

# Easy Mead Making

v1.2

– Darien Kruss

## 1. Assemble ingredients

- 3 lbs (1 qt) of honey
- 1 gallon jug of spring water
- 12-15 unsweetened raisins
- 9" balloon
- Dry wine yeast, one of:
  - Lalvin 71B-1122
  - Lalvin EC-1118
  - Lalvin ICV D-47

## 2. Hydrate dry yeast

Add dry yeast to 104°F water and let sit for a minimum of 15 minutes.

Yeast used:

## 3. Make must

Pour out 32-38 ounces of water from jug. Add honey. Shake. Shake. Shake. Add raisins. Keep the lid for later.

## 4. Pitch

Add yeast to jug.

Date started:

## 5. Airlock

Poke hole in balloon with pin; stretch over mouth of jug.

## 6. Wait 45 days

Keep jug between 66-70°F for 45 days, or longer, while fermentation proceeds. Avoid temperature fluctuations. Balloon may inflate but is not required. Bubbles and foam will be visible.

## 7. Rack and wait

Carefully transfer clear mead only (not sludge) to a clean jug and let rest for 30+ days. Use a siphon, or replace the lid and poke a hole 1" above the sludge.

Date racked:

## 8. Bottle

Carefully transfer only the clear mead to clean bottles. Keep cool unless you add a stabilizer to cease fermentation.

Date bottled:

## 9. Age & enjoy

Allow bottles to age, if desired, for months or years. Or drink now. As long as oxygen was kept out, there should be improvements over time.

## 10. Learn more

Search the web for "mead making" or see these books:

- The Compleat Meadmaker: Schramm
- Making Mead Honey Wine: Morse
- Making Your Own Mead: Duncan & Acton
- The Complete Guide to Making Mead: Piatz
- <http://darien.kruss.com/recipes/mead-dariens-way.pdf>