

Yeast nutrient staggering strategy for meads:

- 1 tsp Fermaid K (yeast energizer), 2 tsp DAP (diammonium phosphate) yeast nutrients
- mix and divide into four 3/4 tsp servings
- Add 3/4 teaspoon yeast energizer/nutrient mix immediately after pitching yeast.
- Add 3/4 teaspoon yeast energizer/nutrient mix 24 hours after fermentation begins.
- Add 3/4 teaspoon yeast energizer/nutrient mix 48 hours after fermentation begins.
- Add 3/4 teaspoon yeast energizer/nutrient mix fermentation is 2/3 completed (between 1-2 weeks)

For each addition, blend into 1/2 cup of the must (unfermented mead) or distilled water (or sanitized RO or spring water) before adding to mead (extreme foaming may occur if you don't). Slowly stir, then stir more vigorously. Unlike beer, introducing O₂ at this stage is good for the yeast in mead.

Benefits: yeast are getting a pick-me-up at appropriate intervals (analogy is a marathon runner who has water at the start, then gets cups of gatorade during the run). Alcohol should be less rough, mead should be ready to drink sooner.

Sources to check out:

- A terrific podcast on the topic of mead making is beersmith podcast #43 w/an interview of the founder of moonlight meadery

<http://beersmith.com/blog/2012/07/26/moonlight-meadery-with-michael-fairbrother-beersmith-podcast-43/>

The entire interview is quite good. But if you're impatient, skip to the 9:00 minute mark. **FYI, the meadmaker suggests fermenting mead at 62F.**

Also: Staggered yeast additions by Curt Stock (2005 meadmaker of the year) on Brewing TV

<http://brewingtv.com/recipe/2010/10/6/two-melomels-by-curt-stock.html>