

Traditional Mead Recipe

Mead Measurements

Batch Size: 1 gallon

ABV: 11.5%

Original Gravity: 1.088

Final Gravity: 1.000-1.020

Ingredients

- One-gallon spring water
- One sachet of Wyeast 1388 liquid yeast
- 2.7 lbs honey
- 3.4g Fermaid O
- 2g potassium carbonate
- 1.9g Fermaid K
- 0.75g potassium sorbate
- 0.35g potassium metabisulfite

Cleaning and Sanitizing

1. Clean all equipment with warm water and soap.
2. Thoroughly rinse equipment with water.
3. Prepare no-rinse sanitizer following packaging guidelines.
4. Immerse all equipment in the sanitizer solution and allow to sit for minimum contact time.

Must Preparation (Day 0)

5. To a sanitized carboy, add 2.5 lbs of honey.
6. Add potassium carbonate, Fermaid K, and Fermaid O to the carboy.
7. Add enough water to fill half the carboy, cap with a cork, and mix until the honey is fully dissolved. A swirling motion works best for small carboys.
8. Add water to just shy of a gallon.

Must Preparation (Day 0)

9. Remove Wyeast 1388 yeast package from the refrigerator and allow it to reach room temperature.
10. Activate the yeast by breaking the internal “smack” packet. It helps to trap the internal nutrient packet in a corner before smacking it.
11. Allow the pouch to expand for at least 15 minutes. It should swell to demonstrate yeast activation.
12. Sanitize one of the top pouch corners.
13. Once the yeast and must are within 10°F of each other, cut the sanitized pouch corner and pitch the yeast into the fermentor. Make sure not to cut the corner so much that the internal nutrient packet can come out into your fermentor.

Fermentation

14. Store the carboy in a temperature range of 68-72°F.
15. Take a hydrometer reading every 3 days until the gravity reaches 1.000 or below.
This should take between 7-14 days.

Stabilizing and Backsweetening

16. Cold crash in the refrigerator until clear.
17. Add potassium sorbate and potassium metabisulfite to a freshly sanitized vessel.
The mead should be kept at room temperature for at least 48 hours after adding the stabilizers.
18. After 2 weeks, add honey to your desired sweetness using the below measurements as a guide.
 - Dry - do nothing.
 - Off Dry - add 2 oz honey (1.005)
 - Semi-Sweet - add 4 oz honey (1.010)
 - Sweet Mead - add 8 oz honey (1.020)

If you aren't sure, we suggest starting off dry. Allow the mead to stand for a few days, and taste. You can always add more honey, but you cannot take it back!

19. Mix well, then allow the mead to clear again. After a few days of storing the mead at room temperature, move the mead back to the refrigerator until clear.

Bottling

20. Remove mead from the refrigerator.
21. Using an auto-siphon and bottling stick, fill a bottle with mead.
22. Close the bottle using an appropriate closure specific to the bottle type.
23. Repeat until all mead has been bottled.