

# Basic Mead Recipes

## Equipment needed

6 gallon Primary Fermenter	Bottle Filler
5 gallon Secondary Fermenter, glass	Stockpot (minimum 3 gallons/ 12 quart)
Fermentation Lock and Stopper	Immersion Chiller (optional)
Racking Cane and Siphon Hose	Sulfite Powder & Acid Blend (For Sanitizing)
Carboy Brush	Stabilizer, if sweetening
Bottle Brush	Bentonite & Sparkolloid
Hydrometer and Testing Jar	Campden Tablets
Acid Titration Kit	

## Traditional or Sack Mead

### Dry:

10 to 12 pounds Honey  
1 to 2 teaspoons Acid Blend  
Super-super Food  
Wine Yeast (Pasteur Champagne)

### Semi-Sweet:

12 to 14 pounds Honey  
1 to 2 teaspoons Acid Blend  
Super-super Food  
Wine Yeast (Cote des Blancs)

Add Honey to water in a stockpot. Bring to boil. As the scum rises to the surface, skim off. Discard scum.

Add Acid Blend and Super-super Food. Boil 15 minutes. Cool either with the Immersion Chiller or put the pot into an ice/water bath. Let this cool to room temperature.

If your Stockpot is less than 5 gallons, you need to add sufficient pre-boiled water to the Primary Fermenter to bring the liquid level to a total volume of 5 ½ gallons.

Add the Wine Yeast and attach the Fermentation Lock.

Place the Primary Fermenter in a cool, dark place. 60 to 70 degrees is nice. Do not have the temperature over 75 degrees.

Wait until the bubbles have almost stopped, 2 to 4 weeks.

Rack into your Secondary Fermenter, topped up into the neck. Allow to settle for 3 to 4 weeks.

Add one (1) Campden Tablet per gallon, finely crushed.

If the yeast has not settled out at this point, cool the fermenter to 36 degrees in an ice bath or refrigerator.

Rack into another Secondary Fermenter, adding the prepared Bentonite and Sparkolloid as you rack.

Let settle out for at least 4 more weeks.

When completely clear, rack off of the sediment one last time into another Secondary Fermenter, topped up into the neck, adding one (1) Campden Tablet per gallon, finely crushed. Age or bottle.

## Bottling

A mead may be bottled still or sparkling. If you want a still mead, add the Stabilizer to prevent re-fermentation and sweeten with honey to your taste. Bottle in wine or beer bottles.

For a sparkling mead, add  $\frac{1}{2}$  cup of corn sugar or  $\frac{3}{4}$  cup of honey to a pint of water and boil to sterilize. Cool and add to the mead and gently stir. Bottle and cap in beer or champagne bottles. Let this sit at room temperature for 2-3 weeks for conditioning. Open and enjoy!

#### Alternate Methods:

- Bring the must (honey/water mixture) to 180 degrees and hold for 10 minutes. This will sterilize the must without boiling away the aromatics.
- Add 5 campden tablets to 5 gallons of must (honey/water mixture). This will sterilize the must but will not allow break-up and coagulation of proteins. This may lead to a mead that is not as brilliant and clear as one that was heated. It will preserve all the delicate aromatics.
- For sweeter, more alcoholic meads, use more honey. Experiment with different yeasts. Some ferment dry, some will leave a residual sweetness.
- If you have the Acid Titration Kit, add enough acid so you get a titration of .6% to .8% acid as tartaric. Sweeter meads need more acid to balance the sweetness of the honey.  
It's best to add only half the acid at before fermentation, adding the rest, to taste, when ferment is complete.

## Style Variations

### ***Melomel:***

Add 4 to 6 pounds of pureed fruit to the Secondary Fermenter. Allow to continue fermentation.

Fruit flavorings may be substituted for actual fruit. With fruit, Pectic Enzyme should be added to assure a brilliant, clarified wine. DO NOT COOK OR BOIL FRUIT.

### ***Pymet:***

A mead with grape juice added. Many different wine grape varieties can be used, white or red. If this beverage is also spiced, it is known as *hippocras*.

### ***Cyser:***

A mead with apple juice added. Both are fermented together or a hard cider may be added into secondary. This may also be spiced.

### ***Metheglin:***

Any herb or spice or combination of seasonings can be added during the boil. Strain the seasoning out before starting fermentation.