

And Speaking of Mead...

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Traditionally, Mead was believed to have certain mystical properties, among them that of increasing fertility. In olden days it was the practice for newlyweds to drink mead for the first 28 days of their marriage (hence the term "honeymoon") for this purpose. Neighbors of ours, who considered themselves past child-bearing age and drank some mead at our Christmas party a number of years ago were reluctant evidence that the myth may have some validity.

Mead is a very slow fermenter, taking up to 9 months to finish, and needs a year or more of aging after that to smooth out the rough edges.

Here is a recipe for 1 gallon (multiply upwards as needed) that works in more ways than one; use at your own risk !

3½ pounds clover honey
2 tsp reductive acid blend (or tartaric)
a pinch of powdered ginger
¼ tsp tannin
2 tsp nutrient
wine yeast (EC 1118 recommended)
Bentonite
Stabilizer
¼ teaspoon of Ascorbic Acid
sugar

Dissolve the honey in hot water and make up to 1 gallon.

Add other ingredients (except yeast).

Add yeast when sufficiently cool.

Rack first when below SG 1000.

Fine with Bentonite after 3 months if it is slow to clear.

When clear, add stabilizer, and (optionally) ¼ teaspoon of Ascorbic Acid.

Add sugar to bring the SG up to about 1.005, or to your taste.

Bottle when clear and stable.