



Basic Mead Recipe and Instructions

We recommend a 4lb of Honey to 1 gallon of water ratio. This will make a sweet (but not overly sweet) medium body mead with plenty of honey flavor. You can also use a 3lb to 1 Gallon ratio for a thinner, lower alcohol mead that is dryer.

Ingredients for a 1 Gallon Batch:

4 lbs of Honey

1 Gallon of Spring or Drinking water

Yeast Nutrient

Yeast Energizer

1 pack of Lalvin 71B wine yeast

Potassium Metabisulfate and Potassium Sorbate

Clarifier (optional)

Instructions:

Mix your honey and water in a sanitized fermenting bucket. Take a sanitized measuring cup (1 cup is perfect) and remove some of the honey and water mixture. Add the pack of yeast, ½ tsp of nutrient and ½ tsp of energizer to the cup and stir together. This is essentially a mead starter. Cover with a paper towel and let sit at room temp for 20 to 30 minutes.

Add your mead starter to the fermenting bucket and stir. Attach lid and airlock and leave in a dark place at 70-72 degrees.

24 hours after you see bubbles in the airlock, open the fermenting bucket and add ½ tsp energizer and ½ tsp nutrient. Mix thoroughly. Repeat this process at 48 hours out from fermentation beginning, and then once more at 72 hours.

Let sit in bucket for two weeks, then siphon into a glass or plastic carboy and let sit for two more weeks. When fermentation is complete, add Potassium Metabisulfate and Sorbate (follow package instructions for amounts) and mix thoroughly to drive out all remaining co2 bubbles. Allow mead to clear before bottling. If mead does not clear on its own, a clarifier such as DualFine can be added at this stage.

If making a 3-gallon batch, increase nutrient and energizer to 1 tsp per addition.

If making a 5-gallon batch, increase to two packs of yeast. Use 1 tsp of nutrient and energizer at each addition.