

MEAD

INGREDIENTS

Honey: The main ingredient in mead and what gives the drink complexity. To make a gallon of mead, you'll start with about 3 pounds of honey. You can use any honey you'd like. Keep in mind that the better quality the honey, the better quality the mead will be.

You'll also need **yeast**, **water** and a **yeast nutrient**, such as DAP, or Fermaid K.

EQUIPMENT

Kettle: to combine the honey and water until the honey is dissolved.

Fermentation Bucket: to hold the fermenting mead.

Carboy: to transfer the mead into after the primary fermentation has finished. Allows the mead to clear.

Airlock: a device to let CO2 escape while protecting the mead from outside contaminants in the air.

Adhesive Thermometer: lets you see the fermentation temperature at a glance.

Hydrometer and Sample Jar: measures the density of liquid in this case sugar density (specific gravity). Hydrometer readings tell you when fermentation is complete. They are also the only way to determine the alcohol content of your mead.

Siphon and Tubing: lets you transfer liquid without disturbing the sediment.

Sanitizer: to sanitize all the equipment to reduce the risk of infection, which turns the mead sour.

Bottles and Closures (caps or corks): to store the mead once it has fermented. You may use any bottles you'd like.

INSTRUCTIONS

1. Sanitize your equipment.
2. Affix adhesive thermometer to the outside of the fermentation bucket below the top third of the bucket. You want the thermometer to be below the level of the mead while it's fermenting.
3. In a kettle, bring 1 gallon of water to a boil then remove from heat. This sanitizes the water for your mead.
4. Add honey to the water and stir until the honey is dissolved. This is now what is referred to as a "must".
5. Pour the must into the fermentation bucket and cover with the sanitized lid. Place the airlock in the lid and fill the airlock with a diluted sanitizer solution or vodka.
6. Let the must cool to at least 75 degrees. Pour some of the must into the sanitized hydrometer jar – enough to float the hydrometer and record your gravity reading. This is your starting (S.G.) or initial gravity (I.G.) reading. This reading is important as it will be used at the end of fermentation to determine how much alcohol is in the finished mead.
7. Pour the must back into the bucket. Sprinkle the yeast and yeast nutrient onto the surface. Close lid.
8. Your mead should start fermenting in 12-24 hours.

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9. Let the mead ferment in the bucket for 3-4 weeks.
10. After 3-4 weeks, take a gravity reading with the hydrometer. Depending on the yeast used, the gravity should be between 1.000 to 1.010. If you are unsure whether fermentation is complete, take another gravity reading 1-2 days later. If the gravity remains the same, fermentation is complete. If it drops, the mead is still fermenting.
11. Once you are satisfied the fermentation is complete, transfer the mead into the sanitized carboy using the siphon and transfer tubing. Fill the carboy into the neck to minimize contact with oxygen.
12. Add the larger stopper to the airlock and affix the airlock to the carboy. Even though fermentation should be complete, this will prevent the carboy from exploding if there is still a small amount of fermentation activity.
13. Once the mead is clear to your liking (usually in another 3-4 weeks), use the siphon and tubing to transfer the mead into sanitized bottles.
14. Hide the bottles from your self for 3-6 months or as long as you can stand it!

ENJOY!

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