

## Mead Making is Simple

Mead 101 class Border War 1996 in the Barony of Andelcrag  
Taught by Lord Rhys, Capten gen y Arian Lloer

Now this is the quick and dirty version on how to make mead. No extras, just the basics. Is it the only way to make mead? Nope. Is it the best way to make mead? Nope. This is a quick how to get started in your first batch. You will need the following materials to do this recipe:

- 1 Plastic food grade bucket at least 5 gallons, 7 is better
- 1 5 gallon glass carboy
- 1 #7 cork with hole for the carboy; Make sure it fits; there is some variation in carboys
- 1 Bubbler or airlock to put thru the cork
- 1 Hydrometer; used to measure sugar suspended in a solution
- 1 Racking Cane; hard plastic tube for the siphon
- 6 feet Food grade tubing; goes on the raking tube
- 1 Stir paddle or long spoon; preferable plastic
- 2 oz Yeast nutrient
- 1 pk Champagne yeast
- 4 oz Acid blend
- 1 jar Potassium Sorbate
- 1 jar Camden tablets
- 1 pk Sparkloid
- 1 gal Honey; any kind

1. Take a large clean plastic bucket 5 to 7 gallons, add to it 12 pounds (1 gal) Honey and 3 gal of luke warm water, and stir until all honey has dissolved completely.
2. Add to your bucket 3 tsp Brewers acid blend and 5 tsp Yeast Nutrient. Top off the water to 5 gallons. A 4 to one ratio of honey to water is a good basic rule if you are doing any size batch. Stir it all up.
3. Take a hydrometer reading, it should be between 1.080 and 1.090 This is important to record, in the event of problems another brewer needs information to offer advice.
4. Sprinkle yeast packet on top. Wait about ½ hour check for growth (bubbles).
5. Siphon everything into your clean carboy, cork it and stick your bubbler in the cork.
6. Place in an out of the way location until all bubbling drops to about 1 per min. Top of the refrigerator is excellent. This will take from 1 to 12 weeks, depending on conditions.
7. Use a turkey baster to fill the hydrometer and take a reading. It should be close to or at zero.
8. Siphon back into mixing bucket.
9. Use additional honey and sweeten it to your taste. (.032 is a good general number) If you add too much, just put it back on the fridge.
10. Grind 5 Camden tablets (I use a small bowl and the back of a spoon. Add to brew along with 2 ½ tsp Potassium Sorbet. Stir well.
11. Allow the mead to sit at least 1 hour, overnight is better.
12. Take a small sauce pan, DO NOT REUSE FOR FOOD! add 5 tsp Sparkloid compound to 2 cups of water and boil for at least 10 mins, add water to maintain 2 cups as it boils.
13. Add sparkoild to mead while hot. USE A FUNNEL as the hot liquid could crack your carboy.
14. Allow to separate, when crystal clear, bottle it your mead is ready to drink, (older is better)