

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 CO₂ 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 fermentation 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.