

# MEAD

## DRY MEAD

Ingredients for 1 gallon

3lbs honey ,2 Nutrient tablets, 1/4oz each of citric malic and tartaric acid,

1tsp tanning, 3mg vit.B1, Yeast, 1tsp Bentonite

## METHOD

Sterilise all equipment. Bring the honey to the boil in 4pints of water, simmer for 2 minutes remove any scum and cool. Pour into a demijohn, adding all the other ingredients including yeast. Top up with cooled boiled water fit an airlock. Allow to ferment in a constant room temperature of (65-70F) (18-20C) racking when necessary. Mature for at least 1 year and bottle when the mead is CRYSTAL clear.

## MEDIUM SWEET MEAD

As for dry mead, but use 4 lbs of honey.

## SWEET MEAD

As for dry mead but use 5 lbs honey. I prefer 3 lbs Heather and 2 lbs wild flower.

# Specific Gravity

To test the specific gravity you will need an hydrometer and a trial jar, by using an hydrometer you get a clear indication of the sweetness of the the sample mead. A hydrometer will show a high figure at the start of the fermentation and a low figure when the fermentation is finished. It also gives a useful indication of the progress of the fermentation. To check that the liquid is fermenting, the SG reading must indicate a lower figure than the previous reading. A reading of SG 1.005 or lower for more than two days indicates that fermentation is at an end. The hydrometer should read SG 1.000 in tap water at 20°C (68°F). When testing/measuring the liquid should always be at the same temperature. Always sterilise hydrometer and trial jar before use. Put sample of liquid to be tested into a trial jar. Lower hydrometer carefully into liquid, spin or shake to remove bubbles sticking to stem. If liquid is still fermenting, bubbles on the hydrometer may cause the reading to be incorrect, in this case remove the hydrometer and shake the sample to remove as much gas as possible. When the hydrometer is steady in the liquid take the SG reading from where the surface of the liquid meets the stem at eye level.

Always take a reading of the liquid before adding yeast and fermentation starts. To calculate the final strength of the mead, write down (omitting the decimal point) the SG At the start of the fermentation (i.e. after the honey was added). Subtract from it the final SG, and divide the answer by 7.36; that is the percentage of alcohol by volume of your mead.

Starting SG – Final SG ÷ 7.36 = % Alcohol by volume

A rough guide to specific gravity

Dry S G 1000 -- Medium Dry - SG 1005

Sweet – SG1015 -- Dessert / Sack Mead - S G 1020