

Mead Made Easy

Making Easy-Drinking Session Meads

Structure of the talk:

- 1) Cleaning is not the same as sanitizing
- 2) Drawbacks to working with honey
- 3) Benefits to mead
- 4) What you need to get started
- 5) Summer Sipper Recipe
- 6) Next Steps for Summer Sipper

Equipment Supplies:

Bacchus & Barleycorn, Ltd
6633 Nieman Rd
Shawnee, KS 66203
www.bacchus-barleycorn.com

Questions? Need more ideas?

The Mead House Podcast – available on all podcasting platforms

www.themeadhouse.com
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Equipment:

1 Gallon Fermenter
Hydrometer and test jar
Airlock & Bung (#6)
Sanitizer
Yeast (Omega Voss Kveik Recommended)
Fermaid K
Spring Water
Honey
Scale
Racking cane/auto-siphon & siphon hose

Summer Sipper Recipe – One Gallon of Easy Drinking 6% ABV Mead

Honey for 1.055 gravity (approx. 1-1.5#)

1 gal non-chlorinated spring water

Yeast (Omega Voss Kveik or Lallemmand Belle Saison)

2.7g Fermaid K

1 oz honey for carbonating

- 1) Clean and sanitize fermenter and all equipment
- 2) Pour approx. 3 quarts spring water into the fermenter, add approx. one pound of honey, mix thoroughly.
- 3) Test gravity for a target Specific Gravity of 1.055. Add more honey or water as needed to dial this in. +/- .005 points is usually fine.
- 4) Pitch yeast – about 1 TBSP Kveik or 2g dry yeast and affix airlock to the fermenter
- 5) Wait for yeast activity to pick up, stir thoroughly to degas, add Fermaid K, stir to mix
- 6) Wait until airlock slows down, fermentation is complete around 1.000 gravity.
- 7) Optionally rack into another clean gallon container and mix in 1 oz honey for carbonation
- 8) Bottle in about ten 12oz beer bottles, around six 20oz plastic soda bottles or two 2-liter soda bottles. If carbonating, let sit at room temp 2-3 weeks.

What next?!

The recipe above is easy, but it's also versatile. Here are a handful of fun ideas to make different brews with it:

- 1) Sweet mead – Erythritol can be added along with the 1oz of honey before bottling, it's a natural sugar which is not fermentable and can be used to make a safely sweet, naturally carbonated alcoholic beverage. Otherwise, a finished ferment can be stabilized with Potassium Metabisulfite and Potassium Sorbate before adding more honey for a sweet still mead.
- 2) Oak – after fermentation add ½ oz Medium Toast French or American Oak cubes (sometimes called 'beans') and let sit for 2-4 weeks before racking and bottling
- 3) Berry – Two pounds of berries (blueberry, strawberry, etc) frozen, thawed and mashed a bit to break skin, placed in a cheesecloth or nylon bag for easier cleanup added after honey and water are mixed. Use a 2 gallon plastic bucket instead of a 1 gallon fermenter so you can still get a full gallon of result
- 4) Hops – After fermenting, 'dry hop' the mead with ¼ oz of your choice of hops. Citra, Lemondrop, Azacca, & Motueka have fun citrus notes that go great here. Let sit no more than 1 week, replace with fresh hops if more flavor is desired.
- 5) Hibiscus & Lime – ½ of dried hibiscus flowers, zest of 3 limes added after fermentation, let sit for 1 day.