

Beginner Guide to Mead Making

- Darien Kruss, Oct 2016



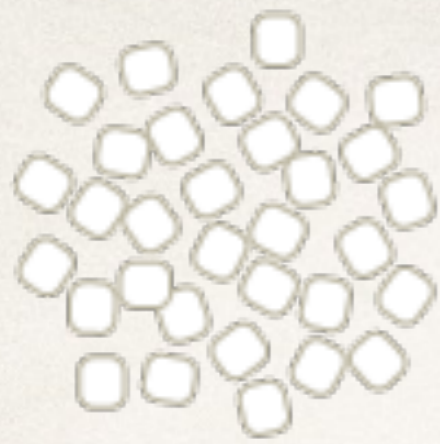


Simple Traditional Mead

**Honey
Water
Yeast**

dates back 9,000 years

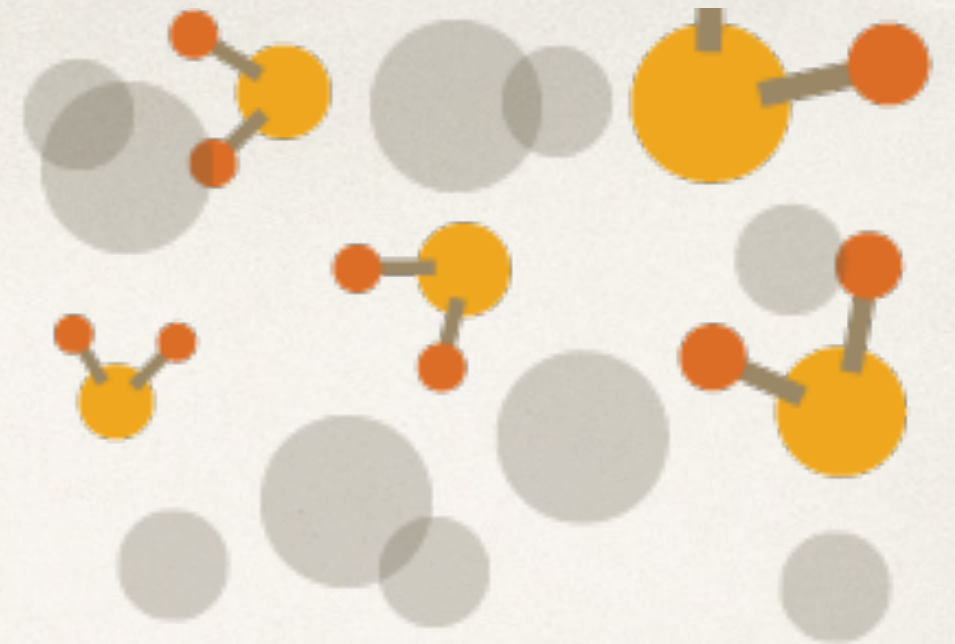




sugar



yeast



(alcohol & co2)

(*saccharomyces cerevisiae*)

maintain proper:
oxygen
food
temperature
pH



TRADITIONAL
MEAD



75–90 days

9–15% ABV
(alcohol by volume)

low-tech methods

Equipment and Ingredients



3.0–3.5 pounds of raw honey (1 quart)

- **No heat needed (or wanted)**



One gallon of Spring water

- **Not distilled or tap**



Wine, mead, beer, or bread yeast
● **Liquid or powder (\$1.50)**



Raisins or other yeast nutrient

Process

- 1. Prep yeast**
- 2. Make must**
- 3. Oxygenate**
- 4. Add nutrient**
- 5. Pitch**
- 6. Wait**
- 7. Rack**
- 8. Wait**
- 9. Bottle**



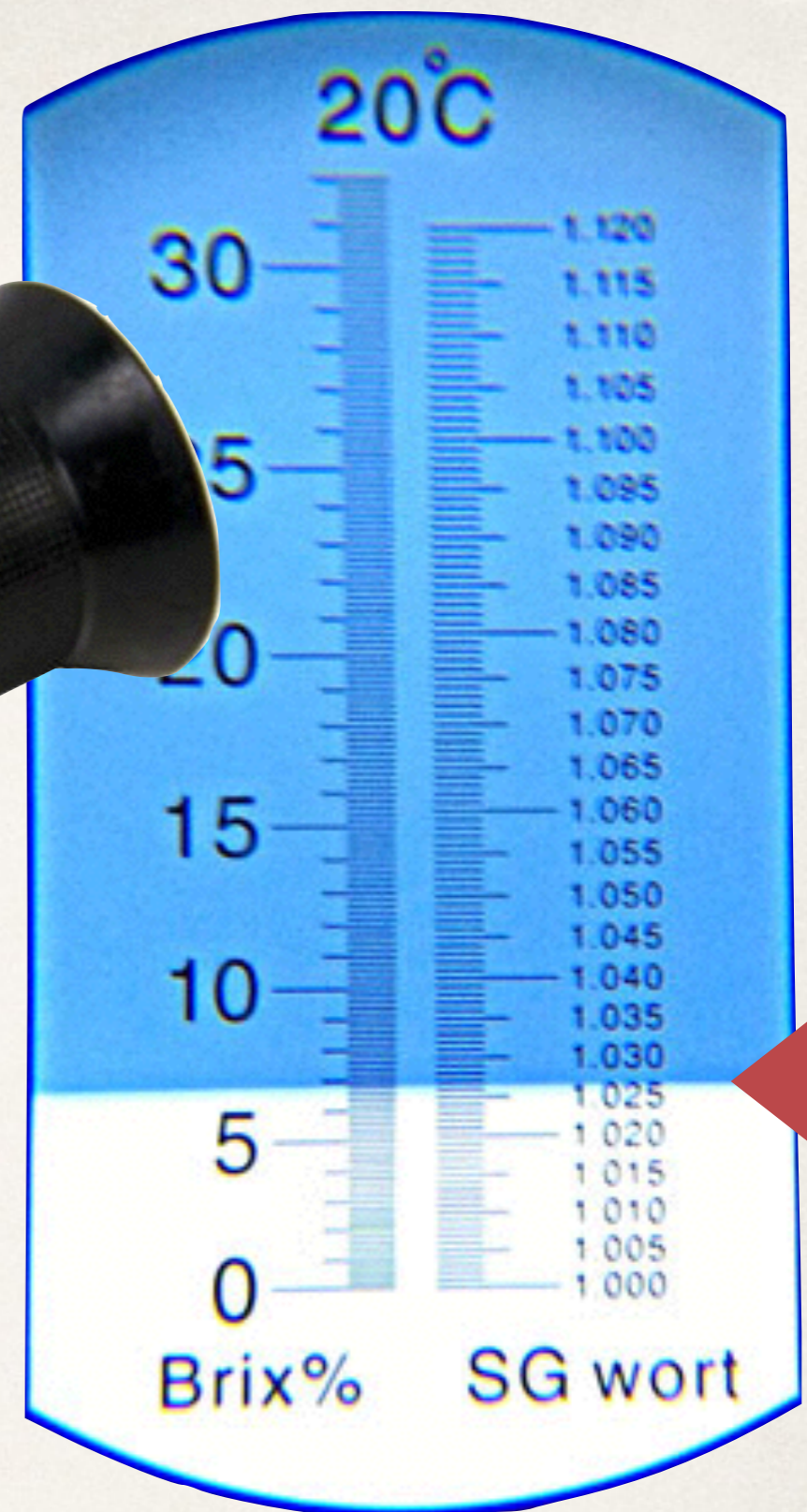
1. Ready the yeast
Rehydrate in 104°F water for 15 mins



**2. Combine honey and water
(must)**



Shake, shake shake
● **Also adds oxygen**



Optional: Check original gravity (sugar density)

- **Refractometer ~\$26**



3. Add nutrient

- **Pre-prepared powders, raisins**



4. Add yeast (called “pitching” the yeast)



5. Top off with water if needed



- 6. Add airlock**
- **Balloon with hole in the end**



**Fermentation should begin
within 36 hours**



Signs of active fermentation

- CO_2 inflates the balloon, bubbles, foam



Glass carboys (jugs) and plastic airlocks



7. Maintain cool temperature

- 66°F – 70°F is ideal, avoid fluctuations



Wait

- **45+ days**



Rack (siphon)

- **Transfer from one vessel to another**

Measuring the specific gravity with a hydrometer

1.103 OG (Original Gravity)

1.004 FG (Final Gravity)

$(OG - FG) \div 7.36 = \%ABV$

Alcohol By Volume Calculator:

Gravity Unit: SG (1.xxx)
 Plato °P

Original Gravity (OG):

Final Gravity (FG):

Equation: Standard
 Alternate
(see below for more information)

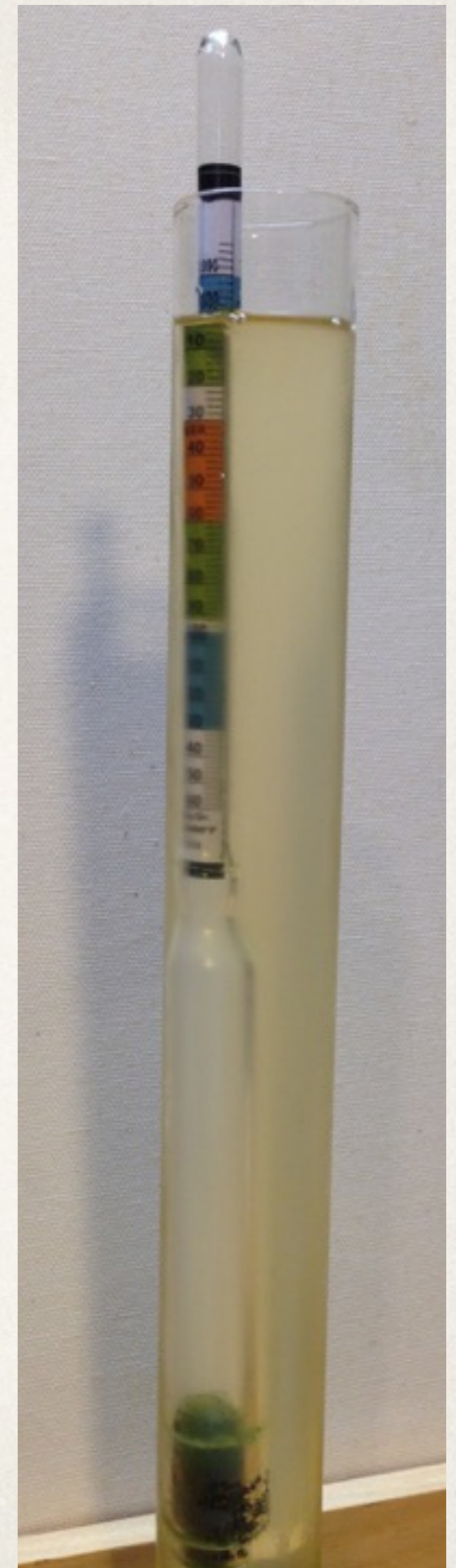
Alcohol By Volume: 12.99%

Apparent Attenuation: 96%

Calories: 334.5 per 12oz bottle

Original Gravity: 24.42 °P, 1.103

Final Gravity: 1.03 °P, 1.004



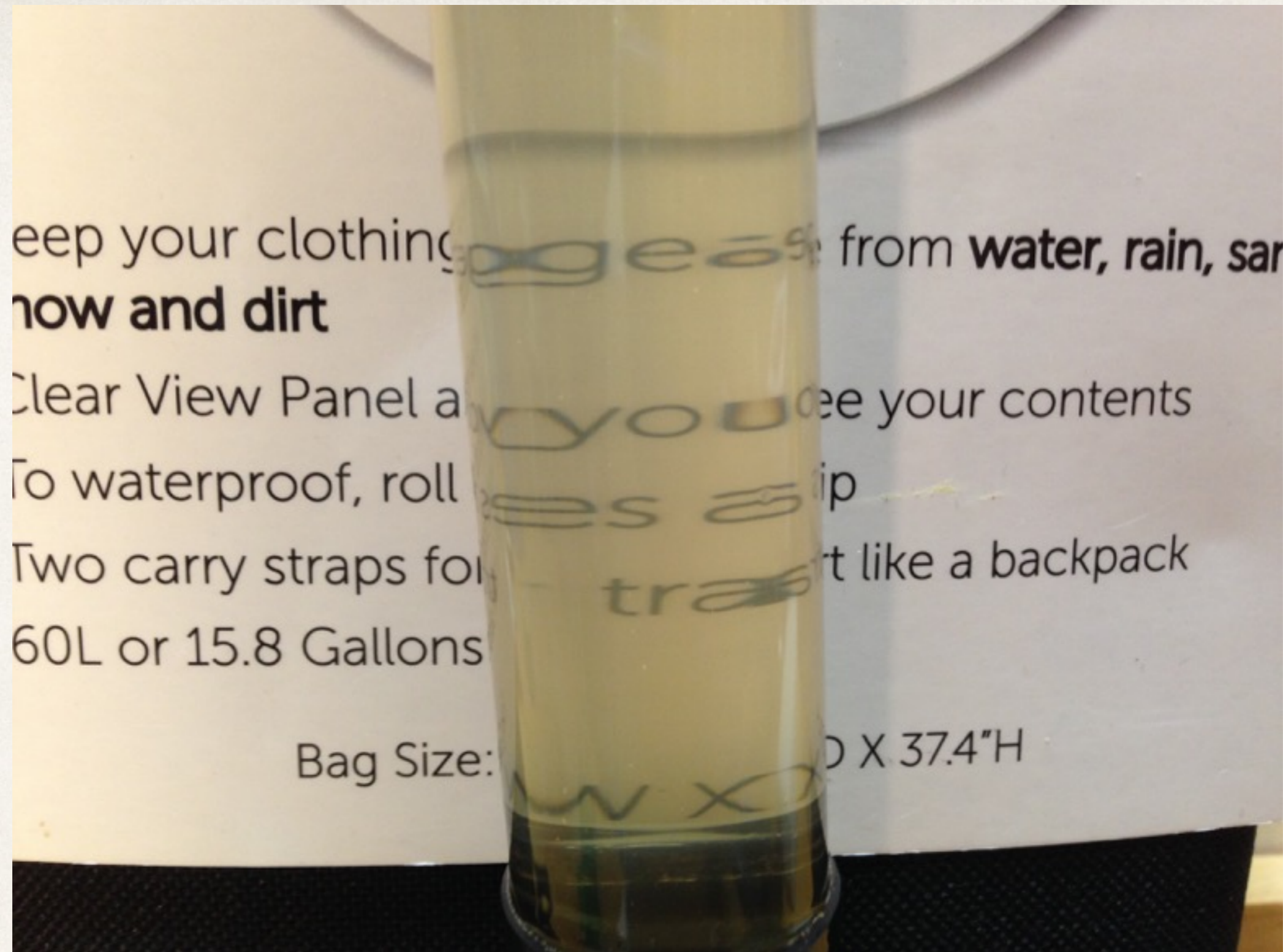


Bulk aging



Wait

- **30+ days**



**Clarity is pretty;
doesn't affect flavor**



Bottle

- **Reduce contact with oxygen**



Hibiscus Dry Mead
14.1% ABV (1.000)
Brewed by Daran (2016-03)

Nutmeg Mead
14.5% ABV (1.000)
Brewed by Daran (2016-03)

Raspberry Mead
15% ABV (1.010)
Brewed by Daran (2016-03)

Sweet Cherry Mead
13.2% ABV (1.000)
Brewed by Daran (2016-03)

Ginger Mead
14.5% ABV (1.000)
Brewed by Daran (2016-03)

Cherry Chipotle Mead
~14% ABV
Brewed by Daran (2016-03)

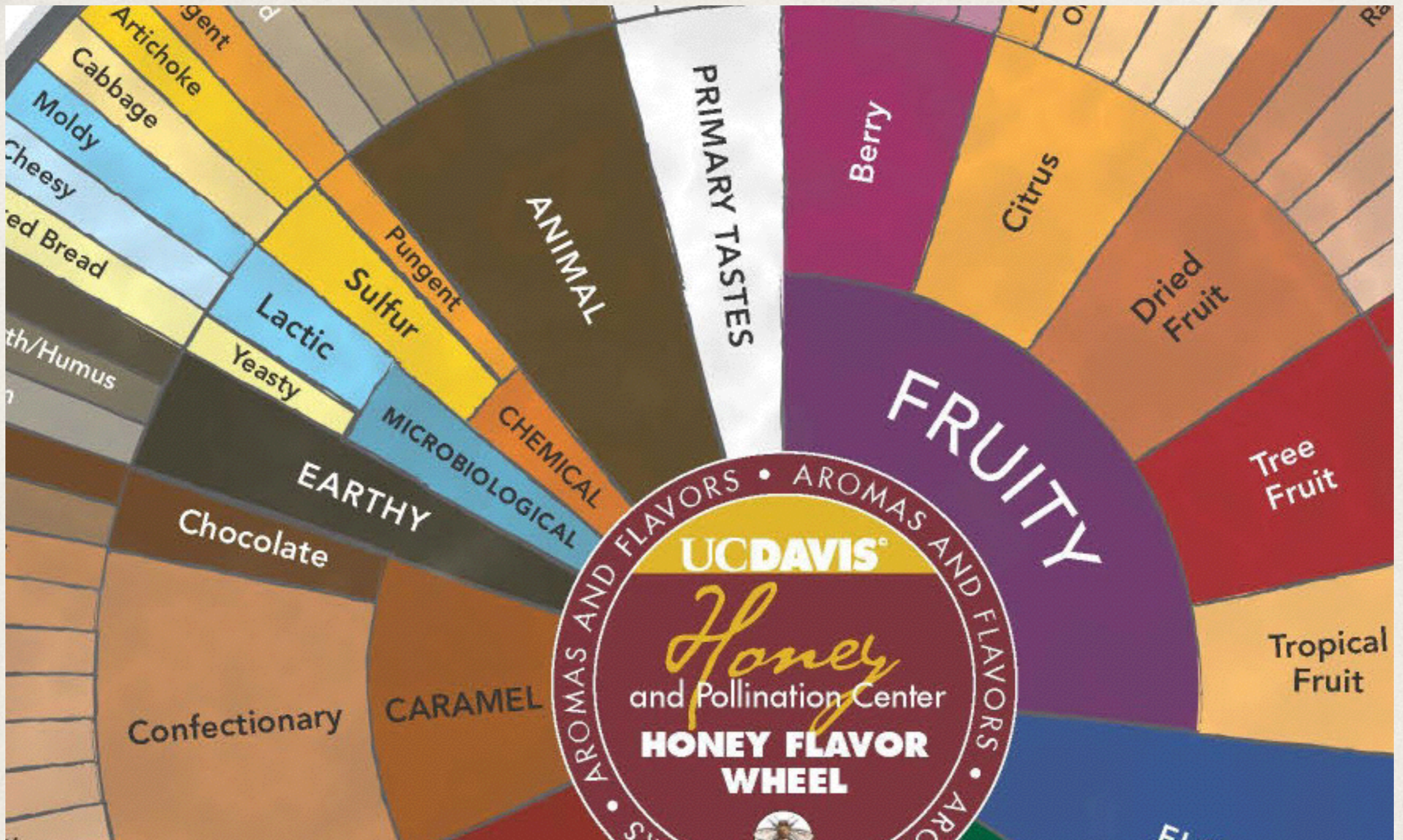
Bochet Mead
14.3% ABV (1.000)
Brewed by Daran (2016-03)

Bottle Aging



Enjoy

Variations



Honey flavors



Acerglyn
Mead with Maple Syrup



Metheglin
Mead with Spices



Sack
Mead with More Honey



Hydromel
Mead with Less Honey



Braggot
Mead with Malted Grain



Traditional Mead
Honey + Water + Yeast



Bochet
Mead with Caramelized Honey



Rhodomel
Mead with Rose



Melomel
Mead with Fruit



Pyment
Mead with Grape



Capsicumel
Mead with Peppers



Cyser
Mead with Apple