

NORTH LONDON BEEKEEPERS

Information Sheet no. R1: Mead Recipes

DRY MEAD

2.5 to 3 lb light honey (SG 75/86, % alcohol by vol 10.0/11.5)

Make up to 1 gallon with water

1 teaspoon of yeast nutrient

1 heaped teaspoon of grape tannin

1/2 oz citric acid (3 teaspoons) or the juice from 2 lemons + yellow rind

Chablis wine yeast culture

Dissolve honey in warmed water and heat to 150 deg F (70 deg C) to sterilize, allow to cool and add nutrient, acid and tannin and active yeast culture, stir and leave to ferment in a demijohn under an airlock at 68/75 deg F (20 /24 deg C). Rack off sediment after 1 month then as necessary as sediment builds up.

If lemon juice and rind are used, ferment in a bucket for 1 week under a polythene tied cover, then filter into the demijohn.

SWEET MEAD

4 to 5 lb medium or dark honey (SG 110/129, % alcohol by vol 15/17)

Make up to 1 gallon with water

1 teaspoon of yeast nutrient

1 heaped teaspoon of grape tannin

1/2 to 3/4 oz citric acid (3 to 4 teaspoons) or the juice from 2 to 3 lemons + yellow rind

3 to 4 teaspoons Tokay wine yeast culture (high alcohol)

Dissolve 3 lb of honey as for dry mead, sterilise and when cool add ingredients and active yeast culture, stir and ferment in a demijohn under an airlock at 68/70 deg F (20 /21 deg C). When SG drops to 1.010 add additional honey, 5 oz at a time, first sterilizing with a small quantity of must. Rack off sediment after 1 month then as necessary as sediment builds up.

Add honey until fermentation ceases and desired level of sweetness is obtained. This dessert type mead will improve for 10/15 years provided good cellar craft is practised.

NB: yeast cultures will not work in musts with a greater SG than 1.10. If necessary dilute with additional water. Rack off sediment after 1 month, then as necessary as sediment builds up.

Further reading on Mead

"All about Mead" by S W Andrews, printed by Northern Bee Books at Scout Bottom Farm, Mytholmroyd, Hebden Bridge, West Yorkshire, HX& 5JS March 1992

"Honey Wines and Beers" by Clara Furness, published by Northern Bee Books as above.