

# Joe's Ancient Orange (JAO)

Recipe Volume: 5L

## Ingredients

1.6kg Honey	~5L Water (chlorine free)	1 cinnamon stick
2 cloves	25 (~15g) raisins	1tsp bread yeast
1 orange – cut into segments – leaving the skin on		

\* **Important** – clean & sanitize all the equipment.

1. Pour 3.8 litres of water into the 5L demijohn (DJ) and clearly mark the water level on the glass. Empty out the water BUT do not erase the water level mark!
2. Pour 1.6 kg honey into the DJ (can be diluted using warm, <50C, water to make pouring easier).
3. Add the cinnamon stick, cloves and raisins and the orange slices.
4. Add water to the level of the 3.8L mark previously made.  
The water should be at a suitable temperature to bring the *must* to around 20°C – 25C. (this is a suitable fermentation temperature).
5. Shake the mixture vigorously to get oxygen into the *must*.  
*Note: No more shaking or stirring from this point on!*
6. Hydrate the yeast
  - Add about 50ml of warm water (30°C – 40°C) into a sanitized container (a glass or cup).
  - Add ½ tsp of sugar and dissolve.
  - Add the dry yeast to the water and gently stir for 30 seconds.
  - Let the mixture stand for no more than 15 minutes – until it has developed a foamy head.
7. Add the hydrated yeast to the DJ.
8. Fit a bung with a fermentation lock to the DJ.
9. Fill the fermentation airlock with water to the correct level (see marks on the airlock).
10. Keep the DJ at a comfortable room temperature (20°C – 25°C) until the fermentation has finished.  
The ferment should slow down within about 1 week, depending on the ambient temperature.
11. When the ferment has slowed right down, with minimal foaming, top up the DJ with water until the *must* is around 3cm below the bung.  
The fermentation rate will increase again.
12. Rack into another DJ when it has finished fermenting and the *must* has cleared.
13. Leave until you're sure the fermentation has finished – racking again if needed.
14. Make any adjustments if needed (sweetness, acid, tannins, fining etc).
15. Bottle.  
You should get around 7 x 750ml bottles (or equivalent) from 5L.

