

Mead (Honey Wine) - 5 gallon recipe

8-10	lbs pure raw honey	(for light, delicate Mead)
12-13	" " " "	(for medium sweet Mead)
15-16	" " " "	(for very sweet or alcoholic Mead)
4-5	gallons purified spring water	(not distilled)
3	tsp. yeast nutrient	(or 5 tablets)
1	tsp. acid blend	(combination malic/citric acid)
5-7	oz. sliced fresh ginger root	(1 finger's length)
1/4	tsp. fresh rosemary	(optional, as desired)
5-6	whole cloves	(optional, as desired)
1-2	vanilla beans	(optional, as desired)
	cinnamon/nutmeg	(optional, as desired)
	lime/orange peels	(optional, as desired)
	crushed fruit	(peaches, strawberries, grapes, etc.)
1	tsp. Irish Moss	(to clarify Mead)
1/2	tsp. clear gelatin	(to clarify Mead)
1	packet yeast	(champagne or ale yeast)

Heat spring water 10-15 minutes till boiling. Stir in honey, yeast nutrients, acid blend, and spices (rosemary, ginger, vanilla, cinnamon, nutmeg, cloves, lemon peel). Boil for another 10-15 minutes, (overcooking removes too much honey flavor), skimming off foam as needed (2 to 3 times during last 15 minutes). After 15 minutes, add Irish Moss or clear gelatin to clarify. After last skimming, turn off heat, add crushed fruit, and let steep 15-30 minutes while allowing mead to cool and clarify. After mead begins to clear, strain off fruit with hand skimmer and pour mead through strainer funnel into 5 gallon glass carboy jug.

Let cool to room temperature about 24 hours. After 24 hours, warm up 1 cup of mead in microwave, stir in 1 packet "Red Star" Champagne, Montrachet, or Epernet yeast (or Ale yeast in order to make mead ale), and let sit for 5-15 minutes to allow yeast to begin to work. Add this mead/yeast mixture to carboy jug and swirl around to aerate, thereby adding oxygen to mead/yeast mixture.

Place run-off tube in stopper of bottle, with other end of tube in large bowl or bottle to capture "blow-off" froth. Let mead sit undisturbed 7 days in cool, dark area. After initial violent fermenting slows down and mead begins to settle, rack off (siphon off) good mead into clean sterilized jug, leaving all sediment in bottom of first jug. Attach airlock to this secondary carboy. After 4-6 months, mead will clear. During this time, if more sediment forms on bottom, good mead can be racked off again to another clean sterilized jug.

When bottling, in order to add carbonation, add either 1/4 tsp. white table sugar per 12 oz bottle, or stir in 1/2 to 1 lb raw honey per 5 gallons mead (by first dissolving honey with a small amount of mead or pure water in microwave).

Easy Short Mead

Ingredients

- 1.5 - 2 lbs of clover or other mild honey
- 1 tsp yeast nutrient
- 1 tsp pectic enzyme (for clearing)
- 1 tsp acid blend
- 1 tsp yeast energizer
- 1 tsp grape tannin (for clearing and taste)
- 1/2 - 1 pkg of dry ale yeast
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Directions

1. This is a short mead I concocted from some different techniques. The finished product is more like an ale in that it's a bit thin, but very sweet and pleasant. 3-4 weeks from brew to drink.
2. Heat about 1 quart of water until warm, not boiling. Dissolve the honey into the warm water, then pour into carboy. Add remaining ingredients except yeast. Then add enough cool water to fill the carboy, leaving room for the foaming. Aerate the must (shake well).
3. When the must reaches a good temperature (around 70-80 degrees, see yeast instructions on pkg), rehydrate yeast for 15 minutes and then add to the must.
4. Most of the fermentation should be finished within a week to a week and a half. Rack the mead to a secondary fermentor at this point. By three week it should begin to clear. Rack it again and kill the must. One week later it should be clear and sweet.

Batch Size : 1 gallon

Sweet Mead

Ingredients

- 18 lbs honey (15 lbs fresh, raw alfalfa or clover + 3 lbs fresh, raw wildflower or other dark)
- 3 tspn yeast nutrient
- 2 tspn acid blend (you might want more -- depends on the honey you use)
- 2 pkts Montrachet, Steinberger or K-1 wine yeast (try Flor-sherry yeast if you like a nutty taste)

Directions

1. Add honey, nutrient, acid and 2 gallons water to the brewpot.
2. Bring slowly to 170 degrees F and hold for 30 minutes to pasteurize.
3. Skim off any white scum from the surface as it forms.
4. Pour into a carboy containing cold water, top off with water to 5 gallons.
5. Pitch yeast when cooled to 80 degrees F.
6. This will take awhile due to sugar content.
7. Ferment at 65-80 degrees F until some clearing is evident (usually 6 months, or up to a year).
8. High tempratures (up to 80 or so) won't hurt mead (unlike beer).
9. At this point, rack to another carboy. Bottle or keg when mead is CRYSTAL clear. This could take awhile.

Batch Size : 5 gallons

Metheglin

Ingredients

- 12 lbs Desert Honey
- 0.5 oz fresh ginger root, peeled and finely chopped
- 1 whole nutmeg, grated
- 0.5 tsp whole cloves
- 5 cinnamon sticks (each 2" long, broken up)
- 5 tsp Fermax yeast nutrient
- 2 tsp acid blend
- 1 Tbsp yeast hulls
- yeast

Directions

1. Ingredients were pasteurized at 165 F for 45 min. Then cooled the must and strained out spices.
2. I pitched 10 gm of Lalvin K1V-1116 yeast.
3. After one month the specific gravity was down to 0.997, so I racked it into a clean carboy and added 5 sodium benzoate stabilizing tablets to kill off the yeast.
4. It was drier than I wanted and the nutmeg dominated the spices too much, so I added 2 pounds of honey and another 0.5 oz. of fresh ginger root after pasteurizing them for 10 min. The ginger root stayed in the bottom of the carboy right up until I bottled the mead. No problems.
5. After another month, the balance still wasn't quite right so I added another 3/4 lb of honey.
6. Two months after that, I bottled with a SG = 1.024.
7. Because of the spices, it doesn't taste as sweet as it sounds.

Batch Size : 5 gal

Spiced Raisin Melomel

Ingredients

- 20 lbs honey (strong flavored ones work best)
- 2 lbs dark raisins (haven't tried white ones yet)
- 2 Tbsp whole cloves (DON'T use ground ones)
- 1 oz citric acid
- Water to 5 gal
- 1 pkg yeast (I use Red Star Montrachet)

Directions

1. Dissolve honey in water, add raisins and cloves, & bring to a simmer (don't boil) for about 5 minutes.
2. Let cool to 95 degrees or so, reserving a small portion to start yeast.
3. Start yeast and add to must in primary fermentation container.
4. Rack to carboy after a week, removing raisins and cloves and topping off with water.
5. Rack again after 3 months and bottle @ 6 months.
6. Comments:
7. This is a recipe that I invented, and has become one of my favorites. It has a fairly strong flavor and is great when mulled. I didn't know whether to call it a metheglin or a melomel as it has both spices and fruit, so I decided to give up and coin my own word "melometh".
8. This can be drinkable after 3 or 4 months but its best to wait a full year to age properly.

Batch Size : 6 gal

Basic Small Mead

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Ingredients:

2-3	cloves
2 sticks	cinnamon
2 thin	slices ginger
2-4 teaspoons	orange peel
2 pounds	honey
	yeast
1/4 cup	vodka or grain alcohol

Procedure:

In a 1-gallon pot, simmer cloves (lightly cracked), cinnamon (broken), and ginger. Add orange peel. The amount of orange peel will vary depending on type of honey used. Use less orange peel with orange blossom honey, for example. Simmer.

Add water to bring volume to 3 quarts. Return to simmer. Add honey, stirring constantly. Do not boil! Skim off any white scum. If scum is yellow, reduce heat. When no more scum forms, remove from heat, cover pot, and leave overnight. The next day, strain to remove as much spice particles as possible. Pitch yeast. Replace pot cover.

Twelve hours later, rack mead to 1-gallon jug, leaving dregs of yeast. Top off jug, bringing to base of neck. Take a piece of clean paper towel, fold into quarters, and put over mouth of jug. Seal with rubber band. Ferment for 36 hours, replacing paper towel whenever it becomes fouled. Refrigerate 8-12 hours. Rack to new jug and put back in refrigerator for 12 hours. Add 1/4 cup vodka to kill yeast. Rack to fresh jug. Refrigerate 3-4 days. Bottle.

Comments:

This is a quickie mead, drinkable in 2 weeks, however, it does improve with age. Aging at least a couple months is recommended. This mead is excellent chilled.

Mead Types and Ingredients	
Type	Ingredients
mead	honey, optional flavoring ingredients
sack mead	strong mead made with extra honey
show mead	honey
braggot	honey and malt
capsicumel	honey with chile pepper <i>try it, it's not very hot ;-)</i>
cyser	honey and apples
hippocras	honey, grapes and spices
hydromel	a less common name for mead, also the French name
melomel, mulsum	honey and fruit
metheglin	honey and spices
mora	honey and mulberries
omphacomel	honey with verjuice, the juice of unripe grapes
oxymel	mead mixed with wine vinegar
pyment, pyment-claree	honey and grapes
rhodomel	honey with attar, a rose petal distillate
weirdomel	honey with other unusual flavorings [RCD]

Mead Names from Around the World	
Name	Explanation
aguamiel	Spanish mead
ayahuasca	Amazonian mind liberating liquid
balche	Mayan state altering mead made with balche bark
chouchen	Breton (France) mead
hidromel	Portugese mead
hydromel	French mead
idromele	Italian mead
iQhilika	South African mead
madhu	Indian Sanskrit word for mead
mézbor	Hungarian honey wine
med	Ukranian mead
meddeglyn or myddyglyn	Welsh spiced mead
mede	Dutch mead
medica	Slovenian mead
medovina	Bulgarian, Czech and Slovak mead
medovukha	Russian mead
medu	German mead (historical name)
meis	Eritrean mead

meodu	Olde English mead
met	German mead
midus	Lithuanian mead
miòd	Polish mead
mjøð	Danish and Norwegian mead
mjöd	Swedish mead
mõdu	Estonian honey beer
nabidh	Arabic mead
sima	Finnish mead
tej	Ethiopian mead
ydromeli	Greek mead
yeyin dvasb	Hebrew mead

Honey Names	
Name	Country/Language
dvash	Hebrew
hunaja	Finnish
honig	German
honning	Norwegian
honung	Swedish
med	Bulgarian and Slovenian
medus	Lithuanian and/or Latvian honey
mel	Welsh, Brazilian, (and others)
miel	Spanish
mjod	Russian
ngarlu	Australian Aboriginal honey
tapli	Georgian (in the Caucasus)