

Mead Recipes, Gary S. Reuter

For step by step instructions on making mead go to "free bees" and get poster at WWW.EXTENSION.UMN.EDU/HONEYBEES

For more information on making mead see "The Compleate Meadmaker" by Ken Schramm.

For more recipes for mead see "Making Wild Wines and Meads" by Pattie Vargas and Rich Gulling
"Homebrew Favorites" by Karl F. Lutzen & Mark Stevens

Traditional Mead

(makes 5 gallons)

15# Honey
Water to make 5 gallons
1 tsp. Fermaid K
2 pkg. Yeast (cotes des blancs or
Lavin D10 or Lavin 71B or
Lavin EC1118)

Cinnamon Nutmeg Metheglin

4 Tblsp. Nutmeg, ground
2 cinnamon sticks (or 2 tsp ground)

Use traditional mead recipe. Put in ½ of the water then add spices then the rest of the water. Mix well.

Ginger/Clove Metheglin

½ pound Fresh Ginger Root (grated)
2 ½ Tblsp. Whole Cloves
5 tsp Pectic Enzyme
1 ½ Tsp Acid Blend

Use traditional mead recipe. In large pot simmer honey, 2 Quarts of water, Ginger and Cloves for 20 minutes. Put ½ of the water in carboy then add spice honey mixture and acid then the rest of the water. Mix well. Cool to room temp before adding yeast.

Cranberry Melomel

2 ½ # Fresh Cranberries. (Boil in 2 cups water until they crack then mash)
5 tsp Pectic Enzyme

Use traditional mead recipe. Put in ½ of the water then add cranberries and pectic enzyme then the rest of the water. Mix well.

Strawberry Melomel

11 # Fresh Strawberries. (Freeze then thaw and mash)
5 tsp Pectic Enzyme

Use traditional mead recipe. Put in ½ of the water then add strawberries and pectic enzyme then the rest of the water. Mix well.

Rhubarb

13.5# Rhubarb cleaned, cut in 1/2" pieces then ground in food processor.
6 tsp Pectic Enzyme

Use traditional mead recipe. Put in ½ of the water then add rhubarb and pectic enzyme then the rest of the water. Mix well.

Strain out rhubarb after main fermentation is over.

Miodomel, Honey with hops

I made the Hoppin' Honey Metheglin in "Making Wild Wines and Meads". I used cotes de blanc yeast and fermaid k. Very nice. I also do not put orange juice in yeast starter.

Red Beet (2 gallons)

Adapted from Red Beet Wine in "Making Wild Wines and Meads"

5.35# Beets (remove leaves but not stems), wash, peel, cut into ¼. Cook to tender. Remove beets add following ingredients to beet juice.

6# honey

24 oz. frozen orange juice concentrate

simmer 10 minutes

crush cup of beets to paste add to mixture with

4 tsp fresh orange zest

2 tsp Pectic Enzyme

add

Water to make 2 gallons

1 tsp. Fermaid K

Cool to room temp before adding

1 pkg. Yeast, cotes des blancs

Ginger, cinnamon and clove

Adapted from Sparkling Metheglin in "Homebrew Favorites"

3 oz. Fresh Ginger Root (grated)

3 Whole Cloves

2 cinnamon sticks (or 2 tsp ground)

zest of one lemon

Use traditional mead recipe. In large pot simmer honey, 2 Quarts of water, Ginger, Cinnamon and Cloves for 20 minutes. Put ½ of the water in carboy then add spice honey mixture and zest then the rest of the water. Mix well. Cool to room temp before adding yeast

Chocolate Mead

Tried the Chocolate Mead aka Liquid Sex Mead. It turns out much better than expected. Don't know about the aka. To try it search "Lord Rhys chocolate mead" on web