

Mead Making Items List

Things you will need for your first batch:

Water

- No distilled, reverse osmosis or heavily chlorinated water
- Yes to spring water or tap water

Honey

- 3 to 5lbs of whatever you have

Yeast

- Brewers Yeast is highly recommended
 - Lalvin EC-1118 or D47
 - Red Star Premier Cuvee or Premier Blanc

Cleaning Supplies

- Dish soap and regular household bleach will get you by in a pinch

Fermenter

- Re-purpose a glass jug or purchase one

Funnel or Siphon

- auto-siphon is highly recommended a quick internet search can find you one around 15\$

Air Lock

- a balloon will get you by
- An air lock is a worthwhile investment though. Multi-packs available on Amazon from 6\$ to 15\$ in various quantities

Yeast Nutrient

- A box of raisins will do in a pinch

Bottles and caps

- Reuse ones you have if possible

Recommended upgrades if you enjoyed this hobby:

Airlock and Auto-siphon.

- If you didn't get them for your first time you will want them going forward

Hydrometer and Graduated Cylinder

- This will allow you to measure your alcohol content. Recommended you get one that measures in Specific Gravity
- Easily found sold together for around 10\$

Yeast Nutrients

- Fermaid O
- Fermaid K

Home brewing Chemicals

- Powdered Brewery Wash (PBW)
- One Step no rinse cleanser
- Five Star StarSan brewing Sanitizer

Stainless Steel Kettle

- Going forward you may find a need to pasteurize honey, fruits or both
- Find a size appropriate for the quantity you want to brew

Thermometer

- If you begin venturing into anything that requires temperature control you will want

a thermometer. They make brewing specific ones that can attach to your kettle but any will do

5 Gallon Carboy

- If you find yourself wanting to make bigger batches

Bottles and caps

- Depending on what you did to start this may be something you want to upgrade to increase shelf life, up your presentation or just find more suitable for you
 - Swing Tops are easiest to use
 - Beer bottles and caps are a good middle ground and easy to repurpose non-screw off bottles
 - Wine bottles and corks are most difficult but will provide the longest life to your mead

Bottle Drying Rack or Tree

- helps with cleaning bottles and organization when packaging

Like many hobbies, mead making can lead you down a path of endless new equipment and tools to try. The items listed here are the ones I've found most useful in my own experience. There's also a wealth of great supplemental material available online in the form of YouTube videos and blogs to homebrewing magazines and books.