



American Homebrewers Association®

MEAD DAY

2014

Dry Nutmeg Metheglin

The Compleat Meadmaker by Ken Schramm

Recipe for 5 gallons (18.93 L)

Fermentables

15.0 lb (6.80 kg) white clover honey (dry version)

-or-

18.0 lb white clover honey (medium-sweet version)

-or-

21.0 lb white clover honey (sweet version)

Water

4 gal. (15.14 L) spring water approximately; enough to make to 5 gallons

Spices

1 oz (28 g) freshly ground nutmeg

2 x 3-inch (76 mm) cinnamon sticks

Yeast

2 tsp. (9.9 mL) yeast energizer

1 tsp. (4.9 mL) yeast nutrient

15 g K1V-1116 yeast

Recipe Instructions

- Flash heat water, honey and spices in 1 gallon boiling water*
- When mixed, the blend will stabilize at ~160° F (71° C) for 15 minutes*
- Chill to 75° F (24° C)*
- Pour into fermenter & add water to 5 gallons (18.93 L)
- Aerate well & pitch yeast
- Add nutrients at the end of lag phase – 8-24 hours
- De-gas by stirring vigorously at 24 hour intervals for four days
- Ferment for 1 month
- Rack to secondary and age for 3 months – 2 years
- At bottling, adjust acidity with 2 – 4 teaspoons (9.9 – 19.8 mL) acid blend, if desired

Original Gravity: 1.104 (24.6° P) dry, ~1.128 (29.9° P) medium, ~1.152 (34.6° P) sweet

Final Gravity: 1.000 (0° P) dry, ~1.018 (4.5° P) medium, 1.035 (8.9° P) sweet

ABV: ~13.6%

* Heating the must can be skipped altogether, which can help preserve the aroma and flavors of the honey and spices. Simply mix the all the ingredients with room temperature water, and follow the rest of the directions starting at step 4. For more information on no-heat mead making, visit the Let's Brew Mead section on HomebrewersAssociation.org