Making Mead

Steve Suter

Part 1: Starting Your Mead

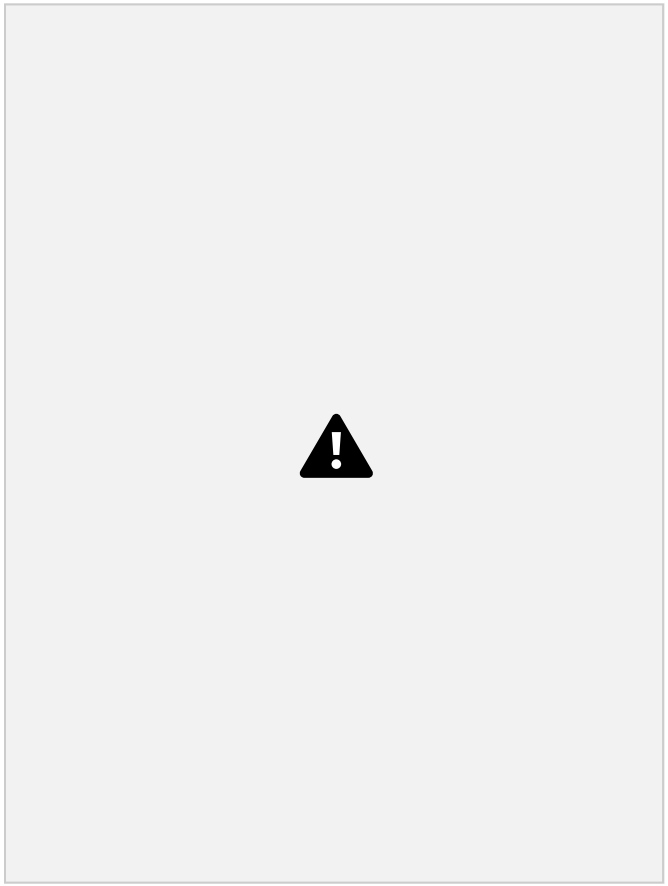
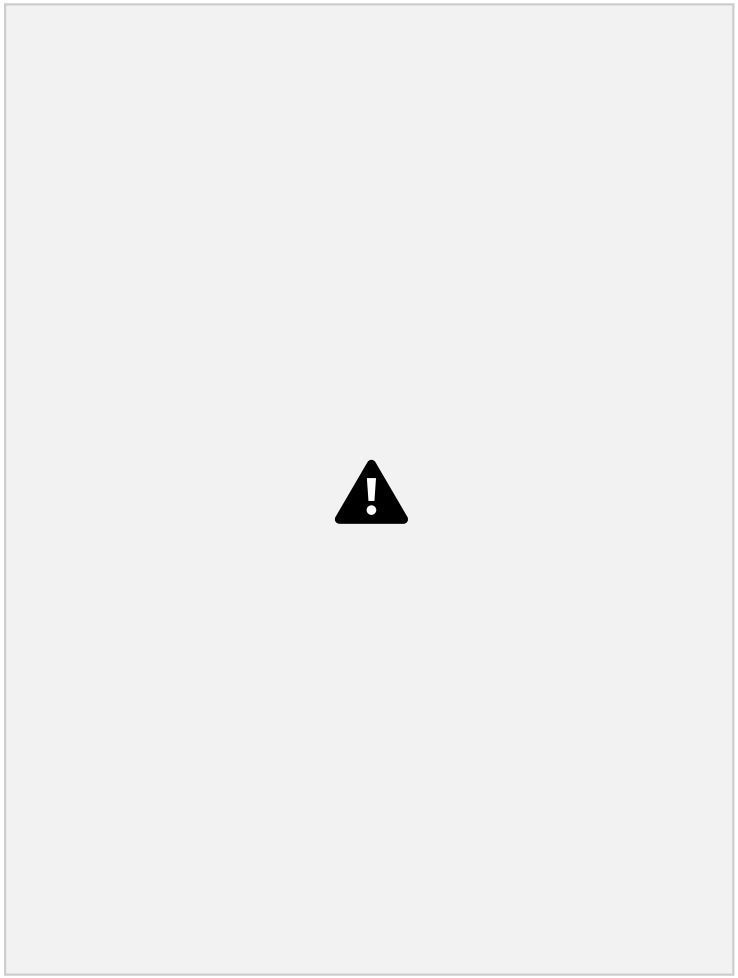
Mead Ingredients

- Honey
- Yeast
- Yeast Nutrients
- Yeast Energizer
- Water (not chlorinated)

Sanitize First

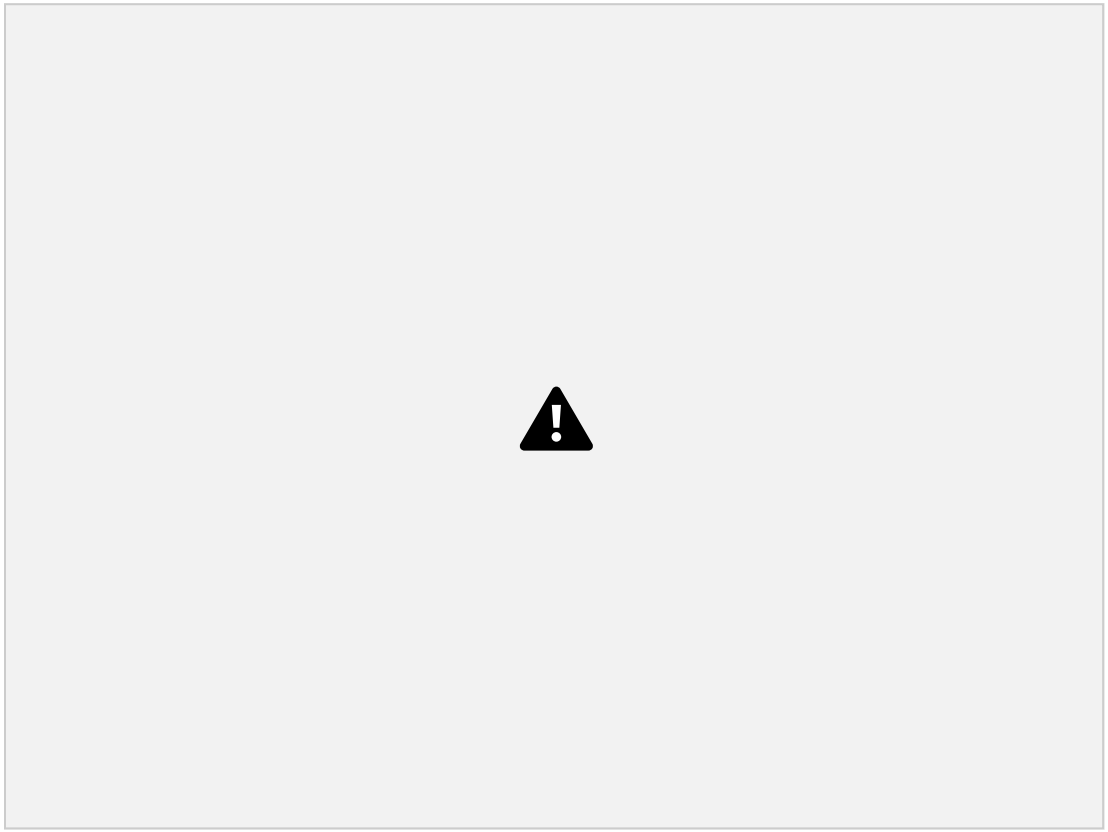
To make a gallon of mead, it will take about a quart of honey. Measure or weigh it into a sanitized half-gallon Mason jar. Add the yeast nutrient and yeast energizer, and then add some water. Put the lid on tightly and shake vigorously.

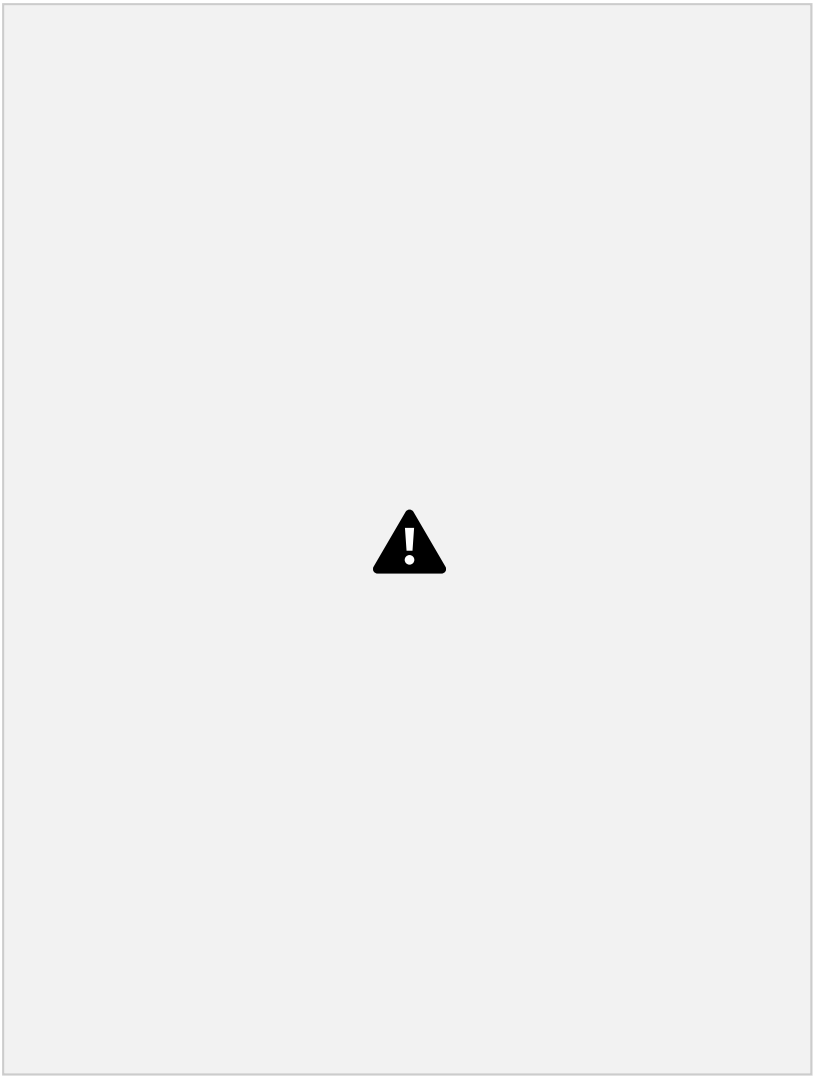
Using a sanitized funnel, pour some of your dissolved honey into your sanitized fermentation vessel. Add more water to your Mason jar, shake again, and pour more dissolved honey into your fermentation vessel. Continue until all of the honey is dissolved, but leave room to add your yeast.

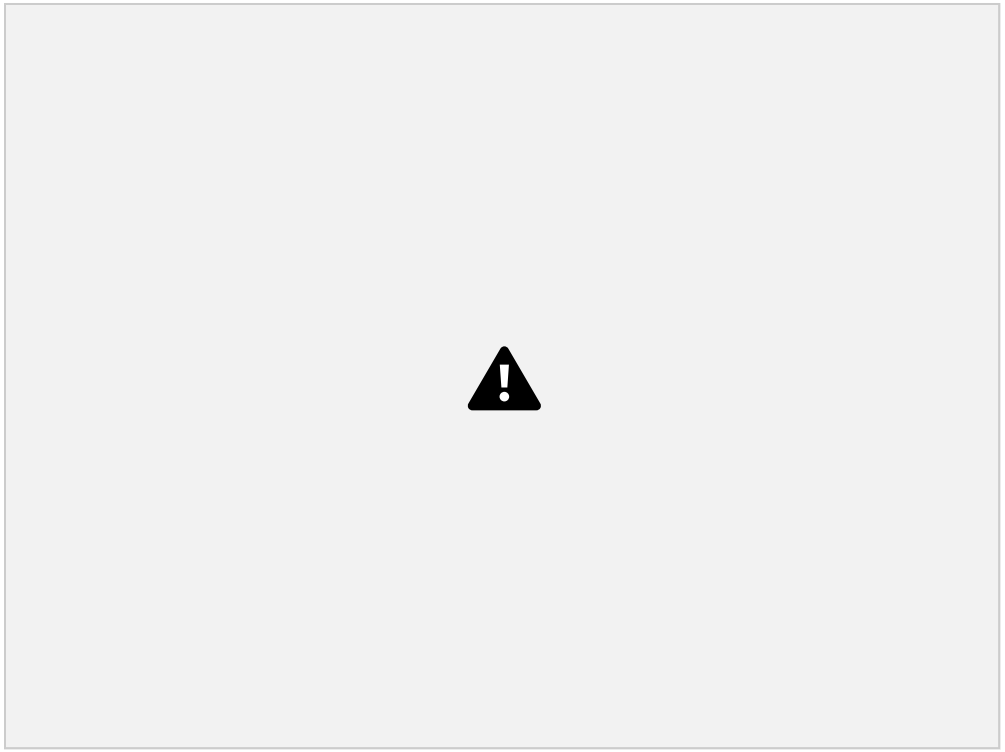

The yeast that you choose will affect the taste of your mead as much as the flavor of the honey you use. Prepare your yeast

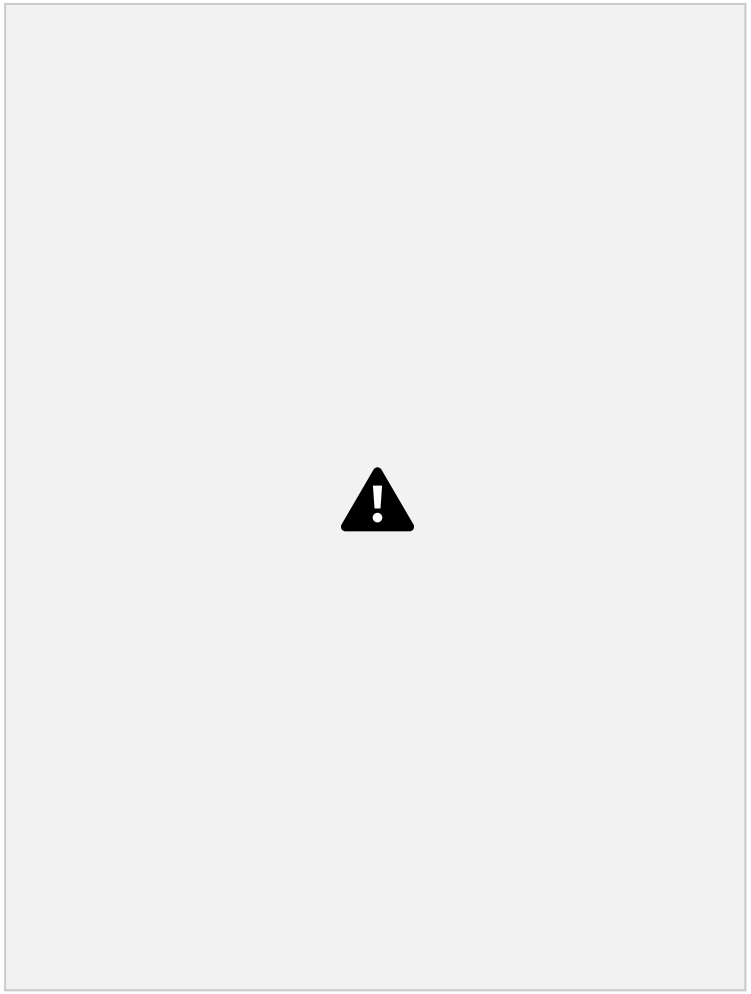
according to the package directions, and add after it has bloomed. Add any water needed to fill your fermentation vessel, but don't fill it completely full.

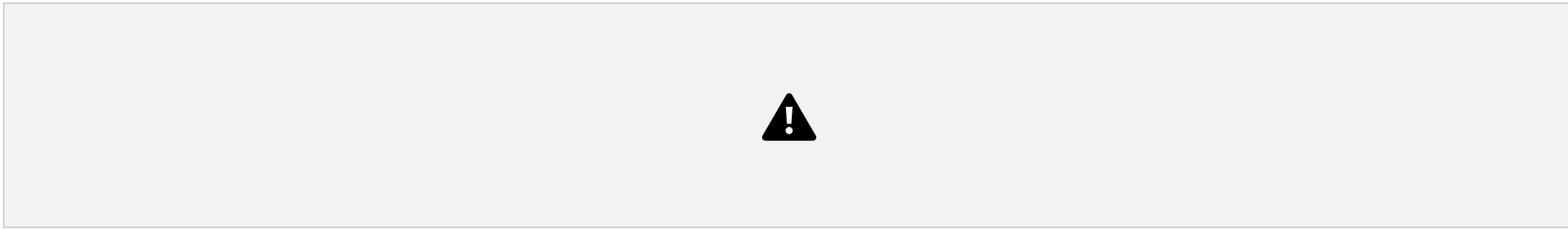




If you want to know the alcohol content of your mead, you need to take a specific gravity reading now using a hydrometer, a cylinder, and a thermometer. Record your readings, and you can calculate your alcohol content when you bottle.







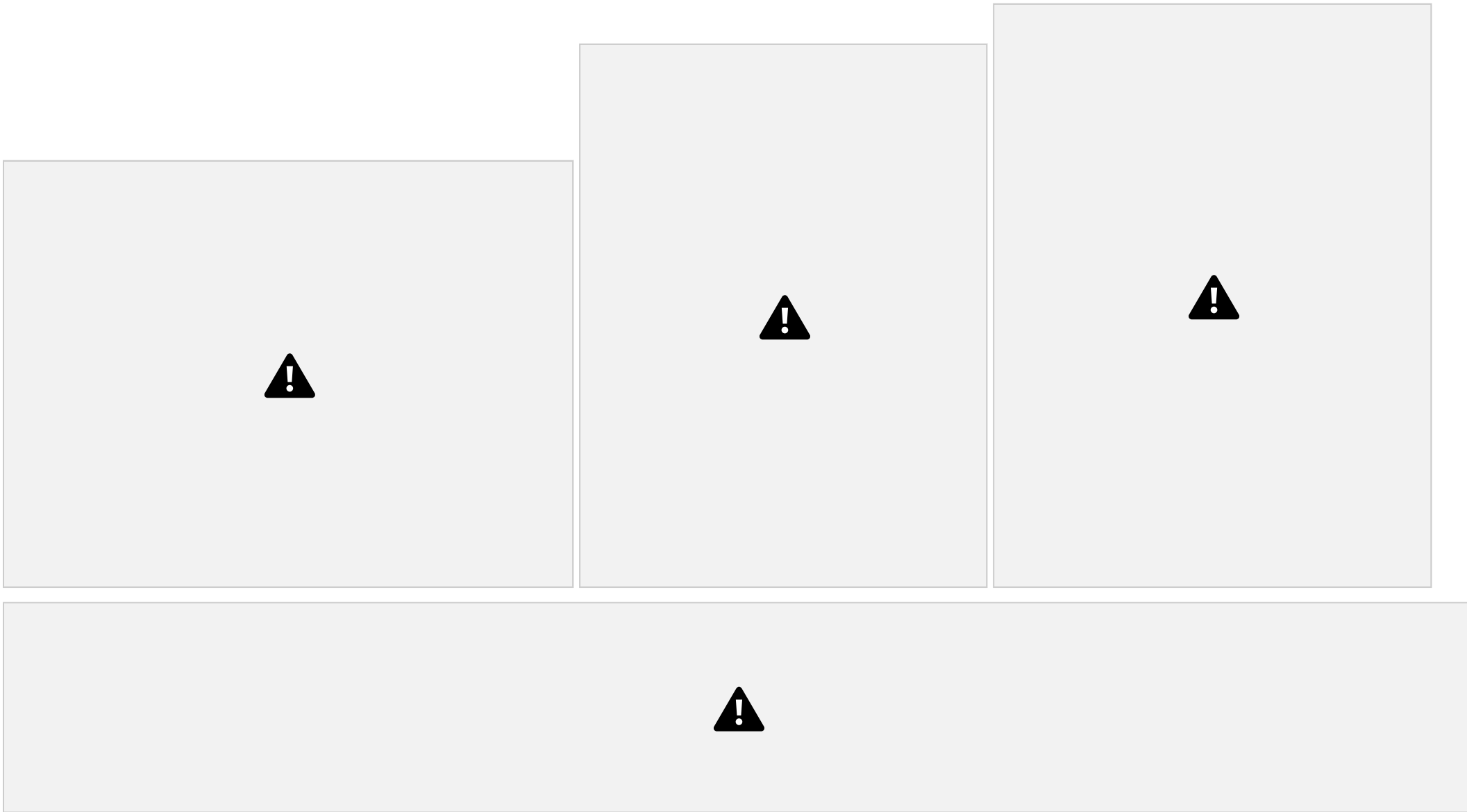
Wipe the inside lip of your

fermentation vessel dry before putting your stopper and airlock in place. Make sure that the stopper isn’t loose. Put your mead somewhere that the temperature is around 70° or so. Check it in the next few days to make sure that it’s fermenting (bubbles will be coming up through the airlock) and that it hasn’t bubbled over, making a mess (if you filled your vessel too full).

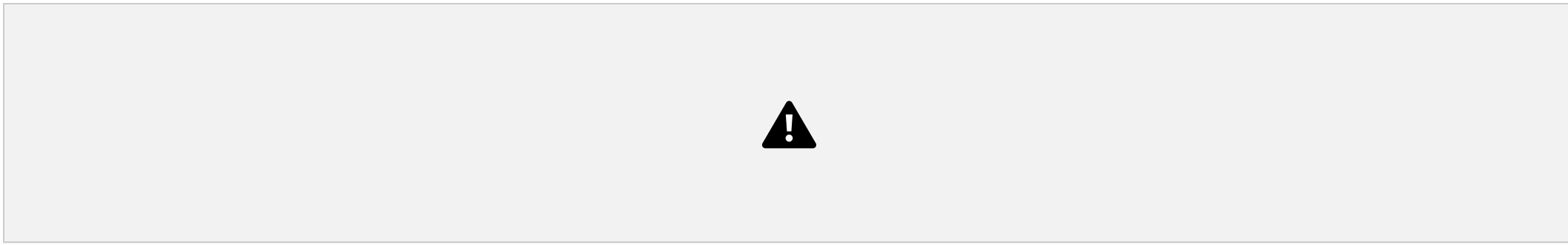
Part 2: Racking

Three to four weeks into fermentation you might want to rack your mead. Racking means you siphon off the mead and try to leave the dead yeast that’s collecting in the bottom of your vessel behind.

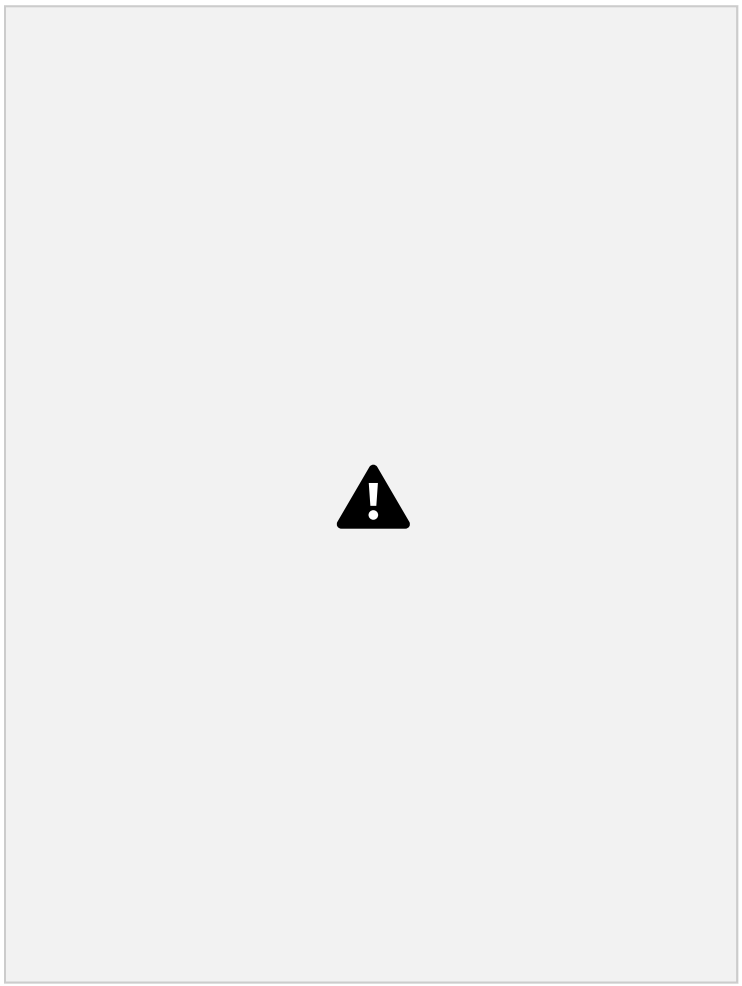
Once again, be sure to sanitize all of your equipment. Put your airlock on your new vessel and put it away to ferment some more.

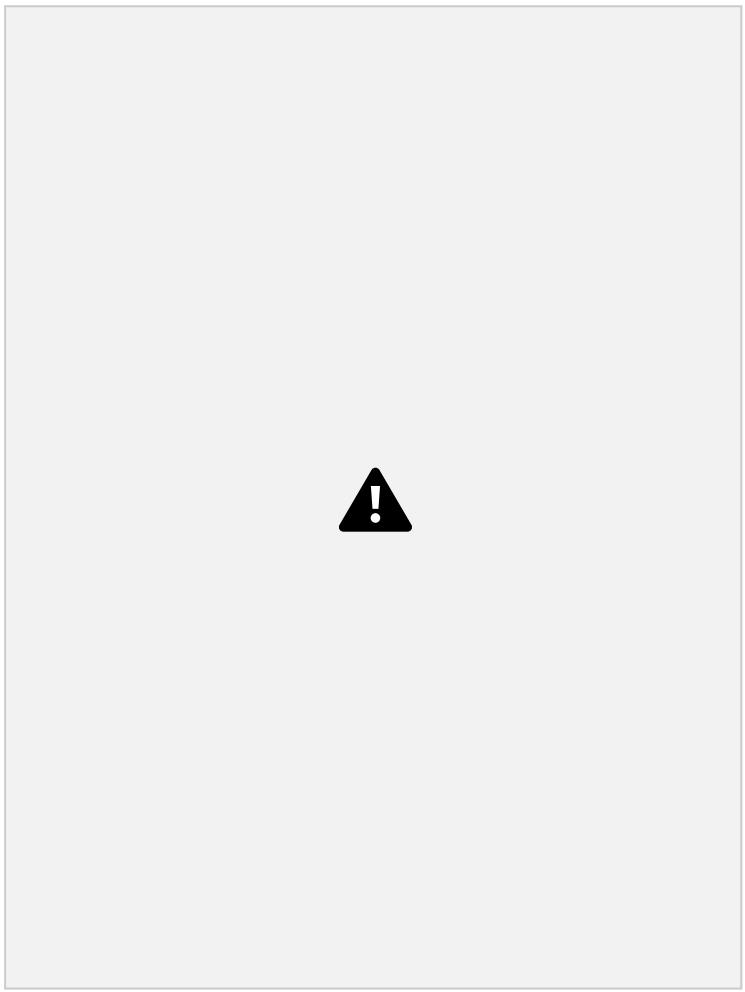


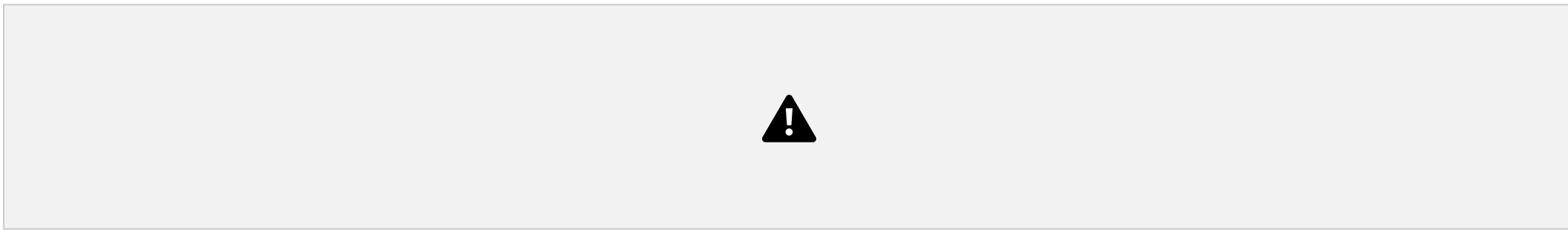
Part 3: Backsweetening and Bottling



At 6 to 8 weeks or so, you should be able to bottle your mead. If you taste it and are happy with the sweetness, you can go right to bottling. If you want to add some honey and make it sweeter then start by racking it into a wide-mouth container. Add honey to taste and whisk until it’s dissolved and mixed in.







If you’re calculating your alcohol content, take another

hydrometer reading now.

Brewersfriend.com has helpful online tools to adjust your hydrometer readings for temperature, and an Alcohol By Volume calculator.

Now you need to kill your yeast

or it will consume your new honey, ferment some more, and explode your bottles. You can do this by pasteurizing it, getting it to 140° for at least 20 minutes.

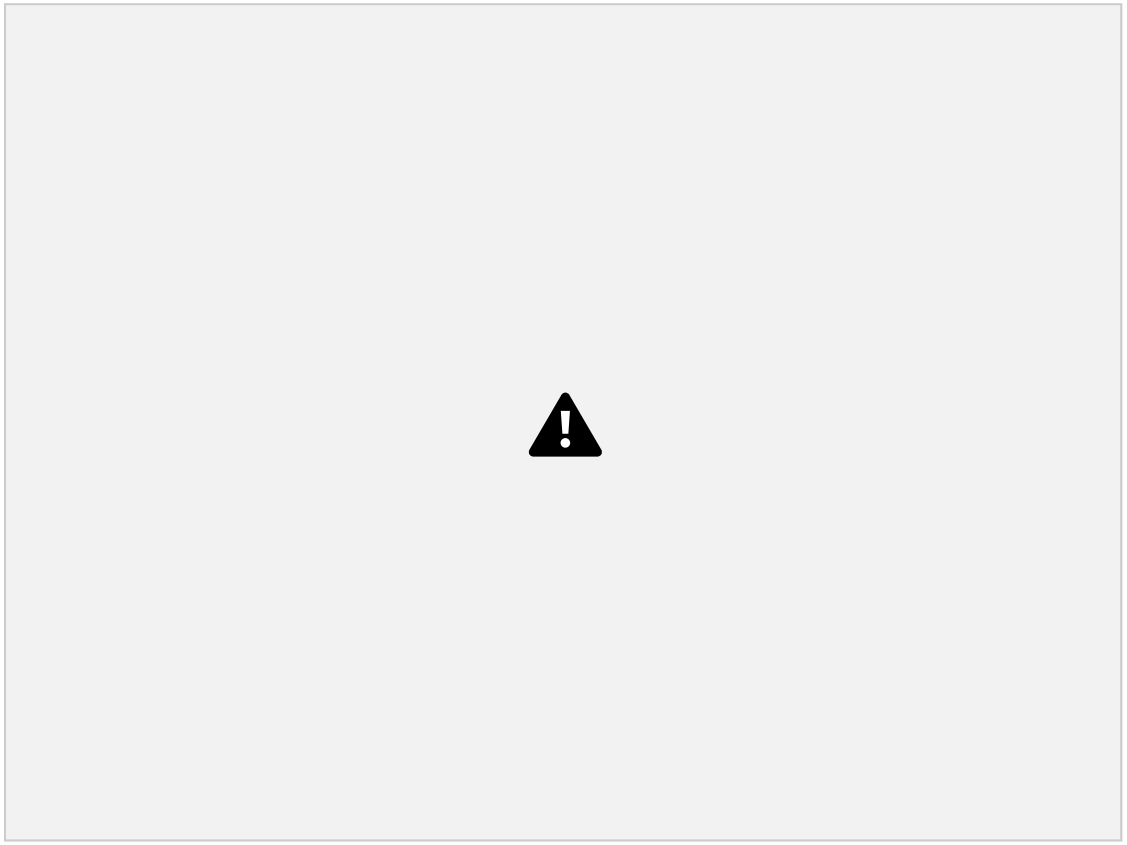
- *Pasteurizing using a sous-vide machine*

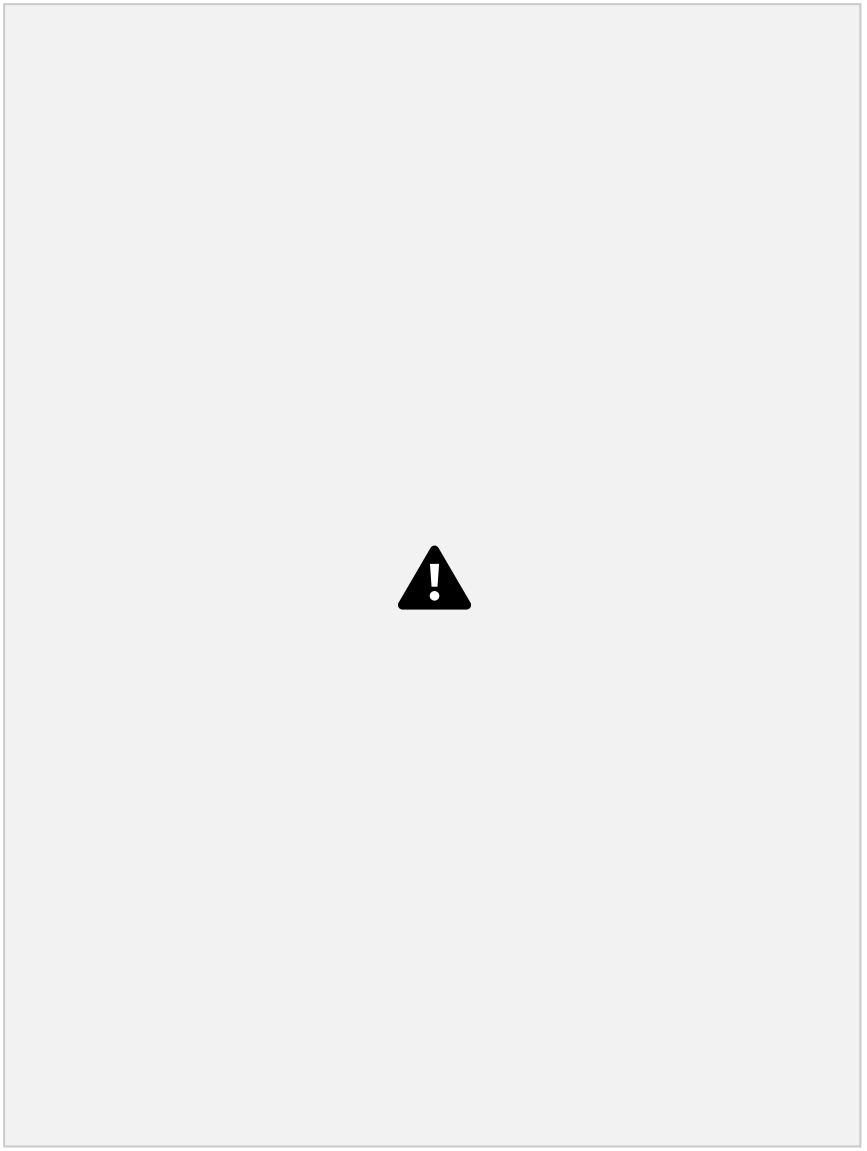
After your mead has cooled down, it’s time to bottle! You can use flip-top bottles or get a corker and cork your bottles.

Part 4: Extras

You can add fruit and more to your mead. Use a wide-mouth fermentation vessel and a jelly bag. Fruit should be frozen and then thawed, which makes it easier for it to contribute to the flavor. Weigh

your jelly bag down and wrap it up well, because if any of it floats to the surface it may grow some mold and ruin your batch.





Not every batch will be a winner. My blueberry mead was great. My strawberry not so much. I recently finished a batch of mint, which was surprising, and am in the middle of brewing a batch of peach mead. I really like my braggots, which use dried malt extract to create something in between a mead and a dark beer.

Basic 1 Gallon Batch Mead Recipe:

- 1 quart honey
- 1 tsp Fermaid-O yeast nutrient
- ½ tsp yeast energizer
- Yeast
- Non-chlorinated water

If you want to come to Keezletown and

taste some mead for yourself, text or call me at 814-931-5063

Resources:

www.brewersfriend.com Alcohol by volume calculator, specific gravity temperature adjustment calculator

City Steading Brews YouTube Channel: Brian and Derica have posted hundreds of videos of their brewing experiments (mead, wine, beer and hard cider), along with tastings and critiques of what went right and wrong. Definitely a good resource if you like to

experiment.