

# Making Mead at Home



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Southwestern Ohio Beekeeper School



Smith Homestead  
Saltair, Ohio

- **Bees**
- Fruits and Vegetables
- Poultry
- Maple Syrup
- Lumber Milling
- Making beer and wine
- Drinking beer and wine

## Agenda:

- What is Mead?
- History
- Equipment needed
- Basic Recipe
- Variations
- Taste test
- Q&A

## What is Mead?

- **Mead** is an alcoholic beverage created by fermenting honey with water, sometimes with various fruits, spices, grains, or hops.
- The alcoholic content ranges from about 3.5% ABV to more than 20%.
- The defining characteristic of mead is that the majority of the beverage's fermentable sugar is derived from honey.

## History

- The oldest known alcoholic beverage
- Pottery vessels dating from 7000 BC discovered in northern China have shown chemical signatures consistent with the presence of honey associated with fermentation.
- In Europe, it is first described from residual samples found in ceramics c. 2800–1800 BC
- Famous consumers include King Tut, Eric the Red and Queen Elizabeth the First
- The Vikings drank a ton of it along with beer

## Equipment needed to get started with fermentation:

- Large stock pot
- Carboy
- Stopper
- Airlock

## Basic Recipe for a 5 gallon batch:

<https://www.motheearthnews.com/real-food/fermenting/how-to-make-mead>

- **Ingredients:**

- 16-18 lbs. of honey
- 5 gallons of un-chlorinated water
- 5-10 grams of wine yeast

## Basic Recipe for a 5 gallon batch:

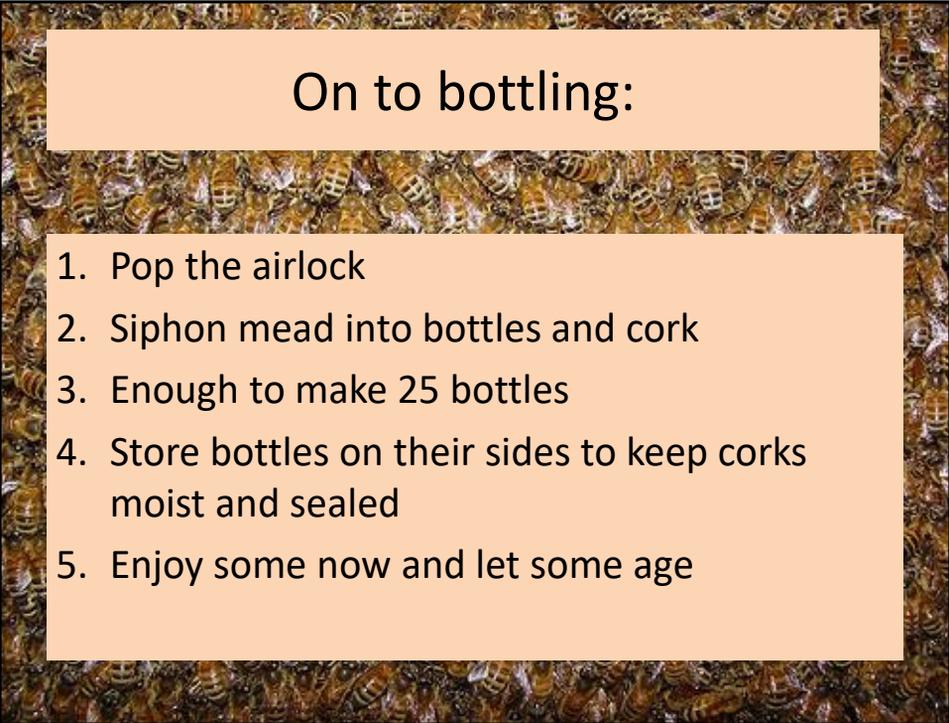
<https://www.motheearthnews.com/real-food/fermenting/how-to-make-mead>

- Bring 2 gallons of water to a boil
- Reduce heat and add honey
- Stir until completely dissolved and simmer for 30 minutes
- Pour into a 6 gallon carboy and add the rest of the water to bring the volume to 5 gallons.
- Cool to 80 degrees then add the yeast
- Add the airlock (notice fermentation 24-48 hrs)
- Wait a month (about the time when fermentation slows dramatically or stops)



## Things you need for bottling:

- Siphon
- Bottling bucket, wand
- Bottles
- Corks
- Corker



## On to bottling:

1. Pop the airlock
2. Siphon mead into bottles and cork
3. Enough to make 25 bottles
4. Store bottles on their sides to keep corks moist and sealed
5. Enjoy some now and let some age

## Possible variations

- [Melomel](#) is the name given to the blending of fruits and honey. Examples would be plum, cherry, peach, elderberry, chokecherry, huckleberry, pear, etc. The possibilities are really infinite. Some fruit honey wines have been given specific names.
- [Pyment](#) is the name given to a blend of grape and fermented honey. Grapes had been planted by the Romans during their conquests and grape wine started to spread as a result. Grapes are native to the Mediterranean, (some other varieties were discovered in the New World) they did not grow in many European nations originally. As honey wine became scarce and grape wine became more popular, a transitional drink was born. This drink was called pyment.
- [Cyser](#) is the name given to the blending of apples and fermented honey. It is believed that this too was transitional mead around the time of pyment.
- [Methoglin](#) is the name given to honey wine with spices added to create flavor layers and variations.
- [Bochet](#) is honey wine made from burnt honey or at the very least, darkened honey. It is said that this form of honey wine originated in Scotland. Braggots are malted meads.

• Credit: <https://www.hiddenlegendwinery.com/what-is-mead/the-story-of-mead/>

## Taste

- 5 gallon batch
- 2017
- 17 lbs raw honey
- 10 grams Lalvan D47 yeast
- (Sweet)
- ~14% ABV

Thank you for coming!

- Questions?



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<https://www.facebook.com/smithshomestead>