

I Need Help...

Q. OMG! Something's wrong. I need help with my brew.

A. Don't panic, but do follow these steps...

Often when a problem-oriented brewing question is posted, the brewer doesn't provide enough information to get the help they want. – Help! My mead is stuck. It's been 10 days and... (Sound familiar?)

In their haste to get help, brewers frequently neglect to include certain key information in that all important first post. Inevitably, the topic replies go off in directions that are not germane to the particular issue.

To save time, and help to prevent confusing the issue (especially important for inexperienced brewers), I always suggested the following information be included in the initial post in addition to asking the question:

- 1) What recipe are you making, batch volume, original gravity (OG), present SG
- 2) If any juices, fruits, or concentrates, were used were they fresh? Did they contain any preservatives?
- 3) Type of yeast used? If it was dry yeast was it rehydrated before pitching? When was the yeast pitched? Did you check the expiration date?
- 4) Were any type of nutrients, energizers, etc. added? If so, what type (brand), the amounts added, and at what time during the fermentation process?

Please consider including this information **BEFORE** you post your plea for help. In doing so, responders can offer comments that are specific to your concern rather than using a “shotgun approach”, which might easily confuse newer brewers...

Additionally, there are some standard things to check (and fix) if the problem appears to be a stuck fermentation:

- 1) Take a current SG and compare to the OG. If the new SG is lower, then the must is fermenting and you have an air leak somewhere.
- 2) Check that there are NO air leaks in the airlock, or other, primary sealing surfaces: O-rings, caps, corks, lids, etc.; and the airlock has some type of fluid in it.