Fermenting Mead with Ale Yeast
(at NHC - 2015, San Diego)
(Sweet!)
CA Wildflower Honey
San Diego Spring Water
American Oak
1/6bbl/keg
2-3oz taster
2 Tastings for everyone
Mead
A glorious thing to do with honey
History of Mead
Mead in Culture
Golden Coast Mead

CA Wildflower Honey
San Diego Spring Water
American Oak
Safale 05

California Oak

A California Wildflower Honey Mead, fermented on American Oak chips. Over 600,000 pollinations in every bottle.
CA Wildflower Honey
San Diego Spring Water
French Oak
Safale 05
GOLDEN COAST MEAD

CA Wildflower Honey
San Diego Spring Water
American Oak
Safale 05

Orange Blossom
A California Orange Blossom Honey Mead
Over 600,000 pollinations in every bottle.

16.9 FL OZ
500 ML
Alc. 12% by Vol.
Gluten Free
CA Wildflower Honey
San Diego Spring Water
American Oak
Safale 05
And
Wild Bacteria Culture

Something, Something,
SOUR MEAD
A Golden Coast Mead made with California Honey, wild and domestic yeast, fermented on American Oak Chips
16.9 FL OZ
500 ML
Alc. 12% By Vol.
Gluten Free
“The elves had filled their bottles with a clear drink, pale golden in colour: it had the scent of a honey made of many flowers, and was wonderfully refreshing. Very soon they were laughing, and snapping their fingers at rain and Black Riders.”
Mead at Berkeley
The benefits of mead making

“save the bees, drink mead”
To make mead

Honey & Water

Yeast
Mix the honey and water.
Stir Vigorously
Add yeast!
Let Fermentation Happen
Not!

Aeration

Nutrient Additions

Temp Control

Aeration

Nutrient Additions
Honey Ratio? 1-3 or 1-4 or 1-8?
Honey Preparation - Heat or No?
Yeast Selection
Nutrient Addition
Temp Control
Adjuncts?
MEAD
CATEGORIES

Dessert Meads
Sack Meads
Hydromels
Melomels
Traditional Meads
Metheglins

SAN DIEGO STYLE MEAD
SAN DIEGO STYLE MEAD

Honey Ratio: 1-4 or lighter
Honey Preparation - No Heat
Yeast Selection - Ale Yeast
Nutrient Addition - Yes (Evolving - Overpitch, All Up Front, SNA)
Temp Control - Yes (Cooler for clean profile)
Adjuncts: Oak, Hops or None
Characteristics: Refreshing, Honey Present but Balanced
Questions: Unfiltered? Naturally Conditioned? No Preservatives?
Honey Ratio: 1-3
Honey Preparation - No Heat
Yeast Selection - Wine Yeast
Nutrient Addition - Minimal
Temp Control - No, then Yes (Cooler for clean profile)
Adjuncts: None
Characteristics: Rich, Honey forward, Sweet, Dessert Like
Questions: Too Intense for daily drinking? Fermentation Time?
Price Point? Port Business? Can be magical but...
SAN DIEGO STYLE MEAD

Honey Ratio and Prep

Honey Ratio: 1-4
-SB 19-22
-ABV 10.5-13.5%
-FB .7

No Heat Method
SAN DIEGO STYLE
MEAD

Yeast Selection

Safale 05/04

Clean Fermenters with Ale Yeast Finish
Low to No Sulfite Production
Flocculation?
SAN DIEGO STYLE MEAD

Nutrient Addition

First - None: Just overpitched 2-3x recommended yeast, dry
Results: 6-8 week fermentation, 2 weeks conditioning. Light, refreshing, variable ferm times

Then - All up front: Rehydration nutrient and broad nutrient just thrown in with mixing.
Results: Wildly variable - 2-5 weeks fermentation, very difficult to clarify and stabilize
Now: Staggered Nutrient Addition based off Kyle Beverly - Mad About Mead article in Craft Beer and Brewing

1. Rehydrate yeast with Go-Ferm
2. Add Fermaid O to initial must

3. 24hrs or end of lag phase - Fermaid K and DAP - aerate

4. 48 hrs or 1/6th sugar break - Fermaid K and DAP - aerate

5. 72hrs or 1/3rd sugar break - Fermaid K and DAP - aerate

*Don’t add nutrients after 1st half, mead volcanoes!
SAN DIEGO STYLE MEAD

Nutrient Addition

Results

SNA Fermentation Brix/Hours
SAN DIEGO STYLE MEAD

Nutrient Addition

Results

TWO WEEKS?
SAN DIEGO STYLE MEAD

Temp Control

First: Minimal

Now: Complete - Jacketed Tanks with 3 ton Glycol chiller and Temp Controllers (BrewBit)

71 degrees first 24 hours, 68 degrees for duration - may warm after last third...

Results: Clean and more stable fermentation.
SAN DIEGO STYLE
MEAD

Adjuncts

First: 1lb/bbl medium toast American oak

Now: Varies

Results: Highly variable element that can contrast with honey and create body and tannin for astringency on finish.
SAN DIEGO STYLE MEAD

Challenges

Conditioning: Natural Conditioning with residual sugar - transfer at 1.5B, psi 7, 68 F = 3.8 g/l CO2

Bottle at .7B when the yeast is done. Worst case all honey is converted and you get 8.3g/l CO2 ~ Champagne Like

Stable? No Preservatives? Appearance? ABV?
Conditioning: Natural Conditioning with residual sugar - transfer at 1.5B, psi 7, 68 F = 3.8 g/l CO2

Bottle at .7B when the yeast is done. Worst case all honey is converted and you get 8.3g/l CO2 ~ Champagne Like
Let’s Talk Mead

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