



Mead 101

Definitions

Types: BJCP Style 24-26

- Traditional Mead – Plain and varietal honey only
- Melomel – Fruit mead
 - Pyment – a melomel made with grapes (generally from juice)
 - Cyser – is a melomel made with apples (generally cider)
- Metheglin – spiced mead
- Braggot - is a mead made with malt

Attributes:

Sweetness

Dry, semi-sweet, or sweet. The amount of residual sugar left in the mead. Body is related to sweetness, but dry meads can still have some body. Dry meads do not have to be bone dry. Sweet meads should not be cloyingly sweet, and should not have a raw, unfermented honey character. Sweetness is independent of strength.

Carbonation

Still, petillant, or sparkling. Still meads do not have to be totally flat; they can have some very light bubbles. Petillant meads are "lightly sparkling" and can have a moderate, noticeable amount of carbonation. Sparkling meads are not gushing, but may have a character ranging from mouth-filling like Champagne or soda.

Strength

Hydromel, standard, or sack strength. The alcohol content of the mead. In general, stronger meads have a greater honey character and body (as well as alcohol) than weaker meads.

OG:	hydromel	1.035 - 1.080
	standard	1.080 - 1.120
	sack	1.120 - 1.170
ABV:	hydromel	3.5 - 7.5%
	standard	7.5 - 14%
	sack	14 - 18%
FG:	dry	0.990 - 1.010
	semi-sweet	1.010 - 1.025
	sweet	1.025 - 1.050

These are guidelines. Mead judges and tasters do not use hydrometers. Use your perceptions - taste, smell – to determine categories for classification.

Summary

- Equipment: can use same you would for beer, other than a corker, and a mix stir.
- Good honey = good mead. \$3-\$4 per pound. 1 gal of honey = 10-12 pounds. \$30-\$80 for 5 gal batch. Local sources: Endless Mountains Apiaries, Dutch Gold Honey, Scranton Famer's Market, Miller's Orchards, Simply Homebrew. I do not recommend supermarket generic honey – may not be 100% honey, likely pasteurized. Make friends with local beekeepers.
- Good water = Good mead. Remove chlorine
- Process: No heat (H2O < 100F). Sanitation required. Starting ratios of #honey/ H2Ogal: 2.5-3#/gal to 3.5 to 4#/gal. Volume: 25%:75% (1:3) honey-water.
- Yeast: Use wine yeasts. i.e. Lalvin 71B-1122, D47. Avoid rookie mistake Champaign yeast/no temp control = jet fuel. 14-16% tolerant wine yeasts – throttle dryness by amount of honey
- Aerate, temperature control 60-75F. Nutrient/mix every 2-3 days until 30% gone. De-gas until 50%
- Primary 3-4 weeks , Secondary until they are clear (2-3 more months).
- Fruit: Blend with fruit wine, or ferment with. I freeze fruit, add to primary, and/or secondary.
- If at right level of sweetness – can sorbate to stop fermentation

Commercial examples:

Clarks Summit State Store: Carrol's Dry Mead(NY); Travel or can be shipped: South Shore Wine Company, Mount Hope Winery, Earle Estates NY; Need to travel: MoonLight Meadery (limited availability - New England).

Presentation Sources:

- BJCP 2008 Style Guidelines, Zymurgy July/August 2011.
- The Compleat Mead Maker – Ken Schramm.
- <http://www.bjcp.org/mead/VarietalMeadComparison.pdf>
- http://www.bjcp.org/mead/varietal_mead_data.xls
- Dan Schreffler – beer @ solarrat.com

Mead making references:

- Collection of references: <http://www.bjcp.org/mead.php>
- Books (there is only 1!): The Compleat Mead Maker – Ken Schramm.
- Podcasts: , Beersmith podcast with Curt Stock. Mead - The Jamil Show 12-01-08
Homebrewing Mead; Basic Brewing Radio: 07-09-09 NHC Mead Panel;
- Google “Kurt Stock mead”,

Sample Recipes

2011 Wyoming Valley Home Brew Mead Day Demo #50 - Dry Show Mead Batch Advanced to 2nd round 2012 NHC

Style: Dry, Standard mead

OG: 1.080 FG: 0.998

Ingredients

- 12# honey (1.2gal)
- Yeast: Lalvin EC-1118 – 65F

Mead IV FURC Batch 26

Style: Sweet, Sack, Still mead

OG: 1.158 FG: 1.038 ABV: 17%

3rd in 2009 Malt Madness (38.5)

Ingredients

- 20# honey_ (2.0gal)
- 2pks RedStar Pasteur Red – 65F

Anise Mead

Style Methaglin (Spice mead)

Ingredients

- Mead to your liking
- Anise Hyssop leaves
- At bottling added 4-5 anise leaves (~2-3g) to each bottle. I think this equates to about 20-30 leaves per gallon or 10-15grams/gallon.

2012 Wyoming Valley Home Brew Mead Day Demo - Blueberry Melomel

Style: Semi Sweet, Melomel

Ingredients

- 10# honey (1 gal)
- 5# blueberries – 1# primary, 4 # secondary
- Yeast: Lalvin 71B-1122– 62F

Others:

<http://wiki.americanhomebrewers.org/AHAMeadDay>

<http://wiki.homebrewersassociation.org/Recipes>