

BASE MEAD RECIPE

This is for a 4-gallon batch of Mead

1-gallon of honey to three gallons of H₂O

3to4 tsp yeast nutrient (fermax)

1to2 tsp acid blend (this depends on the type of honey you are using. A citrus honey I.e. orange blossom or any type of citrus you will use half the acid blend.

1tsp gypsum

1tsp dehydrated Irish moss

Add the H₂O to your kettle add yeast nutrient, acid blend and gypsum to your H₂O. Note you can make this Mead on your stove!! I put my kettle across 2 burners And it works well.

Bring your H₂O to a boil turn of the heat add your honey after the honey is dissolved turn on the heat on and raise your temp to about 190 degrees or so.

Shut of the heat add the dehydrated Irish moss cover the kettle and leave it for about 2 hours.

Then chill the must add your yeast ferment at 70 degrees rack to secondary when clear about a month.

Also at least 4 days before you make your mead you need to start yeast.

This is what I do I use ¼ cup ~~of~~ me to 12 oz H₂O boil it up chill it add it to your yeast repeat this for 3 more days.

YOU CAN NOT over pitch your yeast!!!!

Yeasts I Have used that work for me!!!!

1056 American ale, 1338 European ale, 1728 Scottish ale and 2112 California common These are all good yeasts to use!!

As for dry yeast I have only used Nottingham (Danstar)

I would not ~~recommend~~ any type of wine yeast unless you want dry Mead
RECOMMEND

Scott L. Clement

A.K.A. The Mead Master