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 crystallized 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 “Room Temperature” 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.