Introduction to Making Mead

Equipment:

- **Kettle** ~ large enough to heat at least half of your batch
- **Heat Source** ~ Stove, heavy duty hot plate, or turkey cooker
- **Long Handled Spoon** ~ for mixing hot liquids
- **Measuring Equipment** ~ Cups, spoons, scale
- **Fermentation Vessels (2)** ~ Glass Carboy, Food Grade bucket, glass jugs
- **Air Lock** ~ device to allow CO_2 to escape while keeping bad stuff out
- **5 gallon Bucket** ~ for sanitizing equipment in
- **Siphon Hose** ~ a racking cane or an auto-siphon makes the job easier
- **Vessels to hold Final Product** ~ Wine Bottles, Beer Bottles, Keg
- **Sanitizer** ~ Iodophor, Star San, Bleach (1 Tbsp per gallon of water)
- **Hydrometer** ~ measures sugar before and after fementation to calculate % ABV

Ingredients:

- **Good Honey** ~ Approximately 3 lbs per gallon. More honey = more alcohol.
  If honey is crystalized warm it first to melt it
- **Good Water** ~ tap water is OK if dechlorinated
- **Good Yeast** ~ White Labs, Wyeast, Lalvin (ask Supplier for more info)
- **Yeast Nutrient** ~ Honey is nutrient deficient
- **Optionals** ~ Fruit, spices, cider, grape must, herbs

Procedure:

- **Heat Ingredients** ~ Add half the water (keep other half cold) into the kettle and warm to 120°F. Add honey, yeast nutrient, optional ingredients, and stir until thoroughly mixed.
- **Add Cold Water** ~ Mixing the cold water with the honey water (called must) will cool it to a temperature suitable for yeast. If warmer than room temperature cool it down.
- **Move to Fermentation Vessel** ~ carefully pour or siphon must to your sanitized carboy or bucket.
- **Add yeast and aerate** ~ Add the yeast to the must and shake vigorously or use a whisk to aerate the must. Yeast need Oxygen at this stage (reproduction phase)
- **Prepare to Ferment** ~ Apply airlock (filled with sanitizer) to carboy, or bucket lid fitted with airlock. Move Fermenter to "RoomTemperature" area. 68 to 72 °F is best. Primary fermentation takes approximately 2 weeks.
- **Secondary Fermentation** ~ Siphon Mead from primary to secondary fermenter with sanitized racking cane.
- **Package your Mead** ~ siphon mead to bottles of your choice. Wine bottles work, but you'll need corks and corker, beer bottles work but you need caps and a capper, kegs work but you need gas to push it out. Screw top wine bottles are handy. Labels are available.
- **Cellar your Mead** ~ Mead can be drunk fresh, but improves with age. Cellar it in a cool dark area like a cellar, constant temperatures is best.

Honey Moon came from the belief that **Mead** would help a woman conceive a son, so it was consumed for the first month (moon) of marriage. Sons could inherit the estate and girls couldn't.

Blackberry Mead

Ingredients: (for 2 gal.)

* 6 lb honey
* 1 lb frozen blackberries(thawed and crushed)
* 2 gal water
* yeast nutrient (see label for amount)
* White Labs 720 sweet mead yeast

- Heat 1 gal water to 120 deg F. Dissolve honey, add blackberries and yeast nutrient.
- Pour into 3 gal carboy. Add water to bring to 2 gal. Measure O.G with Hydrometer
- Add yeast when at room temp and shake vigorously for several minutes (yeast need O_2 for growth).
- Add air lock and ferment at temperature recommended on yeast packet.
- After vigorous fermentation has ended (approx. 2wks) Transfer to second carboy leaving sediment behind.
- After all fermentation has stopped (At least another 2 wks) mead can then be aged in the carboy or bottled. Measure F.G and calculate % ABV (ABV = O.G.-F.G. x 105 x 1.25)

Orange Clove Mead

Ingredients (for 5 gal.)

- *15 lbs. honey*
- *½ gal. orange juice (no pulp or preservatives)*
- *1 tangerine (zest and juice)*
- *3 gal. water*
- *5 whole cloves*
- *1 tsp. yeast nutrient*
- *White Labs 720 Sweet Mead Yeast*

-Heat the water, orange juice, tangerine juice and zest, cloves, and yeast nutrient to 120 deg.
-Add honey and stir until dissolved.
-Keep covered and cool to room temp.
-Pour mixture into a sanitized 6 ½ gal. plastic bucket or glass carboy.
-Add yeast and shake vigorously for several minutes. (Yeast likes oxygen)
-Install your airlock, place vessel at room temperature (68 is best)
-After a couple weeks, transfer to a 5 gal carboy leaving the heavy sediment behind.
-After fermentation stops, mead can be bottled or kegged.
-This is a very good drinking mead after only a couple months but will improve with age.
-Enjoy!

Raw Honey has been used to treat third degree burns. Its antibacterial qualities hold off infection, while it keeps the wound moist, which aids healing.

Resources:

Websites:

www.StormtheCastle.com

www.gotmead.com

www.homebrewersassociation.org

Brick and Mortar Stores:

Basement BrewHaus (Providence)

Silver Lake Beer and Wine Making (Providence)

Homebrew Emporium (West Boylston Mass.)

NFG (Leominster, Mass.)

Strange Brew (Marlboro, Mass.)

On Line Stores:

William's Brewing

Northern Brewer

MidWest Supplies (Do a Google Search for Homebrew Supplies)

Books:

"Making Mead"

"The Compleat Meadmaker" (Do a search for "Making Mead" on Amazon)