

**Mead**

**There are many varieties of mead.**

**Traditional Mead includes: dry mead, semi-sweet mead, and sweet mead**

**Melomel (fruit mead) includes: cyser (apple), pyment (grape), and other fruit**

**Other mead includes: metheglin (herb/spice), braggot (beer/malt)**

**Dry Mead: makes 1 gallon**

* 2 ½ pounds orange blossom honey
* 1 tsp acid blend
* 1 tsp pectic enzyme
* 1 campden tablet (optional)
* 1 package Montrachet yeast
* 1 tsp yeast nutrient
* 1 ½ cups orange juice, at room temperature
* ¼ tsp grape tannin

**Procedure:** In a large enamel or stainless steel pot, boil the honey in water (1 part honey to 2 parts water) for 10 to 20 minutes, skimming off any foam that forms. The foam will contain water impurities and beeswax residue. Let cool, and then transfer to a 2-gallon plastic container. Add the acid, pectic enzyme, and enough water to make 1 gallon. Add the campden tablet, if desired, and let the mixture sit, well covered, for 24 hours.

In a jar, make a yeast starter culture by combining the yeast, yeast nutrient, and orange juice. Cover, shake vigorously, and let stand for 1 to 3 hours, until bubbly; then add to the must. Add the tannin and allow the mixture to ferment for 5 to 10 days. It is recommended that the meads be racked after the most vigorous fermentation: siphon the mead into a 1-gallon airlockable fermentation vessel. In three months, rack into another airlocked container. After about 6 months, rack into an airlocked container. Rack again right before bottling, about a year after fermentation started. Then bottle and cork (or cap) the finished mead, and store in a cool cellar. Age for at least 6 months before opening a bottle.

**Apple Melomel:** **makes 1 gallon**

* 3 pounds honey
* 1 gallon apple cider (fresh cider, without preservatives)
* 1 tsp acid blend
* 1 tsp pectic enzyme
* 1 package champagne yeast
* 1 ½ cups orange juice, at room temperature.

**Procedure:** same procedure as for dry mead above.

**Grape Melomel: makes 1 gallon**

* 3 pounds concord grapes
* 3 pounds light honey
* 1 tsp acid blend
* 1 tsp pectic enzyme
* 1 campden tablet (optional)
* 1 package champagne yeast
* 1 tsp yeast nutrient
* 1 ½ cups orange juice, at room temperature

**Procedure:** same as for dry mead above.