M E A D

CATEGORY 10

Basic Small Mead

Classification: mead, metheglin

Source: Cher Feinstein (crf@pine.circa.ufl.edu) Issue #267,9/30/89

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.

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.

Specifics:

- Primary Ferment: 2 days
- Secondary Ferment: 2 weeks

Prickly Pear Cactus Mead

Classification: mead, prickly pear cactus

Source: John Isenhour (LLUG_JI.DENISON.BITNET) Issue #177, 6/15/89

This is Dave Spaulding's version that won the grand prize at the 1986 Arizona State Fair.

Ingredients:

- 20 pounds, Mesquite honey
- 75-100, ripe prickly pear cactus fruits
- 2 packs, sherry wine yeast

Procedure:

See Papazian's book. This recipe was based on it.

Specifics:

- O.G.: 1.158
- F.G.: 1.050
- Secondary Ferment: 5 months

Blueberry Mead

Classification: mead, melomel, blueberry

Source: Jonathan Corbet (gaia!jon@handies.ucar.edu) 11/28/88

This mead usually comes out quite dry. This recipe makes 6-1/2 gallons.

Ingredients: (for 6-1/2 gallons)

- 7-10 pounds, fresh blueberries
- 1-2 pounds, corn sugar
- 1-2 ounces, hops (Cascades is fine)
- 10 pounds, honey
- yeast
- lemon grass tea (optional)

Procedure:

To make 6-1/2 gallons of mead, Boil the honey, sugar, and hops for at least an hour (although boiling honey is not favored by most digest subscribers, it works fine and is the method used by Papazian). Clean berries and mash well. Put mashed berries, hot wort, and enough water to make 6-1/2 gallons into a fermenter. Pitch yeast. After one week, strain out berries and rack to secondary. Ferment at least one more month and then bottle, priming with corn sugar and perhaps some lemon grass tea. Age 6 months to a year.

Specifics:

- Primary Ferment: 1 week

Peach Melomel

Classification: mead, melomel, peach mead

Source: Michael Bergman (bergman%odin.m2c.org@ RELAY.CS.NET) Issue #90, 3/1/89

This recipe is based on procedures outlined in Making Mead, by Bryan Acton and Peter Duncan. They advocate the use of campden rather than boiling because they feel that after boiling for a long time most of the essences of the honey are gone. Read

the "Basic Procedures" section of Acton & Duncan for more info.

Ingredients:

- 6 pounds, peaches
- 3/4 pint, elderflowers
- 2-1/2 pounds, acacia honey
- 1/30 ounce, tannin
- Graves yeast
- 1/4 ounce, tartaric acid
- 1/4 ounce, malic acid

Procedure:

Press peaches (after removing pits). Dissolve honey in 4 pints warm water, blend in peach juice along with acid, tannin, and nutrients. Add 100 ppm sulfite (2 campden tablets). After 24 hours, add yeast starter, allow to ferment 7 days before adding elderflowers. Ferment on flowers for 3 days then strain off flowers and top off to 1 gallon with cold water. Ferment until specific gravity drops to 10, then rack. Rack again when gravity drops to 5, and add 1 tablet campden. Rack again when when a heavy deposit forms, or after 3 months, whichever comes first. Add another campden tablet. Rack again every 3-4 months, adding a tablet after every second racking.

Riesling Pyment

Classification: mead, pyment

Source: Jackie Brown (BROWN@MSUKBS.BITNET) Issue #184, 6/24/89

This is more winey than your straight mead, but very pleasant. Medium dry and spritzig---very nice as a table wine. Those of you set up to crush your own grapes might try a grape honey mix. A drink of noble history!

Ingredients:

- 4-1/2 pounds, wildflower honey
- 5-1/2 pounds, partial blueberry honey
- 2 tablespoons, acid blend
- 1 tablespoon, pectic enzyme
- 4 pounds, Alexander's Johanissberg Riesling extract
- 1 pack, Red Star champagne yeast

Procedure:

Boil honey, acid, enzyme and Riesling extract for 1 hour (I have since learned that honey is best not boiled; subsequent batches have been made by holding the mixture for 2 hours). Cool and pitch yeast. Rack to secondary after 8 days. Bottle after 4 months.

Specifics:

- Primary Ferment: 8 days
- Secondary Ferment: 48 days

Cyser

Classification: Cyser

Source: Arun Welch (welch@cis.ohio-state.edu) Issue #537, 11/14/90

Ingredients:

- 4 gallons, fresh cider (no Pot.Sorb)
- 5 to 6 pounds, honey
- 1 gallon, water
- 1 large stick, cinnamon
- 5 cloves
- 2 pods, cardamom
- 2 packs, Red Star Pasteur champagne yeast

Procedure:

Simmer the spices in the water for 10 minutes. Dissolve honey. Simmer and strain crud until there isn't any more. Transfer to primary, along with cider (this should bring primary to a good pitching temperature). Pitch yeast and wait 1 to 2 weeks for the foam to die down. Transfer to secondary. Ferment in secondary 3-6 months. Bottle and age another 3 or more months.

Specifics:

- Primary Ferment: 1--1/2 week
- Secondary Ferment: 3--6 months

Wassail Mead

Classification: mead

Source: Mal Card card@apollo.hp.com, Issue #538 11/15/90

Ingredients:

- 12-1/2 pounds light clover honey
- 4 teaspoons acid blend
- 5 teaspoons yeast nutrient
- wine yeast

Procedure:

Add honey, acid blend, and yeast nutrient to 2 gallons of water and boil for 1/2 hour. Add this to 1-1/2 gallons of cold water in the primary fermenter. Pitch yeast when the temperature reaches 70-75 degrees. Use a blow off tube if you use a carboy. Allow fermentation to proceed for 3 weeks or more (up to several months). When the mead becomes fairly clear, rack to secondary. Attach air-lock. Leave the mead to sit at least 3 weeks. When yeast settles to bottom and is clear, it is ready to bottle. Adding 3/4 cup of corn sugar at bottling will produce a sparkling mead. Sparkling meads should not be made with an original gravity higher than 1.090.

Specifics:

- O.G.: 1.100
- F.G.: 1.000

Quick Mead

Classification: mead, metheglin

Source: Kevin Karplus (karplus@ararat.ucsc.edu) Issue #538, 11/16/90

Yield is 3.1 gallons. Excellent clarity, fairly sweet flavor, slight sediment, light gold color. An excellent batch.

Ingredients: (for 3-1/2 gallons)

- 3 gallons, water
- 5 pounds, honey
- 1/3 cup, jasmine tea
- 1/2 teaspoon, ground ginger
- 2 teaspoons, cinnamon
- 1/2 teaspoon, ground allspice
- 1/2 teaspoon, ground cloves
- 1/2 teaspoon, ground nutmeg
- ale yeast

Procedure:

Boil water, adding tea and spices. Remove from heat and stir in honey. (Some mead makers boil the honey, skimming the scum as it forms). Cover boiled water, and set aside to cool (this usually takes a long time, so start on the next step). Make a yeast starter solution by boiling a cup of water and a tablespoon or two of honey. Add starter to cooled liquid. Cover and ferment using blow tube or fermentation lock. Rack two or three times to get rid of sediment.

The less honey, the lighter the drink, and the quicker it can be made. 1 pound per gallon is the minimum, 5 pounds per gallon is about the maximum for a sweet dessert wine. This mead is a metheglin because of the tea. The yeast is pitched one day after

starting the batch, the crud skimmed about 10 days later, then wait 3 days and rack to second- ary. Wait 2 more weeks and bottle--about 4 weeks from start to finish.

Sack Mead

Classification: mead, metheglin

Source: Kevin Karplus (karplus@ararat.ucsc.edu) Issue #538, 11/16/90

Sweet, smooth, potent. A dessert wine. This is perhaps the best of my 20 or more batches of mead.

Ingredients: (for 3.7 gallons)

- 3 gallons, water
- 16 pounds, honey
- 1/4 cup, keemun tea
- 1/4 cup, oolong tea
- 2 teaspoons, cinnamon
- 1/2 teaspoon, whole anise seed
- 18 clusters, cardamom, crushed
- 20 allspice, crushed
- 1 inch, galingale root, crushed
- yeast
- unflavored gelatin (fining)

Procedure:

Boil water, adding tea and spices. Remove from heat and stir in honey. (Some mead makers boil the honey, skimming the scum as it forms). Cover boiled water, and set aside to cool (this usually takes a long time, so start on the next step). Make a yeast starter solution by boiling a cup of water and a tablespoon or two of honey. Add starter to cooled liquid. Cover and ferment using blow tube or fermentation lock. Rack two or three times to get rid of sediment.

This recipe took about 6-1/2 months from brewing to bottling. First rack took place 15 days after brewing. 2nd rack 3 weeks later. 3rd rack 3 months later. Gelatin added 1 month later. Bottled about 2--1/2 months later. Yield 3.7 gallons.

Mead

Classification: mead, traditional mead

Source: Carl West (eisen@kopf.hq.ileaf.com) Issue #591, 3/7/91

It was still bubbling when I bottled. Yes, I plan to begin drinking it soon, before it becomes a grenade six-pack.

Ingredients:

- 1 gallon, bottled water
- 2 pounds, generic honey
- 1 Medium lemon, zest and juice
- 1/4 teaspoon, Red Star Champagne yeast

Procedure:

Simmer these together and skim off the scum as it rises. If you wait for it all to rise so you can skim just once and you miss the moment, the scum sinks, never to rise again. Pitch yeast when cool and kept it at room temp (65-72) for 5 weeks where it bubbled about once every 5 seconds for the whole time.

Specifics:

- Primary Ferment: 5 weeks

Melomel

Classification: mead, melomel, kiwi mead, star fruit mead, cranberry mead

Source: Michael Zenter (zentner@ecn.purdue.edu) Issue #592, 3/8/91

Now for the weirdness. I pitched at about 6 PM. No real activity the following day until about 4 PM when all of the sudden, there was a violent eruption of foam out of the airlock. No warning at all.

Ingredients:

- 16 pounds, wildflower honey
- 5 gallons, water
- 5 kiwis
- 3 star fruits
- 1 pound, cranberries
- acid blend to .45 tartaric
- MeV liquid mead yeast culture

Procedure:

Pasteurized the honey and fruit at about 180 degrees for 10-15 minutes, ran through a chiller, pitched with VERY vigorous aeration. Let it sit with the fruit in for 7 days, then rack off.

Specifics:

- O.G.: 1.124

Sweet Mead

Classification: mead, metheglin

Source: Rob Derrick (rxxd@doc.lanl.gov) posted this recipe from C. J. Lindberg, Issue #610, 4/4/91

Ingredients: (for 1 gallon)

- 5 pounds, Honey (Smith's brand)
- 1 teaspoon, Citric Acid
- 1/4 pint, Strong Tea
- 1 package, Champagne Yeast
- Yeast Nutrient

Procedure:

Boil 1 quart of water, honey and citric acid for seven minutes. Then the add the tea and boil for five more minutes. The mixture was then added to 48 FL. oz. of cold water in the one gallon jug. The wort was then cooled overnight to 70 degrees. Add yeast and yeast nutrient. Ferment for four months.

Specifics:

- O.G.: 1.153

Blueberry Mead Recipe

Classification: mead, melomel, blueberry mead

Source: Jay Hersh (hersh@expo.lcs.mit.edu) Issue #643, 5/23/91

This mead had a terrific rose color. It took over 8 months to really age, and was fantastic after 2 years. It had a nice blueberry nose to it, and quite a kick.

Ingredients:

- 12 pounds, Wildflower Honey
- 2 pounds, blueberries
- 2 teaspoons, gypsum or water crystals
- 3 teaspoons, yeast nutrient
- 1 ounce, Hallertauer Leaf hops
- 1 tablespoon, Irish Moss
- 2 packs, Red Star Pastuer Champagne yeast

Procedure:

Boil hops, yeast nutrient and water crystals for 30 - 45 minutes. Add Irish Moss in the last 15-30 minutes of the boil. Turn off the heat and add the honey and the blueberries, steep at 180-190 degrees for 15 minutes minimum (30 minutes is ok too). Pour the whole mixture to a bucket or carboy and let

cool (or use a wort chiller if you have one). Add the yeast at the temperature recommended on the packet (85-90 degreesI think). Let it ferment. Rack the mead off the fruit after 6-7 days (you can actually let it go longer if you like). Let ferment for 4 more weeks in the secondary then bottle. Other people like to rack their meads at 3-4 week intervals and let it keep going in the carboy. I don't think too much fermentation went on after the first 4 weeks (I made this in July so it fermented fast), so if you keep racking you'll basically be doing some of the aging in the carboy, otherwise it will age in the bottles.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 4 weeks

Standby Mead

Classification: mead

Source: Michael Tighe (tighe@inmet.camb.inmet.com) Issue #697, 8/8/91

To quote the original source: "It will be quick and pleasant from the very start and will keep for a month or more." Other variations inclued: Add lots more honey and let it ferment till it stops. Bottle and wait a month or more, you get champagne.

Use some other citris fruit peel, such as lemon or grapefruit.

Add some other fruit flavoring (crushed berries of some sort).

Load up on the ginger (my friend makes Death by Ginger by using pounds of ginger per gallon!)

Ingredients: (for 1 gallon)

- 1 gallon, Water
- 2 pounds, honey
- 1 Thumb size piece of ginger
- 2 Tablespoons, Orange peel (no white pith please)
- Champagne yeast

Procedure:

Bring the honey and water to a boil skimming off the white and brown foam as you heat it. Simmer/skim for about 5 minutes per gallon (5 gallons == 20 min). When the boiling is almost done, add the ginger and orange peel. Cool (I usually let it cool "naturally"). Work with yeast (Werka Mead Yeast is good, champagne or general purpose wine yeast will do). Bottle after two weeks (while it's still sweet and still quite active). Refrigerate the bottles after another two weeks (to avoid the glass grenade syndrome and to make the yeast settle out of the mead).

Specifics:

- Primary Ferment: 2--3 weeks

Honey Ale (Mead)

Classification: mead

Source: David Haberman (habermand@afal-edwards.af.mil) Issue #722, 9/12/91

This was the very first beer I ever made and 7 years ago most people I knew didn't worry about the bittering units of the hops. I would guess that they were around 3% AAU's. Red star was the main yeast used at the time. Yeast nutrient is necessary since the honey does not have the required food for the beasties. I used buckwheat honey because I like the flavor. Do not drink this beer until at least 1 month after bottling. Since it is made from honey the ale improves with age. A bottle that I saved for 4 and a half years tasted so good that I wish I had saved more! The beer had a very nice honey aroma and flavor. The hops were enough to balance the sweetness. I don't think that I would change anything except try to make more and keep it a while before drinking.

Ingredients:

- 4 pounds, Buckwheat honey
- 4 ounces, Styrian Goldings hops
- 7 grams, Red Star Ale yeast
- 1 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 1 cup, corn sugar

Procedure:

Boil honey and 3 gallons water with 3 ounces hops for 47 minutes, add 1 ounce last 7 minutes. Before adding hops, skim off the scum that rises to the top. Cool and pour into fermenter and top to 5 gallons. Add acid blend, nutrients and re-hydrated yeast. When fermentation completes, mix with 1 cup sugar, a little yeast and bottle.

Specifics:

- O.G.: 1.031
- F.G.: 0.997

Orange Ginger Mead

Classification: mead, metheglin

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #618, 4/18/91

After several months it's just getting drinkable now. If I let a bottle sit in the fridge for about a week, and decant very carefully, it's very good, and gives one heck of a buzz.

Ingredients: (for 6 gallons)

- 15 pounds, clover honey
- 181 grams, grated ginger
- 2 tablespoons, gypsum
- 3 teaspoons, yeast energizer
- 1 ounce, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 4-5 pounds, oranges
- juice from 1 orange
- 1/2 teaspoon, irish moss
- champagne yeast (Red Star)

Procedure:

Combine honey, ginger, orange juice, 1/2 ounce of hops, and yeast energizer and bring to a boil. Remove a small amount of wort to be used for a yeast starter (Allow starter to cool, and add yeast). Boil the remaining wort 30 minutes. Add another 1/2 oz hops and boil for additional 30 minutes. Turn off heat. Cut 4-5 lbs of oranges in half, and squeeze into the wort. Toss in orange halves after squeezing. Let sit 12 min. Strain into fermenter sparged into cold water, while removing the orange halves and squeezing the last bit out (with clean hands---very hot---ouch!).

Specifics:

- O.G.: 1.088
- F.G.: 0.998
- Primary Ferment: 12 days at 65--70 degrees
- Secondary Ferment: 1 month

Traditional Mead

Classification: mead, traditional mead

Source: John Carl Brown (brown@cbnewsh.cb.att.com) 3/12/92

However, I plan to make this a sparkling mead by priming with 1/2 cup of corn sugar when bottling.

Ingredients:

- 12--1/2 pounds, honey (6--1/2 of clover, of wildflower)
- 4 teaspoons, acid blend
- 5 teaspoons, yeast nutrient
- 2 packages, Red Star Pasteur Champagne yeast

Procedure:

On process, there is contention about the need to boil honey. I've seen suggestions to use campden tablets, to pasteurize by holding at 170 degrees, and to boil for only 15 minutes. Honey itself inhibits bacterial activity but does not kill organisms. Advocates of non-boiling feel too much flavor and aroma are lost by boiling. On the other hand boiling is said to ensure a clean wort and aid in clearing. I boiled, rehydrated the yeast and pitched at 80 degrees and then have kept the carboy in a 70 degree room.

Ale Mead

Classification: mead

Source: justcoz@triton.unm.edu, r.c.b., 4/19/92

This was part of a long series of messages posted by justcoz on the history of mead. Preceding this message was a discussion of economic factors that caused the decline in popularity of mead and an explanation of how, at one time, most meads (such as those consumed by the Vikings) were of low strength, such as this mead.

Ingredients: (for 1 gallon)

- 1 pound, honey
- 1 ounce, hops
- 1/4 ounce, citric acid (or juice of 2 small lemons)
- 2 tablespoons, yeast nutrient
- 1 package, brewers yeast (ale yeast)
- 1 gallon, water

Procedure:

Dissolve the honey in 6 pints hot water and bring to the boil. Add the hops and boil vigorously for about 45 minutes. A few of the hops should not be added initially, but put in about 5 minutes before the wort reaches the end of the boiling period. Strain off the hops, add the citric acid and nutrients, allow to cool overnight (covered closely), then bring the volume up to 1 gallon with cold water. Add the yeast to the cool wort and allow to ferment to completion, skimming off the yeast as you would for a beer. Allow to settle for a few days after the fermentation ceases, then rack into quart bottles, adding one level teaspoonful of sugar to each bottle. Seal the bottles, store in a warm place for 2-3 days to ensure that bottle fermentation begins, then move to a cooler location to assist clarification. Subsequently treat as a bottled beer. Priming is not essential, and, after fermentation, the ale mead may be matured as a draught beer and drunk after a few months.

Queen Elizabeth's Mead

Classification: mead, metheglin

Source: justcoz@triton.unm.edu r.c.b., 4/19/92

Queen Elizabeth's own royal recipe for mead has survived to this day, although no brewer in his senses would want to make such a sickley concoction. This is a modern adaptation of Her Majesty's recipe which should prove satisfactory insofar as the herbs are infused in the finished mead. This enables the brewer to exercise much greater control over how much herb flavor is imparted to the drink.

This recipe was preceded by a discussion of how, during Elizabethan times, sweetners, spices, etc., were added to meads and how a range of pyments and metheglins came into existence.

Ingredients: (for 1 gallon)

- 3--1/2 pounds, honey
- 1/4 teaspoon, acid blend
- 1 tablespoon, yeast nutrient
- 1/2 ounce, rosemary
- 1/2 ounce, bay leaves
- 1/2 ounce, thyme
- 1/4 ounce, sweet briar
- 1 campden tablet
- 1 package, Madeira yeast
- 1 gallon, water

Procedure:

In the primary, dissolve the honey, acid blend, yeast nutrient and yeast in 1 gallon of luke-warm water. Add the campden tablet. Attatch airlock and let sit until ferment is complete (about 3 - 5 weeks). Syphon off sediment into secondary and let sit for 6 months. When wine is 6 months old, rack back into primary. Place herbs in nylon straining bag (securely tied) and place in primary. Taste the wine daily until the flavor extracted from the herbs is satisfactory, then remove the bag of herbs. Mature for at least an additional 6 months, racking every 2 months to aid clearing.

Maple Mead

Classification: mead, maple mead

Source: coz@triton.unm.edu Issue #881, 5/14/92

If you are going to make a small quantity of this brew, I sugget that you follow this recipe fairly closely.

Ingredients:

- 3--1/4 pounds, maple syrup
- 7 pints, water
- 1/2 teaspoon, acid blend
- 3/4 teaspoon, yeast energizer
- 1 campden tablet
- 1 package, Red Star champagne yeast

Procedure:

It'll take about a day to really get fermenting, and should go like crazy for 4 to 6 weeks. Rack off the yeast sediment at that time and then re-rack at least 3 times at 3 month intervals. It'll be ready to bottle by 9 or 10 months of age, but the longer it sits, the mellower and smoother it becomes.

Ingredients for 5 gallon batch:

- 1 1/2 gallons of maple syrup
- 4 gallons water
- 2 tsp acid blend
- 4 tsp yeast energizer
- 1 campden tablet
- 1 pkg Red Star champagne yeast

2nd Mead

Classification: mead

Source: Jacob Galley (gal2@midway.uchicago.edu) Issue #897, 6/5/92

This stuff smells incredible---slightly orange, slightly fruity, very much like flowers. The grape juice had not fermented out completely (it's not explosive, yet), but neither was it noticeably sweet. The grape masks whatever young-taste the mead still has in it (not much). After two weeks it was lightly carbonated and a very clear pink.

Ingredients:

- 7 pounds, clover honey (60 min boil)
- 5 pounds, orange blossom honey (60 minutes)
- 1 pound, chopped raisins (dark) (30 minutes)
- 1 teaspoon, thyme (30 minutes)
- 1 pack, Red Star champagne yeast
- yeast nutrient

Mead Ale

Classification: mead, metheglin

Source: James Smith (SMITH%8616.span@fedex.msfc.nasa.gov) Issue #922, 7/14/92

My hypothesis, which has a little data to support it, is that boiling the honeywort reduced fermentation time (while also removing a lot of the honey essence, I imagine). Note that the above is a 5 gallon batch. I don't have a hydrometer so I can't guess the OG or FG, but this stuff is pretty thin. Fermentation takes 2-3 weeks, sometimes I rack, sometimes not. Basically I don't put much effort into this stuff; hell, it's 97 degrees here and I'm not running my AC enough to get the temperature down past 80, so why try to make anything award-winning when it's doomed to failure?

Ingredients:

- 5--7 pounds, honey (usually the stuff from Sam's Club in the 1/2 gallon jug)
- 2 cracked cinnamon sticks
- 20 cracked allspice
- other flavorings (ginger, hops, orange peel, nutmeg, etc.)
- maybe a couple pounds of fruit
- Edme ale yeast

Mead

Classification: mead, cyser

Source: Rudyard A.K. Porter (rp9780@medtronic.com) r.c.b., 7/23/92

I bottled one with a little coriander and one with some cinnamon. These should be interesting.....

Ingredients: (for 1 gallon)

- 2--1/2 pounds, clover honey
- 2 teaspoons, yeast nutrient
- 1/2 pack, Red Star champagne yeast
- Apple cider to fill to 1 gallon

Procedure:

Heat (not boil) 1/2 gallon apple cider, yeast nutrients, and honey to about 170 degrees. Hold at 170 for 30 minutes. Skim off any foam that develops, although my honey was very "clean" and had no foam develop. Transfer to 1 gal cider jug and fill to within 1" of top with cool apple cider. Wait for temperature to drop below 80 degrees (refridgerator is nice place to cool this one) and then pitch the yeast.

Specifics:

- O.G.: 1.130
- F.G.: 1.030

Traditional Mead

Classification: mead, traditional mead

Source: Roy Rudebusch (roy.rudebusch%travel@wugate.wustl.edu) r.c.b., 9/28/92

If the mead should ferment too dry, dilute 1/2 pound honey with an equal part of water and treat with SO2 and pectic enzyme and add to mead.

If you do everything as described this mead should ferment out in less than a month. Bottle when the mead does not throw any sediment for a three month period.

Ingredients:

First addition:

- 7 pounds, Mesquite honey dissolved in up to 2--1/2 gallons water
- 1/2 teaspoon, Sodium Bisulfite
- 1 teaspoon, regular strength pectic enzyme
- 2 teaspoons, yeast nutrient
- 1 teaspoon, acid blend
- wine yeast (Prise De Mouse)

In the Second addition:

- 13 pounds, mesquite honey, dissolved in up to 2--1/2 gallons water
- 1/8 teaspoon, Sodium Bisulfite
- 2 teaspoons, pectic enzyme
- 2--1/2 teaspoons, yeast nutrient
- 2 teaspoons, acid blend

Procedure:

Dissolve honey in water and add other minerals etc. Stir well and let sit in warm place for 2--5 days. On second day, start building the yeast starter by boiling 1 pint or so of water and adding 1 cup of dry malt extract. Hydrate yeast per package instructions and add to cooled extract mix. When yeast begins to give off CO2, add 2 more cups of extract and shake. When yeast looks active, add to must. Aerate.

When mead ferments below 1.010, prepare the second addition of honey in the same way as the first addition. After letting it rest a couple days, add to the fermenter with the first addition. Mix well.

Specifics:

- O.G.: 1.140
- F.G.: 1.025

Maple Wine and Traditional Mead

Classification: mead, maple mead

Source: John Gorman (john@rsi.com) Mead Digest #19, 10/17/92

The question was asked: "what would a mead made with pure maple syrup taste like?" Now on my sixth batch, I can say "like ambrosia.

Maple wine becomes crystal clear with a beautiful sherry color within 60 days. I find that mead will usually clarify in 90-120 days. If you choose to bottle the mead before it is clear, it will clarify in the bottles, leaving an unsightly but delicious sediment.

Ingredients:

- 8-9 quarts, maple syrup or about 5--1/2 quarts, honey
- 5 teaspoons, yeast nutrient
- 15 grams (1 pack), champagne or any white wine yeast

Procedure:

Hydrate the yeast in warm water and dissolve the yeast nutrient in hot water. Mix the maple syrup or honey with cold water in a large open container to almost 5 gallons at your target specific gravity. Splash or spray the water to oxygenate the must so that the yeast can multiply rapidly.

Pitch the dissolved yeast and yeast nutrient, dregs included, into a glass carboy. Then splash in the must and slosh around until well mixed, oxygenated, and full.

Use a blow off tube for the first few days and then switch to a water trap. After about

60 days, when the maple wine is crystal clear and you can shine a flashlight beam right thru the carboy onto the wall, bottle your maple wine. It is ready to drink immediately. Make some for Christmas!

I always use yeast nutrient and plenty of yeast for starter, so the fermentation takes off with a bang and the rapidly rising alcohol content quickly kills anything else. For this reason I have never heated the maple syrup or honey, and have had no problems with contamination.

Specifics:

- O.G.: 1.120---1.130
- F.G.: 1.015---1.030

Cranberry Mead

Classification: mead, melomel, cranberry mead

Source: John Wyllie (skl6p@cc.usu.edu) Mead Digest #25, 10/23/92

Ingredients: (for 2 gallons)

- 1 gallon, ocean spray cranberry juice (included a nice 1 gal glass ferementer!)
- 5 pounds, clover honey
- 1/2 teaspoon, yeast nutrient
- 1/2 teaspoon, acid blend
- a handful of raising Red star champagne yeast

Procedure:

I added a campden tablet to the juice (24 hrs) then pasteurized the honey with water to make 1 gallon. I have two 1 gallon jugs for fermenting. I'm still waiting for the lag to end and ferement to begin. It has gotten cool in the basement, so I brought one upstairs, and pitched another sachet of yeast into the two jugs.

Jamaica Blue Mead

Classification: mead, metheglin, blueberry mead

Source: Guy D. McConnell (guy@mspe5.b11.ingr.com), Mead Digest #32, 11/11/92

This is my first mead---it is a takeoff on Papazian's Barkshack Ginger Mead.

Ingredients:

- 6 pounds Clover Honey, raw
- 1 pound Orange Blossom Honey, raw
- 1.5 pounds Corn Sugar
- 2 ounces Freshly Minced Ginger Root
- 4 each 3.5" Cinnamon Sticks, cracked
- 1.5 tsp. Gypsum
- 3 tsp. Yeast Extract
- 1/4 tsp. Irish Moss Powder
- 1 gallon Alabama Blueberries
- 2 each Lemons, halved
- 1 pack WYeast #1214 Belgian Ale
- 3/4 cup Corn Sugar (bottling)

Procedure:

Add honey, corn sugar, gypsum, Irish moss, and yeast extract to 1.5 gallons of water in brewpot. Simmer for 10 minutes, skimming the foam with a strainer. Add ginger root and simmer for 10 more minutes without skimming. Remove from heat, squeeze lemons into brewpot, and throw in lemons. Cover and let stand for 15 minutes. Strain out lemon halves and ginger and add blueberries. Chill and pour mixture into primary. Pitch yeast starter, shake well, and attach blowoff hose. After gravity falls to 1.020 or within 7 days, whichever comes first, rack to secondary leaving fruit behind. Age for 1 - 2 months in secondary. When fermentation is complete, prepare a tea by simmering cinnamon for 30 minutes in a covered pot. Cool and add to bottling bucket with priming solution. Bottle, age for 6 - 12 months, chill, and enjoy!

Specifics:

- O.G.: 1.050

Mead

Classification: mead, traditional mead

Source: Brian Smithey (Brian.Smithey@Central.Sun.com), Mead Digest #39, 11/19/92

I used a good portion of that wildflower honey, and it really comes through in both the aroma and flavor of this medium strong and sweet mead.

This mead has a golden, almost orange color, whereas most of the lighter, dry meads that I've consumed have been more light and pale. There is a noticable honey aroma, distinctively wildflower. The flavor is a bit sweet, like a dessert wine, but not heavy or viscous like a liqeur. I've only tasted a few bottles as this mead was just bottled a couple of months ago, but there are no unpleasant flavors present; I was expecting "young" flavors that would require the legendary 1 year of aging. I'll try to go easy on it so I can see how it develops!

Ingredients:

- 5-1/2 pounds Madhava's "Mountain Gold" Western Wildflower honey
- 3-1/2 pounds Madhava's "Mountain Gold" Colorado Clover honey
- 3-1/2 teaspoons "Yeast Food" (from Great Fermentations of Santa Rosa)
- 2-1/2 teaspoons wine acid blend (citric, malic, tartaric)
- 1/4 teaspoon grape tanning (powder)
- water to 3-1/2 gallons
- 10 grams rehydrated Prise de Mousse (S. bayanus) dry yeast (from GFSR)

Procedure:

Simmered all ingredients (except yeast!) at approx. 170 F. for 1 hour, skimming foam. Chilled, racked to 5 gallon carboy, pitched yeast, and attached air-lock. Racked to 3 gallon carboy with air-lock after 1 month. Bottled 4 months later, mead was crystal clear and no air-lock activity for a month. This is a still mead, no priming was added at bottling time.

Specifics:

- OG: 1.111
- FG: 1.014

Forest Mead

Classification: mead, metheglin

Source: Jacob Galley (gal2@midway.uchicago.edu), Mead Digest #50, 12/5/92

I brewed my juniper metheglin last night. This is my fifth mead (in my first year of meading), but there were some lot of firsts.

Ingredients:

- 5 lbs Buckwheat honey
- 3 lbs Clover honey
- 1/2 cup Fresh juniper berries, ground up
- 1 oz Fresh rosemary leaves
- 2 Bay leaves
- 1 pot Really strong pu--erh tea (very earthy flavor, high tannin)
- Belgian ale Wyeast

Procedure:

I tried not to boil the must, for the first time. But then I didn't want to skim the white

scum off too quickly, because I was afraid of removing the juniper pulp before it could flavor the mead. So I waited about an hour first. By this time, all the scum had disappeared! and I had nothing to skim.

Cyser

Classification: mead, cyser

Source: Mark Taratoot (slndw@cc.usu.edu), HBD Issue #1066, 1/29/93

Ingredients:

- 1/2 gallon, snowberry honey (5-6 pounds)
- 4 gallons fresh cider
- 12 ounces Seneca granny smith apple juice concentrate
- 3 teaspoons acid blend
- 3 teaspoons yeast nutrient
- 10 campdon tablets
- yeast

Specifics:

- O.G.: 1.082

Balm Mead

Classification: mead, metheglin, balm

Source: Jane Beckman (jane@stratus.swdc.stratus.com), MLD #51, 12/8/92

I'm trying a mead variant on balm wine. Why use sugar when you can make a mead variation, right?

This is a 1 gallon test batch, partly because I didn't want to cut down the entire patch of lemon balm, hoping our warm weather will keep it going through the winter.

Ingredients: (for 1 gallon)

- 3 lbs honey
- 1 gallon water
- 1 orange
- 1/2 gallon packed fresh balm leaves

Procedure:

Boil the honey and water together. (I simmered it until black, ropey gunk stopped rising---what IS this stuff? Anyone ever encounter the like? This time, it took about 20 minutes to get all the scum off, less than normal, but it was mostly this truly gross black gunk that was rising.) Put modest amounts of the orange peel into the primary fermentation container with the balm leaves. (I took a strip of peel around the circumference.) Add the juice of the orange. Pour the must over the balm leaves and orange peel. It should be VERY hot, since you are essentially making balm tea, at this point. Cover, and leave to cool. When down to blood-warm, add yeast to the top and cover. Rack to secondary fermenter after three days and filter out the balm leaves at this time. Cork with a lock.

Borscht Mead

Classification: mead, beets, carrots

Source: Brewed by Bob Grossman, posted by Daniel F. McConnell (Daniel.F.McConnell@med.umich.edu), MLD #99, 3/18/93

It was brewed by Bob Grossman of Haddington Heights, NJ, for the 1st Mazer Cup Mead Competition.

Ingredients: (for 3-1/2 gallons)

- 5 lb clover honey
- 3 lb wildflower honey
- 6 lb organic carrots
- 4 lb orgnic beets
- Red Star Prise de Mousse yeast

Procedure:

Vegetables were stewed in 180 deg water for 15 min before being put through a juicer. Honey boiled 15 min, cooled to 80 deg before adding juice.

Specifics:

- O.G.: 1.110
- F.G.: 1.005
- Primary: 1 month at 60-65 degrees
- Secondary: 3 months at 60-65 degrees

Simple Cyser

Classification: mead, cyser

Source: Chuck Cox (chuck@synchro.com), MLD #100, 3/19/93

Here's a very simple recipe that produces an excellent medium-sweet cyser. Fall is the perfect time of year to start a cyser. If you saw a lot of senior beer/mead judges staggering around the last national homebrew conference late at night, a keg of this was to blame. The honey and cider were all from New England. This was quite drinkable after 3 months, and is truly dangerous after a year. It is just sweet enough to deceive the unwary as to its true alcoholic strength. I just bought enough honey and cider to make a 1/2 bbl batch.

Ingredients: (for 7 gallons)

- 10 pounds clover honey
- 10 pounds wildflower honey
- 5 gallons cider
- 6 campden tablets
- ale yeast

Procedure:

My standard procedure:

Mix everything except the yeast. Let sit in loosely covered fermenter for 24 hours. Add yeast. Rack to secondary when fermentation slows. Rack to keg when still. Force carbonate if desired. Condition for as long as you can stand it. Drink liberally. Fall over.

Strawberry Melomel

Classification: mead, melomel, strawberry mead

Source: Robert Crawford (betel@camelot.bradley.edu), MLD #100, 3/19/93

It's only been two months, but it's already very nice. In fact, it's half gone :-)

I'm planning another batch, this one with three pounds of honey and two pounds of strawberries. Needless to say, this one will have more strawberry flavor and more alcohol...

Ingredients: (for 1 gallon)

- 2.5 lbs Clover Honey
- 1 lb frozen strawberries
- acid blend (dosage as per the package's instructions)
- grape tannin
- 1 Campden tablet
- pectic enzyme
- Montrachet yeast

Procedure:

I boiled and skimmed the honey with nine pints of water, put the strawberries in a must bag, then poured the hot honey water over the strawberries, Campden, tannin, and acid blend. A day later I added the pectic enzyme, and a day later the yeast.

After a week in the primary, I removed the horribly changed strawberries and

siphoned into a secondary. Three weeks later the fermentation had stopped, and it had cleared. (Honestly -- I've never had the year-long ferments that others have mentioned.) I stabilized it with potassium sorbate, sweetened it with table sugar, and bottled it.

Pumpkin Mead

Classification: mead, pumpkin mead, fruit, melomel

Source: Jane Beckman (jane@stratus.swdc.stratus.com), MLD #30, 10/31/92

I've never tried it with pumpkin, but I've made a lot of meads with canned fruit as a flavoring agent. Based on the density of canned pumpkin, I would reduce the fruit amount to one can, and use pumpkin pie spice, increasing the spice amount to a tablespoon, to get that real pumpkin pie flavor.

I've been using this recipe as a base for fifteen years, and have gotten some really interesting meads by adjusting the fruits and the ratio of ingredients. Although I never had the courage to re-try the one adaptation that turned the bottles into geysers that all shot their corks and contents out, within a two-hour period, four months after bottling... :-(

Ingredients:

- 2 gallons of water
- 5 lbs honey
- 3 8-oz cans of fruit
- 1 tsp spices
- twist of orange peel
- yeast

Procedure:

Boil, skimming, for one hour. Strain out the fruit and transfer to the fermentation container and add the orange peel. Cool overnight, add your favorite yeast and stopper with your fermentation lock. Ferment approximately 3-4 weeks. (Makes a killer pear mead and cherry melomel.) Both fruit and spices can be adjusted to taste. The general finish turns out on the dry side, so if you like really sweet mead, you may also want to increase the amount of honey.

Mulberry Mead

Classification: mead, melomel, mulberry mead

Source: Thomas Manteufel (thomas@ct.med.ge.com), Mead Digest #148, 6/6/93

This mead recently (March 20) won a first in the mead/cider category of the Brewer's Of South Suburbia (south suburban Chicago) regional homebrew competition. It's a simple recipe that lends itself well to many different melomels. This was a medium mead. If I want a sweeter taste, I use 3 pounds of honey, and a pound of fruit, varying according to the fruit's strength.

Ingredients: (for 1 gallon)

- 2# wildflower honey
- 12 ozs. frozen mulberries
- water up to 1 gallon
- Red Star Montrachet yeast

Procedure:

Pasturized and skimmed honey at 170F for 1/2 hour. Added frozen mulberries at end of heating. Pitched with rehydrated Red Star Montrachet yeast. Used NO nutriment.

Racked to secondary after 9 days, as berries were beginning to bleach. Bottled when 2 months old.

Specifics:

- O.G.: 1.082
- F.G.: 1.002

Spicy Lemon-Ginger Mead

Classification: mead, metheglin

Source: Mark A Fryling (mfryling@magnus.acs.ohio-state.edu), HBD Issue #1162, 6/15/93

With all the recent posts on the network regarding summer brewing and specifically the use of summer fruits in brewing, I felt compelled to share some info about the excellent results we've had on our last few batches of mead. In particular I've found that Lalvin 71B-1122 (s. cerevisiae) is a very good yeast for meads and melomels (mead with fruit). The reason I like this stuff so much is that the samples seem to be quite fresh (high apparent percentage of viable cells), the fermentation is active and very quick, and the strain is not overly attenuative so that a slight residual sweetness remains in the finished product (sorry but I dont have numbers on SG and FG). We've now made two batches of a spiced mead (no fruit) and both were completely clear and ready to bottle after spending 1 wk in the primary and only about 3 wks. in the secondary. Other yeasts I have tried (including Red Star Pasteur Champagne, and Eppernay 2) have taken much longer to clear out and have finished a bit dry for my taste.

We also experienced very quick (about 5 wks.) clearing on our the one melomel we made using this strain (a Kiwi mead with 8lbs honey and 12lbs crushed kiwi fruit). A strawberry melomel (8-10lbs light honey and 15lbs frozen strawberries picked last weekend) is on the list for tomorrow.

Believe it or not, this stuff tastes great after only a month or two in the bottle. It has a mouthfeel thats not unlike a medium sweet champagne, but of course, the flavor is mead all the way.

For melomel, I generally cut back to about 8lbs of honey and replace the sugar with 8-15 lbs of crushed fruit. My best results, though done with different yeast, have been with black rasberries (fresh picked then frozen before use), and a combination of peaches and strawberries (yummy). I've heard of different techniques, but we've had good luck and no unwanted innoculations just adding the thawed and crushed fruit to the hot honey wort just at the end of the boil and steeping (read pasturizing) the fruit for 15min. Oh, BTW the spices should also be cut back or deleted all together to let the fruit character come through.

Ingredients:

- 10-15lbs light (clover, orange blossom etc) honey
- 1/4 oz good flavor hops (I like cascade or hollertau)
- 4 oz grated fresh ginger
- 1/4 oz good aroma hops
- a strong tea made from 1 oz dried lemongrass, and several (5 or so) bags of your
- favorite blend (we have used chammomile and constant comment)
- 1.25 tsp yeast energizer
- 2 pkgs (10g total) of Lalvin S. Cerevisiae rehydrated yeast
- 3/4 cup corn sugar (priming, optional)

Procedure:

Bring honey to a boil with 2gal good brewing water. Boil 15 minutes. Add tea, hops, and ginger at the end of the boil and steep for 15 min. Cool to about 75F and dilute to 5gallons. Add 1.25 tsp yeast energizer, and 2 pkgs (10g total) of Lalvin S. Cerevisiae rehydrated according to instructions.

When completely cleared in secondary, bottle with 3/4 cup corn sugar if a sparkling mead is desired.

Lavender Mead

Classification: mead, lavender mead

Source: Leigh Ann Hussey (leighann@sybase.com), Mead Digest #177, 7/21/93

This is based on H.E. Bravery's Rose Mead, from *Home Brewing Without Failures*.

Ingredients:

- 4lb honey
- 1 pint lavender flowers
- 1/2t champagne yeast
- 1/4t citric acid
- 1/2t tannin powder
- 1t yeast nutrient

Procedure:

Boil together honey and 1/2gal water for 5 min. Put flowers with citric acid and tannin in a gallon jug and pour the hot liquid over. Let cool in a sink of cold water to room temperature, then add yeast and nutrient and further water to make a gallon plus a pint. Add the airlock. Let ferment 1 week, then strain out flowers. Set the lock on again and ferment until all quiet. Bottle and age.

Specifics:

- Second Ferment: 112 days
- Aging (so far): 109 days and already great.

Apricot Melomel

Classification: mead, melomel, apricot mead

Source: Mike Lindner (mpl@cmprime.att.com), Mead Digest #190, 8/11/93

Well, I finally took the plunge. On Saturday I made an apricot melomel, my first attempt at a mead (although I've made beer before). I basically used Papazian's "Barkshack Ginger Mead" recipe, with some variations.

Ingredients:

- 9 lbs. wildflower honey
- 4 oz. grated ginger root
- 1 1/2 t. gypsum
- 1 t. citric acid
- 1 T. yeast nutrient
- 1/2 t. irish moss
- 3 lbs. apricots
- 2 pkgs. Red Star Pasteur champagne yeast
- 5+ gal. Poland Springs bottled water (my tap water tastes AWFUL)

Procedure:

Heated 2.5 gal. of water, added all ingredients up to the fruit. Brought slowly to 210 degrees F., skimming off the foam (and much of the ginger).

Washed, pitted, and "juiced" the aprocits to produce 1 1/2 quarts of delicious juice - added to hot must and turned off the heat for about 1/2 hour. Temperature was 190 degrees after adding fruit - dropped to about 180 degrees. Ran the must through my (new counterflow) wort chiller - in 15 minutes brought the temperature down to 80 degrees - and into 7 gallon glass carboy. Pitched yeast and fit the carboy with a fermentation lock.

The must looks like raw apple cider at this point - cloudy and orangy/brown. I drank the must used for the gravity sample, and had a hard time stopping myself from sampling more - it was sweet, with a strong tartness of ripe apricots and undercurrents of ginger complimenting it nicely - tastes much better than beer wort! I was worried about too little fruit or too much ginger, but it seems very well balanced at this point - I hope the finished product keeps the same blend of tastes.

Next morning: vigorous fermentation (3-5 bubbles/second) and about 1/2 inch of "kreusen" on the must. The smell is heavenly - like concentrated apricots, a little bit yeaste. I plan on racking to a secondary after a week, at which time I'll take another sample for gravity and tasting.

Specifics:

- O.G.: 1.052

Grapefruit Mead

Classification: mead, melomel, grapefruit mead

Source: John Wyllie COYOTE (SLK6P@cc.usu.edu), Mead Digest #214, 9/24/93

This was a Grapefruit Melomel Mead brewed in Feb, '92. I didn't take gravity readings, but it was a pretty light mead. It was bottled maybe 2 or 3 months later.

After a month or two in the bottle it had carbonated, but smelled like vomit. Had a sour citrusy aftertaste.

I put it away for a LONG time, and a year later it was clear, sparkling, and smelled nicely citrus. The puky smell had cleared. It did taste like grapefruit, but gently so. It may have been a bit too acid. A nice champagne like presentation. You could even make raisin submarines in it. (if you've never tried this, drop a wrinkly raisin in a glass of clear sparkly mead, and be amazed!!! Fun for the whole family!)

Ingredients:

- 7 lb Clover Honey
- 6 (medium) grapefruit. Grated peel, juiced. Add juice after boil. ...add peel into boil.
- Add juice when heat goes off.
- 1 Tbsp fresh grated ginger
- Dash of acid blend
- Added 1/2 oz cascade hops used as finishing hops in a light ale
- Pectic Enzyme (tbsp) and sparkalloid added to secondary
- yeast

Inspiration Mead

Classification: mead , cyser

Source: Dave Polaschek, (DAVEP@county.lmt.mn.org), Mead Digest #256, 1/16/94

Here's a recipe off the top of my head (based on the Crazy-Good Mead recipe I posted a month or so back).

Ingredients:

- 8 lbs honey
- 3 lbs raisins
- 1 to 1.5 gallon pasteurized unpreserved apple cider
- Herbs to taste (frankly, I don't know if I'd use any at all)
- (optionally) 1/2 to 1 oz Saaz hops

- 1 tsp Irish Moss
- 1 tsp Yeast Nutrient

Procedure:

Bring about 3 gallons of water to a boil. Add 1 tsp yeast nutrient. Add 1 tsp irish moss. Add honey.

Bring back to a boil (yes, a full boil, which will almost certainly carmelize some of the honey, which will make for a little bit of nice residual sweetness)

Turn down the heat and let the temp drop back to about 170F add raisins (ideally in a hop/grain boiling bag, so you don't have to fish out the skins later)

Let the raisins steep in hot must/wort for about a half hour, maintaining temp in the 170-180F range.

Optionally add 1/2 - 1 oz saaz hops (some don't like 'em. I do. Using Saaz hops will make for fairly minimal bittering)

Put cold cider in sterilized, rinsed carboy.

Pour in the hot stuff

Add water to bring total to 5 gallons

Wait for it to cool to 70F and pitch 2 packs yeast. I recommend either a) Red Star Champagne or b) Wyeast liquid champage yeast about equally. The Red Star is cheaper and provides me with good results. I double up on the yeast because when I only pitch one pack, I've had some slow starts, but never with two packs.

When S.G. has dropped below 1.000, rack and bottle. If you add no priming sugar, this will end up very lightly carbonated.

At an age of 3 months after bottling, this should be very drinkable. At a year after bottling, it should do well in contests. The main change between this and the Crazy-Good Mead recipe I posted is that one had blueberries and this one has raisins. More than 3 lbs of raisins in a 5 gallon batch will be too winelike for my taste. Earlier in its life, the fruit flavors will be stronger. They mellow with age. Depending on the color of the raisins, you should end up with something pink, from almost clear to white-zin color.

Maple Mead

Classification: mead, maple mead

Source: RON.admin@admin.creol.ucf.edu (RON), Mead Digest #269, 2/22/94

3 weeks after bottling had a dry - light "Bristol Cream" taste. Now has a great light mead flavor with a tangy maplish dry undertone. Now I think 10 lbs of honey, light boiling and a different yeast to sweeten it up a bitand would make for a more flavorful maple mead.

Ingredients:

- 6 lb Canadian Honey
- 32 oz container of Canadian Grade A Dark Amber Maple Syrup
- 1 tsp. gypsum
- 3/4 tsp. pectin
- 1 tsp. yeast nutrient
- 1 tsp. table salt
- 1 tsp. acid blend
- 1 pkg. M&F ale yeast in 2 cup wort - yeast starter
- 1 oz. Saaz cube hops (1/2 boil, 1/2 fin)

Procedure:

Added gypsum and salt to 1.5 gal filtered water, boiled, removed from heat, added honey and maple syrup, back to heat, hops added (10 min), pectin, yeast nut., acid blend added (25 min), yeast starter started, boiling well, skimmed off albumin (sp?), heat off and fin hops(45 min), chilled in ice bath (~30min), put in 6 gal carboy, pitched yeast and enough water to make 5.5 gal. Racked in 2 weeks. Bottled 10 weeks later w/ 1/3 cup corn sugar + 1/2 cup Florida Orange Blossom Honey.

Specifics:

- O.G.: 1.080
- F.G.: 1.005

MeadBerry Mead

Classification: mead, melomel, blueberry mead, raspberry mead, blackberry mead, strawberry mead, fruit mead

Source: RON.admin@admin.creol.ucf.edu (RON), Mead Digest #269, 2/22/94

6 months later - low carbonation, fruity, very tasty. 1 year - carbonation varies from bottle to bottle, very tasty has a Lindermans Framboise Lambic (sp?) taste and carbonation. 2 years&2months later had last one. carbonation was little low for my liking but a very good after dinner mead with desert. A must to repeat, no pun intended.

Ingredients:

- 1/2 gal Motts apple juice
- 1/2 gal Fresh Apple Cider
- 10 lbs Clover Honey
- 5 tsp yeast nutrient
- 3 tsp acid blend
- 1 - 12 oz pkg frozen Blueberry
- 1 - 12 oz pkg frozen Raspberry
- 2- 12 oz pkg frozen Blackberry
- 1 lb fresh Strawberry
- 1 lb+ fresh Cherry - pitted
- juice of 1 orange
- 1/4 orange peel (boil)
- 1/4 orange peel (fin)

Procedure:

Macerated fruit and cider in blender, boiled everything for 45 min, added yeast nut. and acid blend last 5 min. Ice bath for around 30 min. Poured the wort (must?) through cheese cloth and ran boiling water through it and squeezed the remainder out. Used a M&F Ale yeast starter. 4 weeks racked - tasted like cough syrup, acidic. 8 weeks bottled with 1 cup same Clover Honey above to 4.1 gal of secondary - had a dry fruity port taste.

Specifics:

- OG: 1.070
- FG: 1.000

Raspberry Melomel

Classification: mead, raspberry mead, melomel

Source: Martin J. Preslar (mpreslar@prairienet.org), r.c.b., 7/7/94

Ours turned out good, but a bit dry. If you want a sweeter melomel, try using a bit more honey when you rack to the secondary (maybe 4 or 5 #). Also, you may want a stronger fruit flavor than we got. With only 4# of fruit we got a very subtle fruit flavor, but it was appropriate with the dry character of the melomel.

Ingredients: (for 4 gallons)

- 1 Gallon of Honey (about 13#)
- 4# raspberries
- 2 Tsp gypsum

- 5 tsp yeast nutrient
- 1/2 tsp Irish Moss
- 1 package Pasteur Champagne Yeast

Procedure:

Dilute honey with 3 gallons of water and add gypsum, yeast nutrient, and irish moss and bring to a boil for 5 minutes. Skim the top of the honey to remove the scum that forms a few times. Lower temperature to about 190 deg F. add raspberries & steep for about 10 minutes. Cool and pitch the yeast. The primary fermentation will need to be in a bucket rather than a carboy due to the fruit.

Rack off the fruit to a secondary fermenter in a few days. (If you can think of a good method to keep raspberries out of the siphon hose, let me know!) Add some more honey when you rack, we added 1# at this time.

Wait until it clears and bottle.

Rhubarb Mead

Classification: mead, melomel, rhubarb mead

Source: Robert C. Santore (rsantore@mailbox.syr.edu), Mead Digest #326, 7/10/94

I like fruited meads to have dominate fruit flavor but I don't think that 7 cups rhubarb per gallon was at all excessive. At bottling this was sour with some sweetness, hot alcohol flavor typical of young mead. Overall very nice. I am looking forward to tasting this in the future.

Ingredients: (for 1-1/2 gallons)

- 1 gallon water
- 1 tsp yeast nutrient (ammonium phosphate)
- 3.5 cups wildflower honey (between 2.5 and 3 lbs)
- 7 cups chopped fresh rhubarb
- sweet mead yeast

Procedure:

Water was boiled to drive off chlorine, then nutrient and honey added to dissolve, brought back to just boil then heat turned off and rhubarb added. Allowed to cool covered in pan overnight. Next day the mixture was poured back and forth between pan and plastic fermenter to aerate. Then the yeast sediment from a 1 qt starter of yeast was pitched. SG of honey mixture (before fruit) 1.092. Racked to secondary after about 1 month, bottled when still with priming sugar.

Specifics:

- O.G.: 1.092

Blue Mountain Mead

Classification: mead, metheglin, mint mead

Source: posted by Spencer W. Thomas (Spencer.W.Thomas@med.umich.edu), brewed by Robert Pollard, Mead Digest #342, 8/24/94

I was a judge on this flight, and this particular mead had a wonderful combination of honey and mint flavor, and was light and refreshing. We rated it first partially because he had managed to get such character into such a light mead. I'm sure if I tried it, I'd end up with a watery mess. (I wonder, now, if he pasteurized it to stop at 1.019?)

Ingredients: (for 5 gallons)

- 5.5 lbs Blue Ridge Mountain honey
- 0.5 oz Irish Moss
- 1 oz mint extract
- 1 t. water salts

Specifics:

- O.G.: 1.041
- F.G.: 1.019

Lemon-Ginger Metheglin

Classification: mead, metheglin, lemon mead, ginger mead

Source: Joyce Miller (jmiller@genome.wi.mit.edu), Mead Digest #345, 9/1/94

The bread was a wierd idea I had to avoid using yeast nutrient. It certainly didn't seem to hurt!

(Brewed 9/4/93, Bottled 10/10/93).

11-01-93: Pretty drinkable, very small amount of bitterness. Should be really good in 1 month.

08-15-94: This mead won 2nd place in the Metheglin category of the 1994 Mazer Cup Competition.

This recipe was originally for 3 gallons, and it's from: *Elinor Fettiplace's Receipt Book, Elizabethan Country House Cooking*, by Hilary Spurling, Elisabeth Sifton Books-Viking Penguin, 1592-6.

Elinor was the wife of Sir Richard Fettiplace of Appleton Manor in Oxfordshire, and she put her recipes in a small handwritten book in 1604.

Ingredients: (for 5 gallons)

- 7.1 lbs honey (2.5 qts)
- 5 lbs sugar
- 3 Tbs sliced ginger
- 1- tsp ground mace
- 1+ tsp fresh rosemary
- 8 large lemons
- 4 slices of whole-wheat bread
- Vierka Mead Yeast (started)

Procedure:

Dissolve sugar & honey in water, heat, and skim. Just before the boil, add ginger, mace, rosemary, bread, the grated peel of the lemons. Peel the pith from the lemons and throw it away. Cut the lemons in half, squeeze them into the wort, breaking them up into smallish pieces. Put them in the wort, too. Pasteurize all at about 180F for 20-30 minutes. Force cool, put all into carboy, top up to 5.5 gallon-mark with preboiled and cooled water, if necessary. Pitch yeast starter.

Specifics:

- O.G.: 1.088
- F.G.: 1.026

The Great Pumpkin

Classification: mead, pumpkin mead

Source: Lee Bussy (BrewerLee@aol.com), Mead Digest #358, 10/23/94

This is one that has turned out quite well for me in the past.

Some people add traditional pumpkin pie spices to this but I feel it is a wonderfull mead without any such additions. Darker honeys such as Mesquite do very well in this recipe.

This does much better as a still mead.

Ingredients: (for 2 gallons)

- 4 lbs Pumpkin meat
- 7 pints Water
- 2-1/4 lb Honey
- 2-1/2 tsp Acid Blend
- 1/4 tsp Tannin

- 1 tsp Yeast nutrient
- 1 Campden tablet (crushed)
- 1 pkg Wine yeast

Procedure:

Wash pumpkin thoroughly before cutting open. Remove seeds and stringy material. Peel skin. Grind or mash pumpkin into nylon straining bag. (Note: Extraction may be aided by freezing the pumpkin overnight to break down the structure of the fruit.) Keeping all pulp in straining bag, squeeze juice into primary fermenter, tie top and leave bag in primary fermenter.

Stir in all other ingredients except yeast. Cover and allow to sit overnight. After 24 hours add yeast. Cover primary.

Stir daily and press pulp lightly to aid extraction.

After 3-5 days (SG should be below 1.040) lightly press juice from bag and remove bag. Rack off of sediment into glass secondary and fix airlock.

Dry Mead

Classification: mead, dry mead

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 10 pounds fresh, raw alfalfa or clover honey
- 2 pounds fresh, raw wildflower (or other dark) honey
- 2 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book *Making Mead*)
- 2 packets Champagne Yeast (dry or liquid)

Procedure:

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

Sweet Mead

Classification: mead, sweet mead

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 15 pounds fresh, raw alfalfa or clover honey
- 3 pounds fresh, raw wildflower (or other dark) honey
- 3 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book Making Mead)
- 2 teaspoons acid blend (you might want more -- depends on the honey you use)
- 2 packets Montrachet, Steinberger or K-1 wine yeast (you might try Flor-sherry
- yeast if you like a nutty taste)

Procedure:

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

Medium Apricot Mead

Classification: mead, apricot mead, melomel

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 13 pounds fresh, raw alfalfa or clover honey
- 2 pounds fresh, raw wildflower (or other dark) honey
- 7 pounds fresh frozen or fresh apricots, crushed
- 2 pounds fresh frozen or fresh apricots, crushed (in secondary)
- 2 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book Making Mead)
- 2 packets Champagne Yeast (dry or liquid)

Procedure:

Add honey, nutrient and 1.5 gallons water to the brewpot. Crush fruit, add to brewpot. Bring the whole mess slowly to 170 degrees F and hold for 30 minutes to pasteurize. Skim off any white scum from the surface as it forms. Pour into a fermenter containing cold water, top off with water to 5 gallons. Since you won't be able to shove the fruit thru a carboy neck, you'll need to use a plastic or stainless steel fermenter. it MUST be closed! Pitch yeast when cooled to 80 degrees F. This will take awhile due to sugar content. Ferment at 65-70 degrees F for 1-2 weeks. Don't leave your mead on the fruit for much longer than this to avoid spoilage! Carefully rack mead off of fruit parts into a carboy. Ferment until clearing is evident (usually 4-5 months). At this point, rack to another carboy. After mead is fairly clear, pasteurize the other 2 pounds of crushed fruit in a little water and add to must. . Bottle or keg when mead is CRYSTAL clear. If this takes a long time, rack off of fruit parts after no longer than a month.

Thrilla from Vanilla

Classification: mead, metheglin, vanilla mead

Source: Forrest Cook (cook@stout.atd.ucar.EDU), Mead Digest #123, 5/1/93

Kelly Jones asks about whether vanilla works with mead. I respond with YES! very well, indeed. I had a chance to try some last summer and was very impressed. I did not get a recipe, so I had to wing it when it came to making my own.

The unfermented beverage tasted great, it's been bubbling away for over a month. I don't know how many vanilla beans are in one bottle, but I've heard that they are rather potent.

Ingredients: (for 7 gallons)

- 9 Lbs of mesquite honey
- 2 Tbsp gypsum
- 1 4 ounce bottle of Madagascar vanilla extract added after the must cooled
- Canadian champagne yeast

Sweet Raspberry Mead

Classification: mead, melomel, raspberry mead

Source: Steve Mercer (mercese@anubis.network.com), Mead Lovers Digest #369, 12/5/94

This is a sweet, still melomel intended for use as a dessert wine.

The mead was entered into competition at age nine months (one month after bottling. The competition included beers, wines, meads, and flavoured liqueurs. This mead won "Best of Show". Judges comments included things like "Excellent blend, couldn't improve upon it. A winner".

Ingredients: (for EACH gallon)

- 4.5 pounds filtered, unprocessed wildflower honey
- 1.5 pounds red raspberries
- Juice of one lemon
- Juice of one orange
- 3 tablespoons of strong-brewed black English tea
- 1 teaspoon yeast nutrient (generic, white crystals)
- Water to make one US Gallon (boiled and then cooled)
- Ferment with Yeastlab Sweet Mead yeast M62 (Steinberg Riesling)

Procedure:

The honey was purchased in bulk at a nearby grocery co-op store. The raspberries were frozen to help break down the cell walls, and they were crushed by hand (in plastic bags) while thawing. The lemon and orange juice were to provide acids. The tea was to provide tannins. I do not know what the nutrient is, but I suspect that it supplied nitrogen.

Boil the honey in some water for 30 minutes, skimming off any scum, wax, bee parts, etc. that rise to the surface. Remove from heat and add berries, tea, juice, and nutrient. Let sit, covered, for a few minutes to let the heat sanitize the fruit. Chill to room temperature in an icewater bath. Put into primary fermenter and add water to bring the volume of the must up to the appropriate level. Pitch yeast into must. (I just pour the liquid yeast into the must without making a starter.) It was fermented at about 70 degrees F. (room temperature in my kitchen).

A word of advice learned from previous experiences: If you use a carboy as your primary frementer, use one with a LOT of extra headspace, or use a wide blow-off tube. If you do not, the raspberry pulp will foam up and will plug the airlock. This will cause a pressure buildup which can pop the stopper off of the carboy and spray your walls with sticky raspberry stuff. I hear that it can also cause your carboy to explode, leaving an even bigger mess.

Rack after about three weeks, when the fruit pulp has settled. Rack again at month 2, 4, and 6. Bottle at month 8. The mead had cleared and was finished fermenting by the racking at month six. During the last two months in the fermenter there was no airlock activity at all, and nothing more settled out. I waited the extra two months to be certain that the fermentation was complete. There is still some residual sugar, and I did not want the mead to continue fermenting in the bottles.

Kiwi Mead

Classification: mead, melomel, kiwi mead, cyser

Source: Matt Maples (mattm@teleport.com), Mead Digest #390, 3/15/95

Yet another glowing testimonial for kiwi mead! The following was one of the first meads I ever made. After it aged for a year it turned out great. I only found one person who didn't like it and she didn't care for the smell the yeast imparted. I guess the apple juice would make this a cyser and not a melomel but no need to pick at nits. I did manage to strain out 70% of the seeds but in retrospect it wansn't really necessary.

Ingredients: (for 3 gallons)

- 1 gallon kiwi puree (strained)
- 2 gallon apple juice
- 3 gallon water
- 3 cups cane sugar
- 6 lb clover honey
- 6 tsp acid blend
- 1.5 tsp yeast nutrient
- 6 campden tabs
- package champagne yeast

Procedure:

Mix all ingrediants well. 24 hours after adding campden tablets, add one package of champagne yeast. As the mead's gravity falls to 1.05, add another 3 lbs. of honey. Do this until desired sweetness is reached.

Dandelion Mead

Classification: mead, dandelion mead

Source: Matt Maples (mattm@teleport.com), MLD 396, 4/10/95

Dan McFeeley was interested in the dadelion mead recipe I was talking about in my last post so here it is. I would also like to hear from others that have a good dadelion recipe.

Ingredients: (for 1 gallon)

- 7 cup Dandelion petals (yellow only no green)
- 1 cup simillon white wine concentrate
- 1 gallon hot water (about 140)
- 2 lb clover honey
- 3 tsp acid blend
- .25 tsp tannin
- .5 tsp yeast energizer
- 1 campden tab
- cote de blanch yeast

Banana Melomel

Classification: mead, melomel, banana mead

Source: Matt Maples (mattm@teleport.com), MLD #396, 4/10/95

Although I have never tried it I do have a recipe for bannana melomel. I have been thinking of trying it for some time but never got around to it. If you do try this recipe all I ask is for you to let me know how it turns out.

Ingredients: (1 gallon)

- 3 Lb bananas
- 1.5 cup grape concentrate
- 7 pt water
- 2.25 lb honey
- 3 tsp acid blend
- .25 tsp tannin
- 1 tsp nutrient
- wine yeast

Procedure:

Slice washed bananas (skins and all) and put into a nylon bag and tie. In 1.5 Qt water bring to a boil and simmer for 30min. Remove bag and pour hot liquour over honey and grape conc. Add the rest of the ingriedients and enough water to make 1 gallon. Pitch when at 70 deg. Keep me updated on its progress.

Specifics:

- OG: 1095
- FG: 1000

Braggot

Classification: braggot, honey beer, mead, bracket, braggert

Source: Arne Thormodsen (arnet@cup.hp.com), r.c.b., 4/27/95

Don't know if they are good, but I have made a few braggots I like. Just tried one last night in fact.

If you leave out the largeish amount of crystal malt you will get a product that is more "winey" than "beery", and kind of thin. If you use a darker crystal malt the malt flavor begins to overwhelm the honey. I like it with the crystal malt in, but a friend of mine prefers it without. Without the crystal you will get an impressively pale product.

Do not use finishing hops, they mask the floral character of the honey. Honey seems to not add much of a taste component, but an incredible aroma.

Ingredients: (for 2-1/2 gallons)

- 2 lbs light malt extract
- 2 lbs honey (The more "wild" the better, I have been using Mesquite)
- About 0.5 lb 20l crystal malt
- boiling hops to taste (NO finishing hops)
- Your favorite yeast (Most recently used Yeast Lab's Dry Australian Ale)

Procedure:

Steep the grains and boil the malt and hops like normal. Add the honey at the end of the boil, like you would with finishing hops. Ferment, bottle and drink.

Blackberry Melomel #1

Classification: mead, blackberry mead, melomel

Source: Dave Cushman (76463.2461@compuserve.com), Mead Digest #400, 4/27/95

I have tried a couple batches with dubious results. Two things I have noticed in working with blackberries is that they are more acidic and have higher tannin levels than other similar berries. I believe that the berries by themselves will provide an acceptable environment for the yeast, and also a great finished product.

The brew was overly acidic, which I corrected by inducing malolactic fermentation. This softened the flavour and introduced some complexity but the mead was still drier than I intended. It really took over two years to become drinkable.

Ingredients:

- 10 lb clover honey
- 6 lb wild blackberries
- 10 gm acid blend (60% tartaric, 20% each malic and citric)
- 2 pk W'Yeast Pasteur Champagne (one to prime)

Blackberry Melomel #2

Classification: mead, blackberry mead, melomel

Source: Dave Cushman (76463.2461@compuserve.com), Mead Digest #400, 4/27/95

This is the second of two recipes posted. This is the one that worked. Read first recipe that didn't work.

This batch has a more pronounced blackberry character. My fatal flaw was in using too small of a primary fermenter. I intended to put all of the berries into the primary for the couple weeks because I really wanted to acheive a deep color. As it was, the color has turned out as something lighter than a Pinot Noir The fermenter wasn't big enough (6 gal carboy). For the next batch (I will definitely do this again), I have a 7.5 gallon carboy and I will probably continue with the above recipe.

Ingredients:

- 15 lb Blackberry Honey
- 15 lb Blackberries
- 1 pk W'Yeast Pastuer Red yeast

Procedure:

Interesting note about malolactic fermentation: while it will help control overly acidified meads by converting harsh malic acid to softer lactic acid, it should not be used in meads which have a large concentration of citric acid - these cultures (leuconostoc oenus) will also convert citric acid to acetic acid >-O. The berries will have some citric acid, but I have not had any negative results from this - in fact the nose resulting from ML is really nice and earthy, like a French Burgundy.

Cyser

Classification: mead, metheglin

Source: Janelle (janelle@qnet.com), r.c.b., 5/19/95

Ingredients:

- 12-15# honey
- 1 cup juice (orange, lime, pineapple are the ones I use)
- 1 packet yeast(montrechet, if you are patient; epernay if you aren't)
- pinch epsom salt
- 1 qt strong black tea

Procedure:

Simmer the honey with the tea, stir and remove foam. Cool to 90 degrees syphon to carboy add other ingredients and enough bottled water to fill to the "shoulder" level. Add your air lock and wait until the air lock is not doing anything much. (ie: weeks to months) rack to clean gallon jars with lids. Keep racking as sediment appears. I like to wait a year before passing judgement, but others are happy with results after 2-3 months.

Apple Pie Mead

Classification: mead, cyser

Source: kentt@informix.com, r.c.b., 5/21/95

I've been wanting to share a recipe for a batch I'm enjoying now that is fantastic

(and leaves your senses reeling). The spices are subtle, so don't be afraid to add more...

Ingredients: (for 5 gallons)

- 1 Gal Honey (12 lbs)
- 2 Gal Pure, Unfiltered Apple Cider (pasteurized!)
- 3 Cinnamon Sticks
- 5 Cloves
- 2 Nutmeg "Buttons", grated
- ~4 Tbs Acid Blend
- Wyeast Dry Mead Yeast
- Yeast Energizer

Procedure:

Boil honey in 2 1/2 gallons water for 30 minutes; skim scum as it rises. Add all spices and yeast energizer in final 5 minutes; cover and let steep for 15 minutes. Add must to cider in fermenter. Test for acid and add acid blend as desired. Pitch a big, healthy starter of yeast. Rack in 2 weeks, again in another 4 weeks, again in another 4 weeks. Bottle when crystal clear and prime at your own risk.

Specifics:

- OG: 1.112
- FG: 1.004

Dry Table Mead

Classification: mead

Source: Eric J Schwarzenbach (ejs@world.std.com), r.c.b., 5/24/95

This is from the book *Home Brewing Without Failures*, by H. E. Bravery (British--I'm not sure how old the book is a good 20 years a least perhaps considerable more). I have to admit I've never tried these recipes but intend to soon. I've paraphrased these from the book to save space. My apologies for any mistakes or omissions.

Gallon: The gallon used here is the British Imperial gallon, about apout a pint over the U.S Gallon. Just add an extra pint for every gallon.

Nutrient: He describes this as chemicals used to aid the growth of the yeast, such as the nutrient tablets used by winemakers. He even uses it in his beer recipes. This stuff may have been written before modern yeasts and perhaps it is no longer necessary. He uses it in his beer recipes as well, and as a brewer I've never used it--I don't know if winemakers use it. If they do you should probably use for these mead recipes as they are closer to wine than beer.

Ingredients: (makes about 1 gallon)

- 3.5 lb honey
- 1/4 oz citric acid
- 1/4 pint strong freshly made tea
- yeast
- nutrient

Procedure:

Mix honey with about 1/2 gallon of hot water, slowly bring to boil and boil for 2 minutes. Pour into you pail, add citric acid and tea, and make up to one gallon with boiling water. Cool to about 65 degrees F, add yeast and nutrient. Ferment as with beer in a warm place for 10-14 days. Then pour into a gallon jar leaving as much deposit behind as possible, leave in warm place with fermentation lock until all fermentation has ceased (may take several months). Once fermentation is done and mead is clear siphon to a jar and bung or bottle and age for a year. May improve further with age.

Medium-Sweet Mead

4-4.5 pounds honey, rest same as above

Sweet Mead

4.5-5 pounds honey, rest same as above

Flower Mead

All flower are meads prepared as above with addition of the flowers (specified below) which should be loosely packed, not pressed down hard. Follow instructions above, (recipes in book use 4 lbs but the author notes that if you want it dry use 3.5, if you want it sweet use 4.5 to 5 lbs) but add the flowers to the pail before pouring in the initial honey-water mixture. Then after making up to a gallon, add another EXTRA AMOUNT of boiling water (as specified below for different types) to make up for the space occupied by the flowers (reagrdless of how many pints of flowers you used). After 5 or 6 days strain out the flowers, and let it continue fermenting for another 5 or 6 before siphoning into the gallon jar for the rest of the fermentation phase as per the above instructions.

Clover Mead

2-3 pints clover heads (use purple, sometimes called mauve, clover)

EXTRA AMOUNT of boiling water: 1 quart

Rose Petal Mead

3 pints of rose petals

EXTRA AMOUNT of boiling water: 1 pint

Gorse Mead

(a beautiful pale gold wine)

3 pints of gorse flowers

EXTRA AMOUNT of boiling water: 1 pint

Dandelion Mead

2-3 pints dandelion petals

They should be gathered on a dry sunny day. Petals only should be used, hold the gree calyx in one hand and the petals in another and pull apart (if this is done a few hours after gathering the heads will have closed up making this easier). Be careful not to let the tiniest part of the stem get into the mixture otherwise the bitterness of dandelion "milk" will get into the wine.
EXTRA AMOUNT of boiling water: 1 pint

Elderflower Mead

1 pint elderflowers

EXTRA AMOUNT of boiling water: NONE

Hawthorn (May-flower) Mead

1 pint Hawthorn flowers

EXTRA AMOUNT of boiling water: NONE

WARNING: Beware of substitution other flowers types unless you know that they are non-poisonous!

Traditional Mead

Classification: mead, traditional mead, metheglin

Source: S. Pursley (barat@ionet.net), r.c.b., August 2, 1995

I have made about 100 batches of mead (since you don't know who I am, at least you will know I have messed up enough batches of mead to have learned something). This is a very basic (but historically accurate).

Ingredients: (for a 5 gallon batch)

- 15-25 lbs. honey (3-5 lbs. per gallon) Sometimes I use 6 lbs per gallon.
- 5 tsp. yeast nutrient
- 1.25 tsp. yeast energizer

Procedure:

Simmer honey and water till scum stops forming (this can take a few minutes to an hour or more depending on the honey). Skim off the scum.

When cool, add yeast nutrient, energizer and pitch a large volume of liquid yeast culture. For the higher honey content meads, use a more alcohol tolerant yeast. Traditionally, mead was a sweet drink, not dry (though I do have some documentation suggesting that dry meads were not unheard of).

If you like you can add all sorts of stuff:

- 1-5 sticks cinnamon
- 1/4-1/2 oz. allspice (or however you spell it)
- 1/2-3 oz. fresh grated ginger root (takes longer to age, but then again, so do all meads)
- And a whole bunch of other types of stuff

Whatever you decide to add (if anything), do not add it to the simmering honey/water (called must). Make a tea and then add that to the carboy. One thing, some recipes you will run across (the Cats Meow comes to mind), say to add hops. Ick. Hops belong in beer, not in mead. Mead does not need the preservative antiseptic qualities of hops, honey does that quite nicely. Nor does mead need the hop bitterness to balance the sweetness of the honey. Mead SHOULD be sweet (either just a little or a whole bunch, depending on the type).

On the second day shake the carboy vigorously. This stimulates yeast growth. Since mead is somewhat slow to ferment (I had one batch actively bubbling away for a year and a half), it needs all the help it can get. Shake it once a day till you get out gassing, then stop. At this point, shaking the carboy can put mead on the ceiling.

The most important thing to remember about mead is that it is slow. Slow to ferment, slow to clear, and slow to age. A batch can take several weeks to get started (if you don't use yeast nut. and energizer), several months to ferment to completion, and several years to age.

Maple Braggot

Classification: braggot, honey beer, maple beer, extract

Source: marka01@ibm.net, r.c.b., 2/26/95

[...not exactly a braggot unless we consider maple sugar to be equivalent to honey, but there's not good category that this recipe fits into. --- Ed.]

While no expert, I recently racked a batch of brew similar to a braggot. So far it tastes pretty good, but is very strong (~10% alc.).

Tasting notes (so far): Light cinnamon and maple. Moderate nutty-malt flavor. a bit light on the hops with regard to the alcohol flavor (which is strong), but the hops seem appropriately balanced for the malt content.

Ingredients:

- 1.5 lbs Crushed Crystal
- 0.25 lbs Chocolate
- 6 oz. dark molases
- 7 lbs amber malt extract (liquid)
- 2 lbs light DME
- 2.5 lbs honey
- 3.5 lbs maple syrup
- 2 well rounded tablespoons cinnamon
- 2 oz. Kent Golding for 60 min
- 5 oz. Kent Golding for 30 min
- 5 oz. Kent Golding for 15 min
- 5 tsp irish moss for 15 min
- 5 oz. Kent Golding for finishing (turn off heat, add hops and cool)
- Scottish ale yeast

Procedure:

Steep crystal and chocolate malts for 20 min in 1.5 gallons water. Strain and sparge with addl. 1/2 gallon water. Add molasses, amber malt extract, light dry extract, honey, maple syrup, cinnamon, and boiling hops and boil 60 minutes.

Cool to 80 degrees. Pitch pre-started scottish ale yeast (Wyeast). Aerate vigorously for 10 minutes (I pour back and forth between two large pots and let the wart fall 3 feet. Pure O2 would be better).

Expect LOTS of kreusen. I couldn't keep the lid on my 6.7 gallon pail--even with a blow-off tube. Rack after 5-7 days to glass and store for ??? weeks (I have a post myself requesting info on this).

Specifics:

- OG: 1.091
- FG: 1.014

Ale Mead

Classification: mead, metheglin

Source: Todd Saulnier (af659@cfn.cs.dal.ca), r.c.b., April 27, 1995

I have recipe for an ale mead. I don't know how similar it might be but you might try it.

[While some mead makers do not think hops belong in mead, I see no problem with considering them to be like any other herb, and thus appropriate to the metheglin style. ---Ed.]

Ingredients: (for 1 gallon)

- 1 lb Honey
- 1 oz Hops
- Brewers Yeast
- 1 oz Citric Acid
- 1 gal water
- nutrients

Procedure:

Boil honey & water and most of hops for 45 min. Add remainder of hops about the 40 min. mark. Strain hops. Add citric acid & nutrients. Let cool overnight. then add water to 1 gal mark. add yeast and let ferment to completion, skimming off yeast daily as for beer. Allow to settle for a few days after fermentation. Bottle in 1 qt bottles with 1 tsp suger in bottles. after 2-3 days in warm area (so that bottle fermentaion occurs) place in cool area and treat as bottled beer.

Totally Excellent Cherry Mead

Classification: mead, melomel, cherry mead

Source: Rodney Boleyn (boleyn@scr.siemens.com), r.c.b., August 14, 1995

This weekend I had the rare opportunity to taste a batch of 10-year-old cherry mead! It was probably the smoothest, yummiest liquor I've ever had the pleasure of tasting. The person who let me taste it got it from "this crazy old guy in my neighborhood", who apparently has been homebrewing since prohibition days. It was very sweet, presumably due to the bread yeast, and had just a hint of cherry flavor, but a beautiful rouge color. After 10 years, there were no weird yeast flavors or anything, just pure drinking satisfaction!

Anyway, my friend had some details about the production, so I thought I'd pass it

along in case anyone wants to try it. This is apparently a 2 to 3 gallon recipe....

Ingredients: (for 2-3 gallons)

- 2 gallons water
- 12 pounds (approx 1 gallon?) fresh honey
- bread yeast
- 2 buckets of cherries

Procedure:

Let ferment a while (I got the impression the primary ferment was allowed to go a couple weeks)

Add "2 buckets" of cherries (Again, the impression was about 2 half-bushel baskets). Preparation unknown, but probably minimal. Also, I'd say these were sweet cherries, not sour.

Let ferment on cherries for 3 days. Rack off.

Age 10 years before bottling.

Mead

Classification: mead, traditional mead

Source: Murray Ballard (murray@ballams.demon.co.uk), r.c.b., 9/17/95

Here is an easy recipe for mead.

I also have recipes for Cider, and beers/ales including Nettle, Elderflower, Bran, Spruce, Parsnip and Ginger. Please note that these are UK varieties, and may not be suitable in some countries.

All weights and measures are UK Imperial.

Ingredients: (for 1 gallon)

- 4 pounds honey
- 1/4 oz. citric acid
- 2 tbs. of freshly made tea
- 1 tsp. grape tannin
- Brewer's yeast
- Yeast nutrient

Procedure:

Bring half a gallon of water to the boil, stir in honey and simmer for 30 mins. If you want it spiced, add 5 - 8 cloves and two tsp. ground nutmeg at this stage. When cool enough, transfer to your fermentation vessel and add a further 4 pints of water (previously boiled) with the citric acid and tea or tannin. Allow to cool to 19 - 21 centigrade, (65 - 70 F) and add the yeast with nutrient. After the main fermentation (7-10 days) rack into gallon container and add air-lock. When the fermentation has ended rack into bottles and store. LEAVE AT LEAST 12 WEEKS BEFORE SAMPLING!! If you really want to spice the mead, I would not recommend adding the spice prior to fermentation: this could cause a bad haze, or even inhibit fermentation (this is just a guess). Instead, try heating some finished mead with some cloves and nutmeg.

Raisin-Clove Melometh

Classification: mead, metheglin, melomel, raisin mead

Source: Sam Bennet (sam_bennett@om.cv.hp.com), Mead Digest #427, 8/25/95

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".

This can be drinkable after 3 or 4 months but its best to wait a full year to age properly.

Ingredients: (for 5 gallons)

- 20 lb. honey (strong flavored ones work best)
- 2 lb. dark raisins (haven't tried white ones yet)
- 2 tblsp whole cloves (DON'T use ground ones)
- 1 oz. citric acid
- 1 package yeast (I use Red Star Montrachet)

Procedure:

Dissolve honey in water, add raisins and cloves, & bring to a simmer (don't boil) for about 5 minutes. Let cool to 95 degrees or so, reserving a small portion to start yeast. Start yeast and add to must in primary fermentation container. Rack to carboy after a week, removing raisins and cloves and topping off with water. Rack again after 3 mo. and bottle @ 6 mo.

Basil Metheglin

Classification: mead, metheglin, basil mead

Source: Joel Stave (stave@ctron.com), Mead Digest #429, September 7, 1995

I made this metheglin for cooking, and so wanted a strong basil flavor. It can be sipped, but only if you *really* like basil. Also, when I say "gallon" I mean U.S. gallon.

Ingredients: (for 1 gallon)

- ~2.5 lbs clover honey
- 6 cups freshly picked sweet basil leaves (loosely packed)
- water to 4 liters
- 1 tsp acid blend
- 1 tsp yeast nutrient
- pasteur champagne yeast

Procedure:

8/18/94 Heated water and honey. Skimmed and simmered about 5 minutes. When cool, added acid blend and nutrient and pitched yeast. SG 1.080

8/19/94 picked and crushed basil leaves, put into a straining bag and added to the must. Ferment was going pretty well by this time.

8/24/94 Racked to a 4 liter jug - SG 1.042

9/20/94 racked to 1 gallon jug (4 liters to 1 gallon almost always works without having to top up or having any left over) SG 1.000 It cleared *very* quickly after this.

12/11/94 bottled in half-bottles. SG 0.996.

9/5/95 (last night) opened a bottle. pale green, crystal clear, *very* strong basil flavor and aroma. Definately drinkable if you like basil - might be good with pesto.

Specifics:

- OG: 1080
- FG: 0996

Barat's Concord Pyment

Classification: mead, pyment, grape mead

Source: Stephen Pursley (barat@ionet.net), Mead Digest #433, 9/29/95

Try this one, it has been winning award and has put smiles on many faces.

The color is a deep, dark bluish purple. It tends to be crystal clear (without adding any clarifying agents, use them if you like).

Wonderful flavor. Be warned, I prefer sweet meads (dry meads are mostly modern in design), and this is a sweet mead.

Where to get concord grape concentrate? The highest quality source I have been able to find is Welches Concord Grape Juice Concentrate (really). This stuff is made with the best concord grapes around, has no preservatives (except for a small quantity of added vitamin C). Sometimes you can find wine grade concord concentrate, but both brands I have found are produced from the same vineyards as Welches grape juice, and taste just the same.

This stuff is good straight out of the fermenter, no aging required. Sometimes you will get a little acid tang. If this happens, just let it sit about two months in the bottles before drinking. I have just finished a batch of this mead sparkling. Oh My!

One note. This is not a true pyment. Pyment in the historical sense was wine with honey added at drinking time to increase the sweetness. If you like, call it a grape melomel.

Ingredients:

- Honey (clover, orange blossom or any other light flavored honey) - 15 lbs. (12 lbs. to start, feed with 3 more)
- Concord Grape Concentrate - 120 oz.
- Yeast Nutrient - 5 tsp.
- Yeast Energizer - 1 1/4 tsp.
- Wyeast Sweet Mead Yeast

Procedure:

Bring 2.5 gal. water to boil. Remove from heat. Stir in 12 lbs. honey. Return to heat. Bring to a boil then immediately reduce heat to a light simmer. Scum will form (white to light tan). Skim it off till it stops showing up (10 min. to and hour and a half. Depends on the honey). If the scum forming is dark tan or brown, turn the heat down fast. Remove from heat and immediately add the concord grape concentrate. Cover and let sit for 15 min. This pasteurizes the juice, but is not hot enough to set the pectin (not much pectin in the grape juice, it's mostly in the skins). Fill your carboy with a little less than 1 gal. of cold water. Add the must to the carboy. Add yeast nutrient and energizer. Put an airlock on the carboy. Do not agitate it at this stage. When the temperature is down to 70-80 deg. F pitch the yeast. Let it sit for a day. Then use the shaker method to up the yeast count (more on this in a moment).

When fermentation tapers off, feed it. Treat the extra 3 lbs. the same way you do the first 12 lbs. You will need about 1/2-2/3 gal. of water. Add this to the fermenter (did I mention that I use 7.5 gal. carboys for 5 gal. batches?) If you have to, remove some of the pyment from the fermenter and store it in a 1 gal. bottle (with an airlock). You can then add this 1 gal. back into the main batch at bottling time.

The Shaker Method:

When making mead, pitch a large quantity of yeast (liquid cultures are preferred, they tend to be a lot healthier than powdered yeasts). Use yeast energizer and yeast nutrient in the amounts listed on the packages. The next day, shake the carboy hard for one or two minutes. Repeat this shaking every day till you start to get out-gassing from the mead. At this point STOP. If you don't, you will end up with mead flavored ceiling. This shaking method is used in mycology labs to grow production quantities of many yeasts. It tends to accelerate growth by a factor of ten or more (depending on the yeast strain and growth media in use).

If you don't use yeast nutrient and energizer, expect initial fermentation to take several months (assuming 65-75 deg. F ambient temperature). With this method, you can cut initial fermentation (primary fermentation if you like) down to a few weeks to a month. This method does not affect the flavor of the mead at all. I have done several side by side comparisons. Some boiled, some not boiled. Some with energizer and/or nutrient, some without. Some with shaking, some without. And combinations of all of these. No change in flavor or aroma was found.

First Mead!

Classification: mead, traditional mead, melomel

Source: B.J. Davis (java@indy.net), Mead Digest #436, October 15, 1995

Wow, I made my first mead! That was fun! My beer brewing roomie helped lots. She has made lots of great beer, but this was her first mead too. We made a basic mead recipe, and let it go 3 mo. Today we split it into 2 batches. To my half we added mixed berries and some cider to sweeten. To hers blueberries and ginger. A taste of the base mead, before adding it to the berry juice was interesting. Kind of tart with a cider-sweet background, and the honey was still there. I can't wait to taste it when it's finished.

Ingredients:

- 6lb. Grade A honey and 5lb. raw honey
- 1/2 tsp. gypsum
- 1/2 tsp. yeast energizer
- 1-1/2 tsp. acid blend
- 2 gal water
- 2 packs Red Star Flor Sherry yeast
- Berries or spices to taste (see notes)

Procedure:

Heat to 210 F remove and add 3 gal chilled water, cool to 75 F and pitch 2 packets Red Star Flor Sherry yeast.

Ferment 3 months, then split batch in half. Crush fruit. Bring 2-1/2lb. cherries, 1lb. each raspberries & blackberries 1/2lb. blueberries, and 1/4 gal apple cider with water to make it a gal. to 160 F for 20 min. Cool to 75 F, pour in carboy add 2-1/2gal mead. The other 1/2 was done with 4-1/2 lbs. blueberries and 2-1/2 oz fresh ginger made into a tea. The berries were pasturized the same as above.

Specifics:

- OG: 1075
- FG: 1005

Fast Mead

Classification: mead, traditional mead

Source: Donald Kackman (dkackman@soils.umn.edu), r.c.b., October 11, 1995

Yeasties require a number of things not available in honey. I just brewed a batch with this recipe for 5 gallons.

Also, I have read that in general the darker the honey the longer it will take to finish.

Ingredients: (5 gallons)

- 12 lbs clover honey
- 7 tablets Ammonium phospahte - provides nitrogen
- 1 tsp. gypsum - calcium
- 1 tsp. epsom salts - magnesium
- the juice from 10 lemons - citric acid
- 3/4 cups of very strong tea - provides tannin
- one package dry champagne yeast

Procedure:

Bring 1 1/2 gallons of water to a boil. Add the honey and boil for about 15 minutes (just to sterilize it and get it dissolved) then add all the other stuff. Pour into your carboy and fill to 5 galons. Mix, let cool, pitch yeast.

You could also be more scientific about this and add specific amounts of citric and tartaric acid as well as specific amounts of the salts and whatnot but for me that seems a bit anal. I like to treat brewing like cooking not a like chemistry experiment.

Latest Mead

Classification: mead, metheglin

Source: Ron Raike, ron@laser.creol.ucf.edu, Mead Digest #381, 1/24/95

The last and first time I used the Wyeast Sweet Mead was on a Maple Mead that went from OG-1.116 to FG-1.050. This mead has taken a few ribbons.

Key for beginners: let the stuff sit - ingore it - rack at 3-4 weeks and againor not at 6 months. Have had great meads with different yeasts.

Ingredients:

- 12 lbs. Florida Wildflower Honey
- 2 lbs. Honey blend (Sam's - cheap) + 2 cups for starter
- 1.5 cups New York Maple Syrup - Grde A - Med. Amber
- 2 oz. Yeast Nutrient - from Beverage People - w/hulls (I think???)
- 1 tsp Acid Blend
- 1/2 fresh lemon juice some pulp
- 4 pieces dried orange peel
- 5 pieces dried tangerine peel
- 3 pieces dried lemon peel
- 1 oz. corriander
- 1/4 tsp Irish Moss
- Wyeast sweet mead yeast

Procedure:

Yeast starter. 1.5 liter - 1 week and 2 days old Wyeast Sweet Mead yeast. In 1.75 liter bottle. Starter from 2 cups honey blend and 1 tsp. of Yeast Nutrient above. Boiled and chilled.

Other Yeast Starter - 1.2 liter - 3 day old Wyeast American 1056. in 1.75 liter bottle. Started with 1.5 cups light DME with a few hop cones. Boiled and chilled.

Started Saturday morning by generating ~6 gal RO (Reverse Osmosis) water. Then treating it with 1 tsp. gypsum, 1tsp. CaCO3, 1 tsp Sea Salt. Brought to a full boil in 8gal brew pot for 30 min. Heat off, let sit till finished eating and cool to 90 (all temps in C) added Honeys and syrup (75 min). Temp dropped to 75. Back on heat. Stirred a few times for 30 min. (45 min) Temp up to 77. Added rest of yeast nutrient and acid blend. Added lemon juice (40 min). Chopped peels and corriander in chopper and added (35 min). Small amount of Irish Moss added (15 min). Temp at 80. Started to get some hot break and moving around quicker. Let sit 10 min. Final Temp at 82. Heat off, sat 5 min. Stirred well (whirlpooled). Covered with saran wrap, put lid back on and ice bathed for 2 hrs. Removed saran wrap to find a nice conical forming upward from the center of the brew pot. Crystal clear with spices and fruit mostly in the center. Racked to carboys. 2.5 gal. got the Ale yeast and 3.5 gals. got the Mead yeast. OG was 1.079. Nice citric smell and taste. Will try to keep temp at 68-75F for fermenting. Will post results 6 months to a year from now.

Mead

Classification: mead, traditional mead

Source: Ross W. Powell (Arcadia@mindlink.bc.ca), r.c.b., 2/14/95

For those looking for a Mead recipe, here is a very basic traditional one from a book on country wines called *Winemaking Month by Month*. I have never made mead, (although I intend to try very soon) so I do not know how this would turn out.

Ingredients: (for 1 gallon)

- 4 lbs honey (3 lbs. for a dryer Mead)
- 2.5 tsp citric acid
- yeast nutrient
- yeast

Procedure:

Combine in a sterilized bottle. Cover opening with cling-wrap and keep in a warm place for about 48 hrs. (until the starter is working vigorously). When this is ready, place honey in sterilized primary and add 4 pints (2 litres) of boiling water. Let cool to 21 C. (70 F.) and add acid, nutrient and yeast starter.

Treat as usual for any country wine (racking, bottling, etc.) Should be allowed to age for two years before it is ready for drinking (sigh).

This book recommends using a yeast starter; 3 oz (75gm) sugar tip of a tsp. citric acid half a pint of water yeast

Mixed Berry Mead

Classification: mead, melomel, honey, berry mead, raspberry mead, blueberry mead, blackberry mead, cherry mead

Source: Jason Shepherd, (jay@direct.ca), rec.crafts.winemaking, 12/19/95

I just made a batch of Blueberry/Cherry/blackberry/raspberry mead using about 10lbs of honey and 9lbs of fruit. the recipe is below.

Ingredients:

- 5 Kg honey
- 4tsp Acid blend
- 1 tbsp gypsum
- 4 tsp yeast nutrient
- 1 package all purpose wine yeast
- pinch of irish moss (1 tablet)
- 3 1/2 lbs Frozen Mixed berries
- 4 lbs frozen pitted Bing Cherries

Procedure:

Boil 1 1/2 gallon (6l) of water and stir in honey. Add other ingredients(nutrient,gypsum,acid blend) and reduce boil to simmer add Irish Moss 10 minutes before finishing allow to cool and sparge into carboy with 2 or three lites of room temperature water add water to 1 below neck of carboy. Allow to cool to room temperature. Rehydrate yeast to instructions and add to must. Allow to set for 24 hrs. Then add thawed fruit slightly mashed.

Summer's Lease II Apricot Melomel

Classification: mead, melomel, apricot mead

Source: Michael L. Hall (hall@galt.c3.lanl.gov), Mead Digest #444, 11/18/95

Ingredients: (for 2.77 gallons)

- 5.47 lb. Questa Honey
- 0.55 lb. Sourwood Honey

- 0.10 lb. Star Thistle Honey
- 1.47 lb. Clover Honey (at end)
- 9.0 lb. Apricot juice from Phoenix Orchard (0.985 gal, SG=1.095)
- 2 pkts. Lalvin K1V-1116 (Montpelier) wine yeast - hydrated
- 2 tabs. Sodium Benzoate (at end)
- 0.5 tsp. Vitamin C (at end)
- 1 oz. Calcium Carbonate (at end)

Procedure:

On 9/25/94, I put together the first three honeys listed along with a gallon of apricot juice and enough water to make 2.55 gallons. There was no reason for the strange selection of honeys; I was just cleaning out the cupboard. The apricot juice came from apricots from a tree in my backyard. I pureed the apricots to get a thick paste, froze the paste for about a year, then thawed it out and left it sitting in a gallon jug in a refrigerator for several months. From past experience I knew that the solids would almost never clear out of the mead, so I waited until the juice separated and just used the clear juice. At any rate, I pasteurized this concoction for 90 min at 150 F and pitched the yeast. The SG was 1.115 and the must tasted rather sour, even with all that honey. I thought that I might need to correct the sourness somehow later.

I didn't touch the mead again until 4/15/95 (my son was born on 10/20/94, so I was very busy). At this point I racked the mead, which was still sour, but had a nice apricot character. I measured the acid content at 1.3% as tartaric, 8.5 ppt as sulphuric. The SG was 1.001 and the clarity was good.

On 5/16/95 I removed a sample and adjusted its acidity to 6.5% tartaric with CaCO3, decided that was too much (too chalky) and tried to adjust acidity of whole volume to 9.25% tartaric by adding one ounce of CaCO3. I measured it to be 9.3%. I then added sodium benzoate to kill the yeast and some extra clover honey (20 min at 160 F with 1 pt water) to counteract the residual acidity and give honey character. I let it sit overnight for the chalk to precipitate out before bottling.

I entered this melomel in the 1995 NM State Fair as part of their wine competition (8/27/95). It received a Gold Medal and a score of 6.80/10, which was the highest rated mead, and the second highest rated wine (highest was 7.04). Judges noted excellent acidity-sweetness balance, good apricot and honey character, some spiciness (maybe the Questa honey?), and some sediment (the chalk), but otherwise good clarity. In the future I will try to wait until the chalk precipitates out to bottle, but at that time I needed to free up the carboy. You can see a chalk layer in the bottom of each bottle, but the mead can be easily decanted off of it.

Specifics:

- OG: 1.127
- FG: 1.023
- Alcohol: 13.95% (abv), 10.83% (abw)

Lemon Melomel

Classification: mead, lemon mead, melomel

Source: Donna Maurer (doantm@netinfo.com.au), MLD #453, 1/20/96

I made a lemon melomel last year (around 8 months ago I think). I used a grapefruit melomel recipe and just substituted freshly squeezed lemons. Here is the recipe (for a gallon).

We tried this, chilled, at Christmas and it wasn't bad. It was pretty acidic and kept a good lemon flavour. No sweetness at all. I think it will improve with age.

I also made a grapefruit melomel at the same time - at the last tasting it still tasted like vomit. I don't think I'll ever like grapefruit.

We have a drink in Australia called Two Dogs, which they call an alcoholic lemonade. It is carbonated, around 5% alcohol and has great lemon flavour. I'm going to give this a go as my next lemon drink.

Ingredients: (1 gallon)

- 1.2 L lemon juice (43 fl oz)
- 900g mixed honey (2 lb)
- Yeast nutrient
- 15g tartaric acid (0.5oz.)
- Yeast (I can't remember what yeast I used, but it was possibly a bordeaux yeast.)

Peach Melomel

Classification: mead, peach mead, melomel

Source: DoubleDDD@aol.com, MLD #454, 1/25/96

I started a peach mead last fall. I'm happy with it so far. Here's the recipe I used.

Note: "B.P." is Beverage People, a supplier in California. --Ed.

Ingredients: (5 gallons)

- 5 Qts./ 15 lbs. starthisle honey
- 1.5 ozs. B.P. mead yeast nutrient
- 1 gals. tap water (wendsday)
- 2.5 gal peach blanching water (tasted too good to throw out)
- 35 lbs peaches(seconds) prior to blanching/pealing/pitting
- B.P. acid blend. adj. to .71%
- priese de mousse yeast
- 1 tbs pectin enzime

Procedure:

acid tested at fermentation - .9%

acid tested at first racking - .8% 9/20/95

I ended up with 7 gal of dry peach mead. I racked1 gal. + of dry , I added 2 qts of s. thisle honey to 5 gals. for sec. ferm.

Rhubarb Melomel

Classification: mead, melomel, rhubarb mead

Source: Robert Alexander (ra@ftn.net), MLD #451, 1/6/96

Wanted to pass on a rhubarb melomel recipe that I came up with about two years ago, and got quite positive comments on. This recipe came about when I wanted to create a mead that had a higher acidic content, but without adding a commercial acid blend. I wanted to get the acid from a more 'natural' source. So I got thinking, and maybe this is a wierd concept, but, 'what's the opposite taste to honey?' I finally decided that rhubarb was probably the closest; sour and acid v/s sweet and soft. My goal was a strong, balanced mead, with a bit of residual sweetness. Considering the champagne yeast, I'd have to continue 'feeding' it honey until the yeast pooped out. Here's how I made it.

My notes end here. The stuff tasted so bad, I just wrote it off as a bust effort. I know I racked and added honey one more time (what the hell). It seemed the yeast would NEVER poop out. After that the stuff was just ignored. I figured I'd get around to dumping it when I needed an empty carboy.

As it turned out, it's a good thing I have a few extra carboys. :-) When I next tasted

the stuff, it was seven months later; March of 95. Most of the harsh, solvent tastes and strong acid had mellowed (probably due to malo-lactic fermentation, I'm guessing) and both the rhubarb and honey notes were present, though subdued. Good legs, too. The mead was still VERY dry, but that turned out to be OK; the overall presentation was similar to a chablis -- steely, earthy, complex. Didn't check the finish S.G., just started drinking it, but I guess it was around 0.990. Alc. around 15%.

Much of this mead was drunk by just tapping it from the carboy, so there was considerable oxidation over the next few months. Though I know this is bad form, it didn't seem to harm the taste. (Why?) Maybe it helped? Oh, and about half of the quantity was stored in a small oak cask for about a month (Aug 95), then remixed back into the carboy. In any case, I finally got some bottled, and the few I have left are still improving. (I think the oak flavour was important.)

This mead was a real hit, especially among my grape-wine drinking friends (and especially among the ones who've been conditioned to turn their noses up at anything that's not BONE dry).

The procedure I took to make this mead was full of accident and serendipity: I'd hate to try and reproduce it exactly. But I think there's good info in the recipe, which can be applied to other attempts.

Ingredients: (5 gallons)

- 5 Kilos raw honey (11 lbs) not sure what type, but probably clover. From a farmer's stand
- 4 - 4.5 K rhubarb, chopped (8-10 lbs) I didn't weigh this, and may be overestimating slightly
- 2.5 tsp nutrient
- 1/4 tsp tannin
- Lalvin Champagne yeast
- water

Procedure:

Heated and skimmed the honey (with some water) for about 20 min., and then added the chopped rhubarb and let simmer for about an hour to extract the flavour and other components. Actually, because of the size of my pot, I had to do this operation twice, with half the ingredients each time.

94/06/11 This mixture was then put into a large primary pail, and topped up with water. BTW, my water comes from a well, and is VERY hard, so I didn't feel the need to add any minerals, like gypsum, to the must.

94/06/12 S.G. 1.080 Pitched yeast into primary

94/06/13 Going like crazy!

94/06/21 S.G. 0.996 ! Racked to carboy. Added ~ 1 K. (2.2lb) honey, which raised S.G. to 1.016. Topped up with water.

94/08/01 S.G. 0.994 Rack. Clearing well. Tastes horrible, acidic and solvent-y. My notes say I added .5 K. kilo honey, which raised the S.G. to 1.016. Looking back, that doesn't seem to make sense, but THAT'S what the notes say. *shrug* :-)

Specifics:

- OG: 1080

Tracy's Quick Mead

Classification: mead, metheglin

Source: Kurt Schilling (kurt@iquest.net), Mead Digest #468, 3/19/96

Morgaine Nidana's posting in MD 467 with questions about a quick mead recipe gotme to thinking. So I went back into my files and found one recipe that I have had many times and enjoyed. I am submitting it here in hopes that some one may also get some enjoyment for an old recipe.

This is an ale strenght mead that is just fine for a medieval feast or fro whooping it up on St Paddy's Day or Lammas.

Ingredients: (for 1 gallon)

- 2 to 2.5 lbs raw honey (any kind is OK)
- 1 quartered orange
- 1 Tbsp. fesh grated ginger
- 1/4 tsp. acid blend
- ale yeast

Procedure:

Combine honey, water, quartered orange, grated ginger in brew pot and bring to boil. Skim froth from surface. Remove orange and ginger with a sanitized strainer after 30 minutes. Cool and pour into fermenter. Pitch yeast when must is 70-75 degrees F. Rack the mead when fermentation slows (after about 1 week) to secondary. Additional rackings may be necessary.The mead is drinkable when cleared, but imporves with aging. Total time til drinkable is about 2.5 months, hence teh name Quick Mead).

You can also ferment this one with a wine yeast or Mead yeast if you choose. I have found that it is fairly dry and gingery. Quite tasty infact.

Firewater Orange Ginger Mead

Classification: mead, metheglin

Source: Daniel Gurzynski (daniel@buffnet.net), Mead Digest #472, 4/8/96

After seeing the many articles on mead sweetness, I thought I would contribute my two cents worth. Over the last year I've had several batches of mead with varying amounts of residual sweetness, not by putting in a heroic amount of honey but by using a yeast with less tolerance to alcohol. One that stands out in my mind was an apple mead with just a little cinnamon, using a london ale yeast. The cinnamon was not noticeable really but the tartness of the apple was complemented by the honey and it was ready start to finish in 3 months. The alcohol content was only about 6 % but the taste was memorable. Here's another recipe that was quite drinkable in a reasonable time, and won't knock you down.

Ingredients:

- 17 cups Wildflower honey (approx 11.5 lbs)
- 6 oz. macerated ginger
- 12 oz. can frozen orange juice
- 5 gallons spring water
- Lalvin EC-1118 yeast in starter

Procedure:

Skimmed and heated honey to 170 degrees in 1 gal water for 30 min. Added 6 oz.. ginger and OJ, and let sit for another 30 min on the stove with no heat. Mixed in 4 gal. more water with must in primary.

Starting S.G. 1.082, on 11/17/95.

11/24/95 Racked off ginger mead, SG was 1.067, mainly to get it off sediment.

12/10/95 Took an a SG reading of the orange ginger mead. S.G. 1.030. Extremely sweet and gingery, should be really good when it goes dry. Aprox 6.5%.

12/17/95 Racked off Orange-ginger mead into one 5 gal. carboy. Small bottle we

tasted last week had an S.G. 1.020 and large carboy had S.G. of 1.040. Loads of crud on the bottom of both containers. Tasted both. Big bottle sample way too sweet, small bottle sample sweet but getting to a drinkable stage. Strong ginger taste in both samples. Time will tell. Small sample already at 7.8% alcohol and is not nearly done.

1/6/96 Tested Orange-Ginger batch. S.G. 1.026. Still very sweet but getting there, need time for this batch to mature.

1/14/95 Racked off Orange-ginger mead. S.G. 1.020. Ginger taste is becoming prominent., honey taste is quite noticable. Overall fruity and sweet, honey Moselle kind of flavour.

2/5/96 Racked off Firewater mead still at S.G.1020. Fine fruity and gingery smell and taste.

2/25/96 Bottled Firewater. S.G. 1.020. A poignant smell, certainly can taste the ginger in it.

Specifics:

- OG: 1.082
- FG:1020

Bracket (Braggot)

Classification: braggot, bracket, honey

Source: Marc Shapiro (mshapiro@nando.net), r.c.b., 3/6/96

The earliest recipes which I have found for braggot are in *The Closet of Sir Kenelme Digby Knight Opened*, originally printed in 1669 by Sir Kenelme's son after Sir Kenelme's death. These recipies were collected during the first half of the Seventeenth Century and certainly have roots going even farther back. There are two recipies in the book and they have their similarities, as well as their differences. Both call for the brewing of ale and then adding honey and fermenting a second time. I simply add the honey after I finish mashing the grain and ferment only once prior to bottling. The first recipe uses a larger amount of honey, proportionate to the ale, while the second calls for the addition of herbs and spices, including hops. The first recipe calls for forty gallons of ale and 5 gallons (approx 60 lbs or 27 kg) of honey. The second recipe uses only eight to ten lbs of honey (3.6 to 4.5 kg) in 20 gallons of ale.

Ingredients: (per gallon)

- 1 lb (450g) pale ale malt
- 4 oz (100g) crystal malt
- 1 lb (450g) honey
- water to make 1 gallon (4 liters)
- hops

Procedure:

Mash the grains as you would for beer. Add hops to your own taste. I use only a small amount of hops and add it at the end of the boil for aromatics, only. After removing the wort from the heat, add the honey and stir well. Ferment as normal. Bottle and allow several months for carbonation and ageing (remember, this will probably be about 7% alcohol, not 3% or 4%).

Tropical Ambrosia Melomel

Classification: mead, melomel, fruit cocktail, mangoes, tangerine

Source: Charlie Moody, chmood@photobooks.atdc.gatech.edu, Mead Digest #465, 3/5/96

What an incredible mess I've made!!!

Sevananda, the local co-op, had some real nice orange blossom honey, and the idea here is to use fruits that will support and enhance the flavor of the honey. I thought the cranberries would make a nice counterpoint to all the sweet fruit, and that the t ea might add depth, or character, or something.

Ingredients:

- 14.5 # orange blossom honey (unprocessed?)
- 4.5 G spring water
- 2 pineapples, from maui, peeled & chunked
- 4 mangoes, from mexico, peeled & chunked
- 1 tangerine, organic (kimmow?), sliced & seeded
- cranberries, dried (no sulphites), 2 cups
- ginger juice, hawaiian baby, 7 ounces
- tea, strong, black, 1 cup
- zest of 2 limes
- love of 3 oranges (no, I mean zest! ;)
- yeast hulls, 3.5 tsp
- 7 yeast energiser tablets (B-1 & lactose)
- 1 qt yeast starter: bread yeast, 3 packets water, boiling, 2.5 pints honey, generic, 1 cup yeast, RS Premier Couvee, 2 packets

Procedure:

I heated 2 gallons of water, then added 5 quarts of the honey, got it all stirred in, then brought the temp. up to about 180F. Kept it there for 30 min. Everything went fine until I started adding the fruit to the must. I quickly realised that the pot I was cooking in was running out of room, and I still had plenty of fruit to go!

I grabbed my half-gallon pyrex cup & scooped out about 3 pints, and added the rest of the fruit to it, stuck it in the microwave & zapped it several times, stirring after each zap, while struggling to get a completely-full 4-gallon pot off the stove and i nto to sink to cool. *sigh* Not all the must made it.

The stuff was thick as anything and *extremely* sweet (apparently even more so than my first must (SG=1.1225)), so I figured I'd better dilute it some...oops, then I had 6.5 G of must filling up my 6.5 G fermenting bucket! *sigh* Now it's a two-carboy b atch...at least there was room for the yeast!

Ever try to pick up a *full* 6.5 G bucket & pour it *all* into a funnel perched on top of a carboy? *sigh* Of course you haven't, and neither have I: I started bailing into the funnel, and making an incredible wreck of the kitchen...which I managed to track all over the carpet....

By this time, I had fruit clogging the funnel, pools of fresh honey-glue creeping across my kitchen counters and floor, sticky spots on the floor throughout the house, and two open carboys, but I finally got the fruit distributed between the bottles, got the fruit *rammed* through the funnel and *into* the carboys (*grrr*), locks installed, and everything cleaned up (or at least, wiped down).

No, I'm fine, really...*pant*pant*pant*....

The result? I now have +/- 7 gallons of fruit-punch melomel producing CO2 in industrial quantities: bubbling about every 1.5 seconds. The stuff smells and tastes heavenly, but the must is really much too sweet for me to drink, even though the starting gravity is 'only' 1.090.

This batch was much more work than my first one, even though the first batch took me a full 2 days, what w/ the herbs and all. Partly, I was thrown by my mis-calculation of the must's volume, and that had me playing catch-up from then on.

03/04/96 - After 48 hours, it's bubbling once every second, and still smelling incredible!

03/05/96 - I just noticed what seems to be a crack in the 5-gallon carboy, and (very) minor seepage around it. Was this crack there before? Did I somehow knock the bottle against another, and if so, is there *loose* *glass* in my mead??? I suppose CARE FUL racking might take care of it.... I would *hate* to have to throw this out!

(Mostly) Traditional Tupelo Honey

Classification: mead, traditional mead

Source: Charlie Moody, chmood@photobooks.atdc.gatech.edu, Mead Digest #465, 3/5/96

That's it. Nothing fancy about this one, but so what? My first two meads were real production numbers!

I'd like this one to end up as a sippin' mead, with just enough sweetness to balance the tupelo signature & the "acid blend" ('course, who knows if there's enough of any of that to make a difference?).

This was my second batch of mead in two days, and it was a marked contrast to last night's performance. Very businesslike: I was well set-up, knew what I wanted to do, ran thru it dry, then just did it. I had no desire to repeat last night's mess (and its laborious cleanup)!

Ingredients:

- 12.5 # tupelo honey (unprocessed?)
- 3.5 G spring water
- 1.0 pt "acid blend": cranberries, dried, 1 cup tea, strong, black, 1 cup lemon juice, from 2 lemons
- 1.0 T yeast hulls
- 6 each yeast energiser tablets (B-1 & lactose (?))
- .75 G yeast starter: bread yeast, 3 packets water, boiling, 2.5 pints honey, generic, 1 cup yeast, RS Premier Couvee, 2 packets

Procedure:

Fixed up the starter this afternoon: emptied the bread yeast into a 1/2 G pyrex measuring cup (thank the gods for pyrex!), whisked it into a cup of boiling water; added a cup of honey & whisked that in, then added water to 3 pints. When it had cooled t o about 80F, I added 2 packets of premier couvee yeast, poured it off into a half-gallon jug, capped it & shook. Within an hour, the lid was chattering away happily.

After sterilising everything, I brought 2 G of spring water to a boil, added 4 quarts of tupelo honey from the local co-op, brought it up to 180F & kept it there for 30 min. Turned off the stove & added the "acid blend". I thought the lemon would be a n ice note w/ the tupelo, and the cranberries' tartness a nice contrast. The tea was added for 'depth' (?). Then the hulls & energiser got stirred well in, and the whole thing sat in an ice bath in the sink for an hour or so.

Poured the must into 1.5 gallons of cold water, & quickly scooped some up for the gravity test: 1.100, on the nose! The flavor is much milder than I'd expected, and there's less of a sense of sweetness than my other musts (generic/1.1225, orange/1.090).

I still have a quart of that same honey, and I'll probably be feeding this one as it goes along, if the premier couvee is as attenuative as everyone says.

03/04/96 - bubbling once every 2 seconds. Smells remarkably like tupelo honey....

Shaolin Joy Juice

Classification: mead, metheglin

Source: Charlie Moody, chmood@photobooks.atdc.gatech.edu, Mead Digest #465, 3/5/96

I've been interested in medicine and herbology (particularly Chinese) for a long time, and so when I read about metheglyns, my interest (already high) definitely perked up. Naturally, I wanted to make a medicine-metheglyn: one w/ tonic herbs, not just s pices, but it seems that none of the recipes (save those, perhaps, of Sir Digbie) use, or even discuss tonic herbs...just flavorings.

Undaunted, I burrowed my way into my health shelf for info on tonic herbs, even while I was inhaling NCJoH and the MLD archives, and after a while, pieced together a tonic herbal recipe.

NOTICE: this recipe is EXPERIMENTAL - do NOT try this at home!!!

This recipe is a starting point for my own investigations, and is certain to mutate considerably before it becomes a balanced and recommendable tonic. Your health, safety and comfort are YOUR responsibility: mess around w/ chinese herbs and you do so *e ntirely* at YOUR *OWN* RISK!

Ingredients:

- Spice/herb extract as described below
- 10 lbs honey, generic (Sam's Club)
- 1 gal water, spring
- flavorings: ginger, 8 oz peeled, thin-sliced, and soaked in honey
- cardamom seeds, green, 3 pods' worth
- limes, 2, thin-sliced
- raisins, 1 cup
- mace, 1 tsp
- cinnamon, crushed, 1 stick, in a tied muslin bag
- cloves, crushed, 1 tsp, in a tied muslin bag;
- nutmeg, crushed, 1 nut, in a tied muslin bag
- 1 pint yeast starter: raisins, mashed, .25 cup
- honey, generic, .50 cup
- water, boiling, 1.50 cup
- yeast, RS Pasteur Champagne, 1 pkt

Procedure:

Creating an extraction from the herbs took pretty much all of 2/3/96 (9am-1am); double-container water bath method, three rounds.

1 part each:

- tang kuei
- polygonum multiflorum
- lychii fruit
- schizandra berries
- asparagi
- rehmannia (processed)
- licorice root
- morindae
- atractylodis

2 parts each:

- ginseng, chinese
- astragalus
- ginseng, american
- jujube dates

1/2 part:

- eucommia bark

trace/pinch:

- peony root
- gum frankincense
- gum myrrh

Result: 3 quarts of fluid extract.

So: I boiled 1 gal. water, added 1 gal honey, and all the flavorings, and brought the temperature up; I figured I'd let the scum rise & skim it off, but not actually boil it. Didn't occur to me that a lot of the flavorings would float....

I skimmed off the scum (and most of the raisins & mace & lime), and pulled out about half the ginger (the more I thought about it, the more I began to doubt using so much...). Eventually, the scum slowed down; I cut the heat off, added the herb extract, and set it in the sink to cool (that was the weekend it was 50 below in Minnesota, so no ice was necessary ;)).

Because of the herbs, I kept the pot covered. In future batches, I'll just add the already-pasteurised extract to the pitching bucket & save myself the extra grief.

When the must had cooled to 95F, I poured it into the bucket, along with a half-gallon of ice water, snapped on the lid, and shook it hard for a while. Pulling the lid off, I dipped a test sample, and pitched the starter.

Original gravity is 1.1225 (!)

After repeating the shaking, I poured off into a 3-gal carboy. O gawd, it's filling up too fast - do I have another jug? Found a half-gallon jug, did a quickie sterilisation on it (difficult to do w/ crossed fingers), and gave it the rest. (Turns out I have almost *exactly* 3 gallons, but hey....)

Eighteen hours later, it's bubbling once every 10 seconds!

03/04/96 - After a month, it had slowed to once in 40 seconds, so yesterday afternoon, I poured the half-gallon into the carboy, added 3 yeast energiser tablets, and 2 teaspoons of yeast hulls. As of 19:52 today, it's bubbling every 7 seconds.

Mead or Braggot

Classification: mead, braggot, metheglin

Source: Dan McConnell (danmcc@umich.edu), Mead Digest #455, 1/29/96

I wasn't planning to add the hops, but the recent discussion *made* me do it. It hurts too much to sit on the fence, besides the batch that I made last weekend (almost identical but with Light DME, Grains-of-Paradise and Star Anise in addition to the coriander and orange) tasted like it could use a little hop when I racked it after the primary fermentation was complete.

So, what have I got here? Braggot? Metheglyn? I think it's a braggot, but I don't know, it depends on how it turns out. It will not be carbonated, all my meads are still, almost always dry and cork finished. I don't expect much hop flavor. I don't expect much malt flavor either (but lots of color). If there is some malt character, I might call it a braggot, if not I might call it *Mead*. In any case, I'll still be happy. I won't HAVE to call it anything unless it is good enough to enter in a competition, then I'll deal with it and force-fit it into some category.

What's my point? I'm making this to please myself and try something different, a little wacked, something that I've never tasted before. I am definately NOT making this with braggot competition guidelines in mind. That is simply too restrictive and it's much more fun to color outside the lines.

This mead may be great or it may be a dismal failure. It sure smells good now (I think the hops were a good idea). See ya in about three years.

Ingredients: (6-7 gallons)

- 2 lb Dark DME
- 40 gr Corriander
- 40 gr Bitter Orange
- 48 gr Hallertau Hop Plugs
- 1 gal Fruit Blossom Honey (cherry, peach, apricot)
- YCKCo W22 wine yeast

Procedure:

Bring extract to boil and add spices and hops. Boil 15 minutes and add honey. Kill heat, steep, cool and ferment.

I want this to ferment to dryness, or off-dry.

Pomegranate Mead

Classification: mead, melomel, pomegranate mead

Source: Rebecca Sobol (sobol@ofps.ucar.edu), Mead Digest #473, 4/14/96

This mead still has a nice red color, but it's fading to orange. Good pomegranate flavor comes through nicely. It's pretty dry and doesn't really sparkle. Still has a bite that I associate with a young mead that needs more aging. The last few sips from my glass tasted better and more like pomegranates than the first few sips. Try a gourmet grocery store, or possibly a middle-eastern grocery store for the pomegranate juice.

Ingredients:

- 10 pounds raw alfalfa honey from Terry Dorsey (a local beekeeper)
- 5 t yeast nutrient
- 1 t gypsum
- Eldorado Springs water - enough for 5 gallons
- 1 package Lalvin (EC-1118 we think) Yeast (started 3 days earlier in honey water)
- 6 qts. R.W. Knudsen Pomegranate juice

Procedure:

Heat honey with water to almost boiling. Add gypsum and yeast nutrient. Skim scum. Keep hot for about 10 minutes to pasturize. Add juice and let sit covered (heat off) for 20 minutes. Cool, pour into carboy and add water to make 5 gallons. Pitch yeast. Stir and store with blow-off tube.

Racked on July 7, 1995.

Hydrometer reading (8/2) = 0.995.

Hydrometer reading (10/12) = 0.995.

3/4 cup corn sugar boiled with 1 cup water. Pour liquid sugar into pail, rack mead into pail and stir before bottling. Bottled October 12, 1995.

Quick and Dirty Cyser

Classification: mead, cyser

Source: Marc Shapiro (mshapiro@nando.net), r.c.b., 4/15/96

Ingredients: (for 1 gallon)

- 3 quarts apple juice
- 2 1/2 lbs honey
- 5 to 7 cloves
- 1 stick cinnamon
- 3 slices ginger root (make sure they are thin slices)
- yeast

Procedure:

Mix the honey and apple juice. Heat to 150 F for a few minutes. Put the spices in a muslin, or cheesecloth bag and allow to steep in the hot must. Cover the must and allow it to stand overnight. While this is going on, re-hydrate your yeast and get a

starter solution going. Add this to the must the next day. Ferment ant treat using normal methods and precautions.

Orange Blossom Mead

Classification: mead, traditional mead

Source: Gordon Olson (olson99@mack.Rt66.com), Mead Digest #438, 10/21/95

This mead was started in August of 1994 and bottled in December of that year. At the first round of the AHA National Competition in May 1995, the judges (in Texas) did not recognize the orange blossom aroma and thought it was "yeasty." They scored it at 29 points. In June at the Mazer Cup Competition, the judges thought that the orange blossom aroma was excellent, but the mead needed more complexity. They gave it 36 points. At the New Mexico State Fair competition for wines and meads it received a gold medal and the best of show in the amateur division. The wine judges were impressed by the wonderful bouquet.

This is a very simple mead that get all of its character from the honey. This particular batch of honey had the best aroma of any orange blossom honey that I have ever experience. It is worthwhile to hunt out good smelling and good tasting honeys.

Ingredients: (for 3 gallons)

- 8.5 pounds American Meadmaker Ultimate Orange Blossom Brewing Honey
- 3 tsp. Beverage People yeast nutrient
- 1.5 tsp. yeast hulls
- Lalvin K1V-1116 yeast (pint of starter)
- 3 tsp calcium carbonate to adjust acidity
- 3 tablets sodium benzoate
- 1 T sparkaloid
- 1 tsp polyclar

Procedure:

Initially, only six pounds of the honey was added to preboiled water and pasteurized at 150 F for 15 minutes with the yeast nutrient and hulls. After cooling with an immersion chiller, the yeast starter was added and air was pumped through the must for 25 minutes with an aquarium pump.

After one month the specific gravity dropped to 1.008, so the mead was racked and two more pounds of honey were added. After another five weeks, the gravity was 1.020, the pH was 3.2, and the acidity was 0.7% acid. This was too acidic, so I added the calcium carbonate. After another month, the numbers were 1.015, 3.7, and 0.6%. I then added the sodium benzoate to kill off the yeast and another half pound of honey. Three days later I added the sparkaloid and polyclar. Then one week later with a specific gravity of 1.019, I bottled straight from the carboy. I should have waited longer to add the clarifiers and even longer to bottle. Then I would have had less sediment in the bottle.

Basilisk

Classification: mead, metheglin

Source: Russell Mast, Mead Digest #430, 9/13/95

I always like reading about (and drinking about!) new (to me) varieties of honey. If I were you, I would try to brew it with exactly the same recipes and procedures of another mead you made with a different honey, and then compare, and try to take maturity effects into account.

A rule of thumb I've read, but haven't thoroughly tested, is that darker honeys tend to be stronger in flavor and take longer to age to maturity. I have found that darker honeys are stronger in flavor. Tupelo tends to be pretty strongly flavored for it's light color, and matures rather quickly.

Ingredients: (for 1 gallon)

- ~3.5 lbs. clover honey
- 4-5 cups fresh sweet basil leaves, loosely packed, picked about a week earlier
- "the house yeast"

Procedure:

First, I boiled a few pints of water with the basil leaves, to make a tea. Leaving the leaves (pardon the pun) in the pot, I added the honey. The temp was right about 150F at that point, so I let it sit for a few minutes to pasteurize. I covered the pot, and put it in a sink filled with ice water. About 20 minutes later it had cooled to about 60F, and I transfered it to a 1-gallon jug which had the dregs from a dandelion wine in it. The dandelion wine was the fourth or fifth reculturing of a yeast I've been using for about a year now. It's a mix of Wyeast European Ale yeast and Wyeast Champagne yeast, probably pretty heavy on the Champagne at this point, due to alcohol levels. Possibly contaminated, but a sip of the dandelion wine told no such tale. (Though it was very immature, it didn't taste contaminated.) I topped it off with pre-boiled and partially cooled (could have done better, but it mixed in okay) water.

2 days later, it still hadn't started, and then I remembered that I had forgotten to aerate it. There was an airlock on the mead, so I wasn't terribly worried. I shook that jug mightily, aerating with vigor. It is now fermenting merrily, about 1 week later. I think this should probably be the last time I use that yeast.

Orange Melomel

Classification: orange mead, melomel, tea

Source: Michael Cuccia (Finadd1620@aol.com), Mead Digest #472, 4/8/96

For what it's worth, my first mead was a 3 gallon batch of orange melomel that I started on January 16, 1996 (actually 2-1/2 gallons in a 3 gallon carboy since I was warned to be prepared for very active fermentation using fruit). I used "Just Pik't" fresh frozen OJ (not from concentrate, unpastuerized; expensive but you could taste the difference). I basically followed the orange melomel recipe (#11) in Acton and Duncan's "Making Mead."

[Although note above says 3 gallon batch, the recipe in MLD was based on per gallon amounts, so ingredient list below reflects 1 gallon batch size. --Ed.]

Ingredients: (for 1 gallon)

- 1 liter orange juice
- 2.4 pounds honey (med-light colored local wildflower vs. 3 pounds orange blossom as recommended by Acton and Duncan).
- WYeast Labs liquid "sweet mead" yeast w/8oz. apple juice starter
- 2 teaspoons very strong tea (for tannin)
- 1 teaspoon yeast nutrient
- 1-1/4 teasppon acid blend
- pinch of epsom salt

Procedure:

Treated with 1 dissolved campden tablet per gallon. I waited 36 hrs (w/fermentation lock on) before pitching the yeast starter. As recommended in the book, I brought the room temp up to the upper 70s for the first couple of days and gradually brought it

down to the mid to upper 60s for the remainder of the fermentation. The fermentation was active w/in 12 hrs. At its peak, it was bubbling like a coffee percolator (2-3 times per second) for the first few days.

A 1"-2" thick orange foam formed at the surface which I resuspended by "swirling" the carboy w/ the fermentation lock on (2x/day for the first few days only). The fermentation lasted less than 10 days. On the 12th day, I took a gravity reading of 0.994! The recipe recomended first racking at a reading of 1.005; I would have taken readings more frequently if I realized how quickly it would go. At that time, it tasted dry (no sweetness), somewhat harsh, with little orange flavor or aroma.

The color has been a deep orange brown and has been very clear since fermentation ended. After 2-1/2 months, it's dry but seems to be improving; more of a tangy orange taste. I used my new acid testing kit to get an acidity reading of 0.6%; right at the recom. level for fruit wines.

Only speculation at this point, but next time, I would use more honey and begin fermentation in smaller containers without the juice, rack at a gravity of around 1.050 (while fermentation is still active) into a larger carboy onto the juice. Hopefully, this would lead to a slower fermentation with less of the honey and juice flavors going "up in smoke" so quickly. I'd also try to have less head space to avoid possible oxidation problems. If I added any acid it would only be malic and/or tartaric (OJ should have been plenty of citric already). Lastly, I'd ferment at 60degrees and maybe finish off around 75 degrees for a short time only after the fermentation slowed. My other mead batches have started strong and done well at this temperature. Oh yeah, I'm also ordering some Florida fresh orange blossom honey.

Specifics:

- OG: 1.100

King Arthur's Own

Classification: braggot, honey beer, mead

Source: Fred Hardy (fcmbh@access.digex.net), MLD Issue #500, 9/26/96

I was delighted to learn that King Arthur's Own braggot won the category at this year's Mazer Cup. For those who might be interested, here's the way it was made.

This is an all-grain recipe. I have included an extract approximation which will be close.

Ingredients: (6 gallons)

- 7 1/2 lbs. British Mild Malt
- 1 lb. Home-made amber malt
- 1 lb. Vienna malt
- 1-1/4 tsp. Irish moss (15 minute boil)
- 6 pounds wildflower honey (boil 15 minutes)
- Wyeast #1728 (Scotch ale)

Procedure:

For both recipes, first make a pound of amber malt. Using pale malt, spread to a depth of 3/4 inch in a glass or aluminum foil lined baking dish. Preheat the oven to 100 degrees C (230 F) and bake for 45 minutes to dry the malt. Increase the temperature to 150 degrees C (300 F) and continue to bake for another 45 minutes. Cool and set aside for a week or so in an air-tight zip lock bag. This allows the malt to mellow and avoids possible harsh flavors.

Crush malts and mash in to stabilize at 60 degrees C (140 F). Hold for 20 minutes. Raise temperature to 68 degrees C (155 F) and hold for 60 minutes for full conversion. Mash out and sparge with 4 3/4 gallons (US) water.

Boil 60 minutes. Add 1 1/4 tsp. Irish Moss for the last 15 minutes of the boil. After 60 minutes, add 6 pounds of wildflower honey and boil for 15 minutes, constantly skimming and discarding the foam.

Force chill, aerate and pitch with 1 qt. yeast starter. I used (and recommend) Wyeast # 1728 (Scotch Ale).

Primary fermentation: 30 days at 18 degrees C (165 F) in glass

Secondary: 130 days (same temp, in glass)

At bottling, make up a cup of yeast starter, and inoculate with a pack of Wyeast # 1056 (Chico ale) a day before bottling. Adding this fresh yeast to the bottling bucket will get carbonation going faster. Carbonate with 1/2 cup white table sugar (sucrose) boiled for 5 minutes in 1 1/2 cups of water (cool before adding to bottling bucket). Sample after 2 weeks. Improves greatly with age.

For using malt extract:

Make and crush amber malt as above. Soak crushed amber malt in 1/2 gal. water at 65 degrees C (150 F) for 30 minutes. Pour the water and grains through a kitchen strainer into at least a 3 gallon pot. Rinse with 1/2 gallons of hot water, catching the rinse water in the pot. Discard the grains. Add another 1/2 gallon to the pot and bring to a boil. Remove from heat and add 7 3/4 pounds of amber dry malt extract and dissolve completely. Return the pot to heat and bring to a boil (watch for boil-over). When malt mixture has settled into a nice boil, add the honey, boil and skim for 15 minutes.

Have ready a fermenter with 3 gallons of cool water in it. Dump the honey/malt mixture into the cool water, aerate and pitch yeast when temperature is below 25 degrees C (77 F). It helps to cool the pot a bit before dumping into the fermenter. Proceed as above.

Specifics:

- OG of malt: 1.057
- OG of braggot: 1.083
- FG: 1.012

MCMC Traditional Mead

Classification: mead, traditional mead

Source: Ron Raike (ron@mail.creol.ucf.edu), MLD #500, 9/26/96

Mazer Cup Mead Competition First place recipe for Traditional Mead - still - sweet.

Ingredients:

- 18 lbs. Blended Wildflower Honeys - raw - from a baker
- 2.0 cups New York Maple Syrup - Grade A - Med. Amber
- 32 oz. fresh lemon and lime juice some pulp - 12 lemons and 8 limes
- 4 pieces (1/8 fruit) dried orange peel
- 5 pieces dried tangerine peel
- 3 pieces dried lemon peel
- 2 oz. coriander
- Wyeast sweet mead yeast

Procedure:

Started by generating ~4 gal RO water. Then treating it with 1/2 tsp. gypsum, 1/2 tsp. CaCO3, 1/4 tsp Sea Salt. Brought to a full boil in 8 gal. brew pot for 30 min. Heat off, added some orange and some lime peels and 1/2 oz coriander (all ground

together), let sit and cool to 90C. Added Honey and maple syrup. Temp dropped to 80C. Back on heat. Added strained juice of 6 fresh off the tree Florida lemons and 4 fresh Florida limes - 16 oz.

Stirred a few times for 30 min. Temp back up to 90 - kept there. Added juice with pulp - 6 more lemons and 4 limes. Some hot break forming and moving. Chopped remainder peels and coriander in chopper and added. Let sit 10 min. Heat off. Final Temp at 90C. Stirred well (whirl pooled). Covered with saran wrap, put lid back on and ice bathed (lots of ice) for 2.5 hrs. Removed saran wrap to find a nice conical forming upward from the center of the brew pot - from whirl pooling. Clear with spices and fruit mostly in the center. Some haze in suspension. Racked to carboys. 2.5 gal. got the a champagne yeast starter and 3.5 gals. got the Wyeast Mead Sweet yeast starter. Both were started with a honey based starter solution at ~1.050 - 1.5 liters for 1 week repitched twice.

OG of the must was ~1.14 - only way to measure was to cut in half with water and measured 1.070. Nice citric smell and taste. Tried to keep temp at 68-75F for fermenting. Champagne carboy was racked at 40 days and bottled 35 days later, very clear and went straight into bottles. FG is 1.020. Kinda hot for my liking.

Racked the Wyeast Sweet carboy in 2 weeks down to 1.065 and bottled 2 months later, very clear and still, no prime - straight into bottles. FG is 1.045. This may be considered by some to be a metheglin but the honey and alc's really come through and balance well with the fruit and spice flavor. No nutrients were used. This is the 1st place traditional mead for the '96 MCMC. Judge comments include:"Excellent cacophony of flavors - - this is so big yet well balanced to the Nth degree - clean, not burning or rough" - "Well balanced and very mellow - clean finish and big strength - great job!" ... Thanks.

Specifics:

- OG: 1.140
- FG: 1.020

Earl Grey Mead

Classification: mead, metheglin

Source: William Drummond (ronan@digitalexp.com), Mead Digest #509, 11/14/96

Ingredients:

- 10 Earl Grey tea bags
- 2 lbs. raw honey
- 1 1/3 cup sugar
- 2 pinches savory
- 2 pinches rosemary
- 1 pinch thyme
- 1 pinch of bread yeast
- 1 leaf grey desert sage
- water to fill
- 2 pinches citric acid
- a bit of dregs for a starter

Procedure:

Place all ingredients in a Dutch oven to boil. Add two egg whites to collect scum. Boil for an hour, pulling scum off often. Let cool. Place in bottles for fermentation. Over the course of the fermentation process, add sugar occasionally to speed up fermentation. Once fermentation stops, cap tightly and age.

Earl Grey Mead (First)

Classification: mead, metheglin

Source: William Drummond (ronan@digitalexp.com), Mead Digest #509, 11/14/96

Ingredients:

- 24 oz pear juice, unstrained
- 2 lb honey
- 2 lb sugar
- 100 oz water (about)
- 10 bags of Earl Gray Tea
- 1/4 teaspoon of bread yeast
- 1 egg white

Procedure:

Boil honey, water and tea for 1 hour. Near the end add a little cinnamon, ginger, clove, rosemary and the egg white. Remove from heat and let stand till warm as removing the scum. Now add the yeast, dissolved in warm water. This brew can be drank in as little as 48 hours, but will be extremely raw.

After a weeks time, add 1 lb of sugar and let ferment. After about 2 weeks more, add the rest of the sugar. This will strengthen it and give a better flavor and keep the mead from "drying out".

For fining the wine, take the shell from an egg that has been dried and powder it with a pinch of salt. Take this and add it to the white of one egg and some wine from your vat and gently stir all back into the brew. Let set for about 2 to 4 days and then filter and bottle the wine. This is a nice natural way with out the use of chemicals.

The Evil Californian's Infamous Chili Mead

Classification: honey, metheglin, pepper mead, chili mead, habanero

Source: Leigh Ann Hussey (leighann@sybase.com), Mead Digest #507, 11/3/96

You can get "chili honey" from the manufacturer by calling 505-758-4350, or through some hot sauce catalogs. To make an acceptable substitute, grind 2 parts dried hot red NM chilis with 1 part honey in a food processor until pasty. This would also work well with 3 lb honey for a sweeter mead.

Ingredients: (1 gallon)

- 2 lb honey (I usually use "Wild Mountain" coz it's cheap)
- 8 oz Taos brand "chili honey"
- 1 t crushed dried habanero
- 1/2 t tannin powder
- 1/4 t citric acid
- 1/2 t champagne yeast
- 1 t yeast nutrient

Procedure:

Boil the honeys together with 1 gal water for 5 minutes; add crushed dried chili right at the end. Pour into a gallon wine jug, add acid and tannin and let cool, then add yeast and nutrient. Set airlock on it and let ferment until clear. You may want to rack it off the lees at least once during the ferment. Bottle and age as desired.

Happy Happy Mead!

Classification: mead, metheglin

Source: Richard Bainter (pug@interval.net), r.c.b., 10/16/96

Ingredients:

- 12 lbs Honey (preferably local)
- 5 lbs White Granulated Sugar
- 6 to 8 Small Lemons
- 2 Large Oranges
- 1 1/2 Cups Orange Juice
- 1 4" pc Ginger Root (bruise with the flat of a knife)
- 3 sticks Cinnamon
- 6 bags Twinning Earl Grey Tea
- 2 whole Star Anise
- 1/8 tsp Cardamom (no more than 1/8
- 2 pkgs Champagne or Ale Yeast

Procedure:

In a large pot, bring 1 gal. water to a boil. Add honey slowly, keeping near boiling. Bring mixture back to full boil. Remove sudsy foam. This is beeswax and will kill the yeast.

Add sugar and dissolve. Cut oranges and lemons into halves and squeeze into mixture. (use strainer) Add Orange juice. Add squeezed peels. (use cheese cloth bag)

Remove from heat. Add tea and rest of seasonings. After 45 min. remove teabags.

Let cool to 98 degrees and add yeast. Let cool to 80 degrees and remove all seasonings. (I recommend letting this cool at room temp. so that the seaonings will have time to steep.)

Pour into 5 gal. carboy and add water to 5 gal. Mix as best as possible. I'd recommend shaking the bottle once 3/4 full, mixing a full carboy is difficult.

Seal with airlock and store in cool dry place.

Rack after 2-3 months. Mead should start to clear after about 3 months. (This is when I usually rack it.)

Tropical Ambrosia Melomel

Classification: mead, melomel

Source: Charlie Moody (chmood@photobooks.com), Mead Digest #503, 10/13/96

NOTE: I pretty much left it alone all summer, except to rack both carboys into a single 6.5 G & let it sit. Average temp 85F. Color is of apple juice, only richer & deeper, and clear as a bell. Flavor is mellow, fruity, and rich (IMO), still, and just sweet enough - no bite, no off-flavors. Delicious and refreshing - especially chilled!

Ingredients:

- 14-1/2 # orange blossom honey
- 4-1/2 gallons spring water
- 2 pineapples, peeled, cored & chunked
- 4 mangoes, peeled and chunked
- 1 tangerine, sliced and seeded
- 2 cups dried cranberries
- 7 ounces ginger juice
- 1 cup strong black tea
- zest of 2 limes
- zest of 3 oranges
- 3-1/2 tsp. yeast hulls
- 7 yeast energizer tablets
- 1 quart of yeast starter (- bread yeast, 3 packets - water, boiling, 2.5 pints - honey, generic, 1 cup - yeast, RS Premier Couvee, 2 packets)

Procedure:

I heated 2 gallons of water, then added 5 quarts of the honey, got it all stirred in, then brought the temp. up to about 180F. Kept it there for 30 min. Everything went fine until I started adding the fruit to the must. I quickly realised that the pot I was cooking in was running out of room, and I still had plenty of fruit to go!

I grabbed my half-gallon pyrex cup & scooped out about 3 pints, and added the rest of the fruit to it, stuck it in the microwave & zapped it several times, stirring after each zap, while struggling to get a completely-full 4-gallon pot off the stove and into to sink to cool. *sigh* Not all the must made it.

The stuff was thick as anything and *extremely* sweet (apparently even more so than my first must (SG=3D1.1225)), so I figured I'd better dilute it some...oops, then I had 6.5 G of must filling up my 6.5 G fermenting bucket! *sigh* Now it's a two-carboy batch...at least there was room for the yeast!

Ever try to pick up a *full* 6.5 G bucket & pour it *all* into a funnel perched on top of a carboy? *sigh* Of course you haven't, and neither have I: I started bailing into the funnel, and making an incredible wreck of the kitchen...which I then managed to track all over the carpet....

By this time, I had fruit clogging the funnel, pools of fresh honey-glue creeping across my kitchen counters and floor, sticky spots on the floor throughout the house, and two open carboys, but I finally got the fruit distributed between the bottles, got the fruit *rammed* through the funnel and *into* the carboys (*grrr*), locks installed, and everything cleaned up (or at least, wiped down).

Chocolate Malted Mead

Classification: mead, metheglin

Source: Charlie Moody, (chmood@photobooks.atdc.gatech.edu), Mead Digest #465, 3/5/96

I bought a "kit" beer from Harry a week or so ago, and he sent a 2-lb tub of amber malt extract with me. The stuff *smells* yummy, and I got to thinking (yes, a dangerous thing!) that this is the same stuff they put into malted milk...I'm a big fan of ma lted milk, especially with chocolate....

So, of course, a Chocolate Malted Mead.

Ingredients:

- 1/3 honey, mild
- 1/3 malt, light
- 1/3 honey/malt mix, carmelised carefully
- 2/3 milk
- 1/3 cream
- chocolate / cocoa
- 2-3 vanilla beans
- 1-2 nutmegs?
- 1-2 cinnamons?