring the SG up to our goal SG.

The screenshot below shows the exact same example, but this time with a straight Mead instead of a Cyser, so the Apple juice has been removed (water will be used instead). Note that the amount of honey needed to hit the goal SG has therefore increased to 17.162 Lbs.

To calculate the amount of extra fermentables needed to increase the SG to a goal gravity:

Step 1: Select Metric, US, or Imperial (option is preset to US)

Step 2: Check Target Volume box, and enter the batch size (e.g. 5.0 US Gal, 15 Litres)

Step 3: Check the Current Gravity box and enter the current gravity of the Must.

Step 4: Make sure the Additional Sugars #1 box is not checked.

Step 5: Check the Target Gravity box.

Step 6: Enter the SG you are aiming for.

Step 7: Hit the Calculate button.

Example – The screenshot below shows a 5 gallon batch that is currently at an SG of 1.100. The goal is to reach an SG of 1.125. The calculator returns a value of 3.432 Lbs. of honey needed.

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