
Fermenting Mead with Ale Yeast
(at NHC – 2015, San Diego)
(Sweet!)

CA Wildflower Honey

San Diego Spring Water

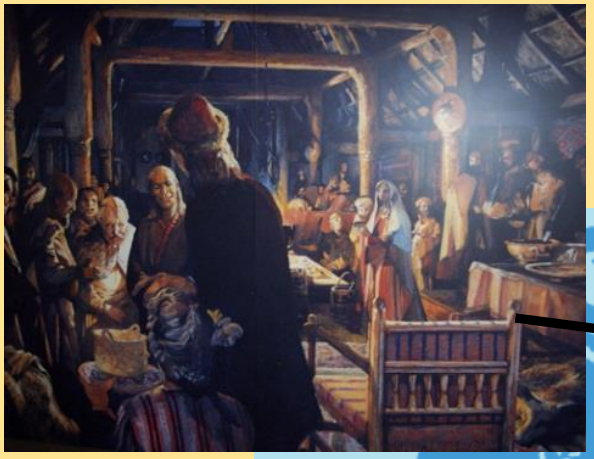
American Oak

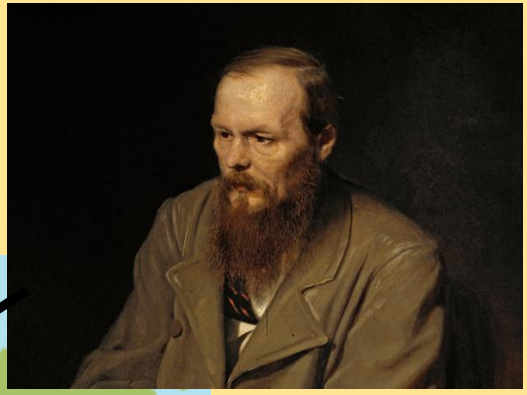
1/6bbl/keg
2-3oz taster
2 Tastings for everyone

Mead
A glorious thing to do with honey

History of Mead

Mead in Culture





CA Wildflower Honey

San Diego Spring Water

American Oak

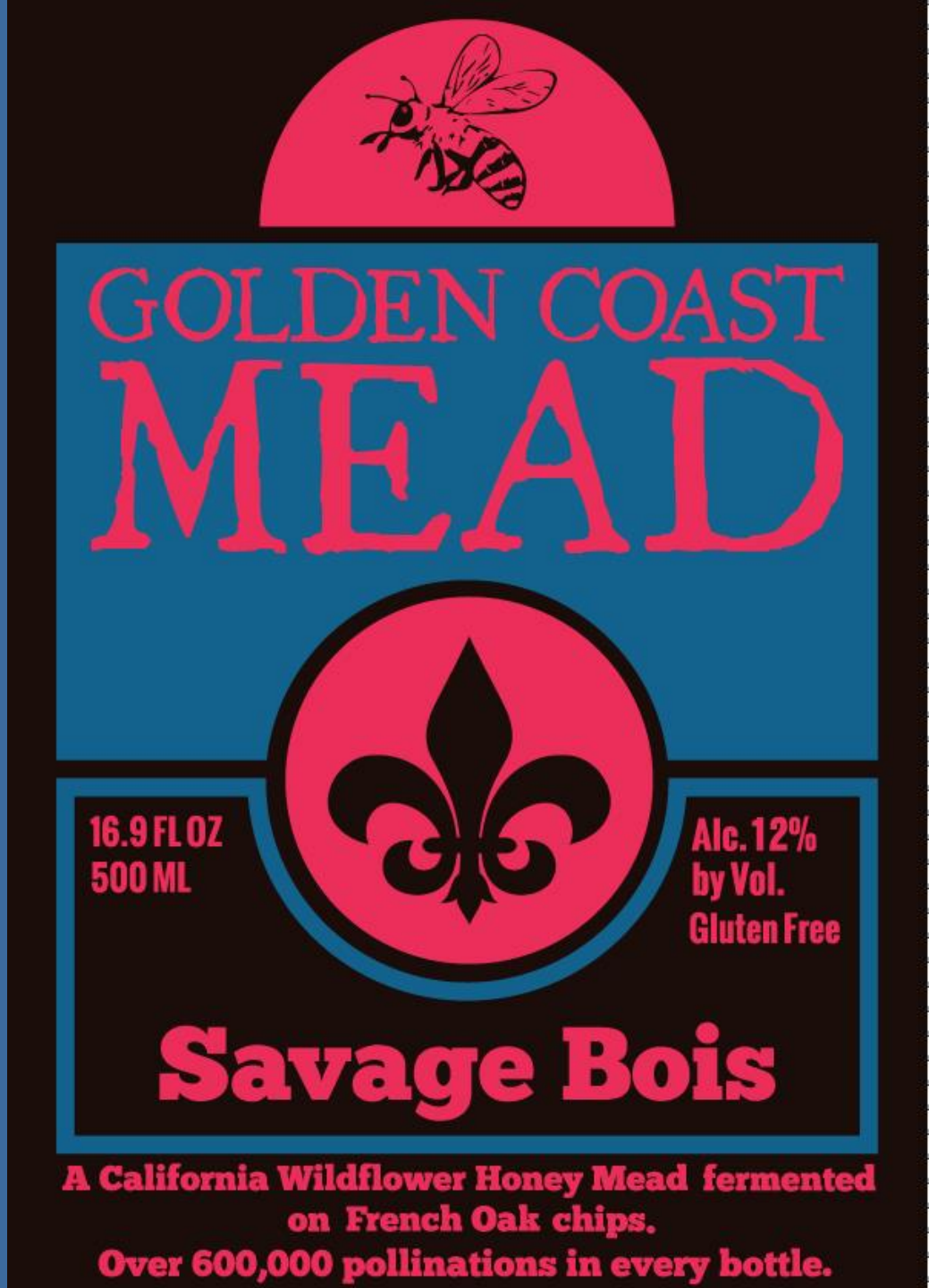
Safale 05

CA Wildflower Honey

San Diego Spring Water

French Oak

Safale 05



CA Wildflower Honey

San Diego Spring Water

American Oak

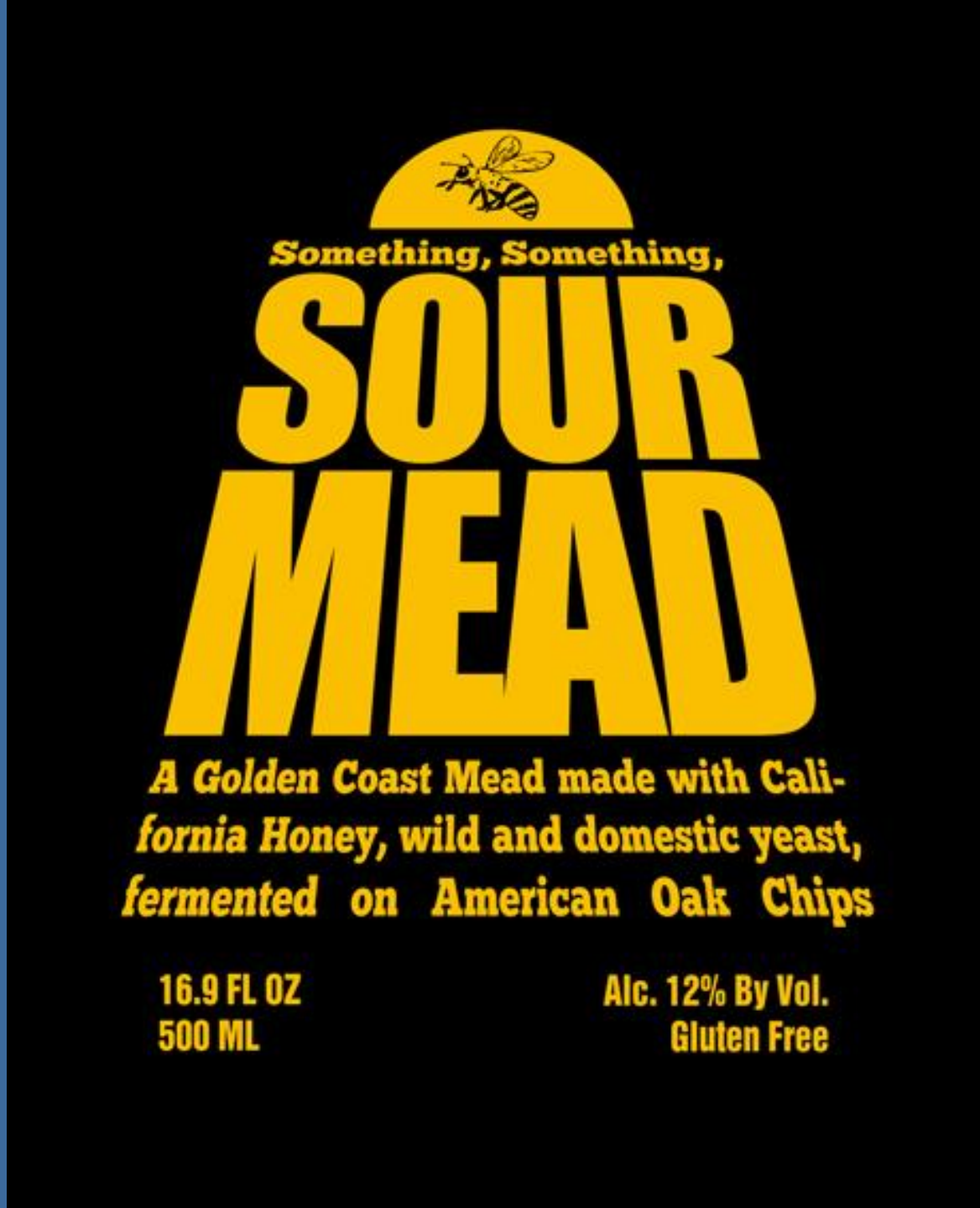
Safale 05

CA Wildflower Honey

San Diego Spring Water

American Oak

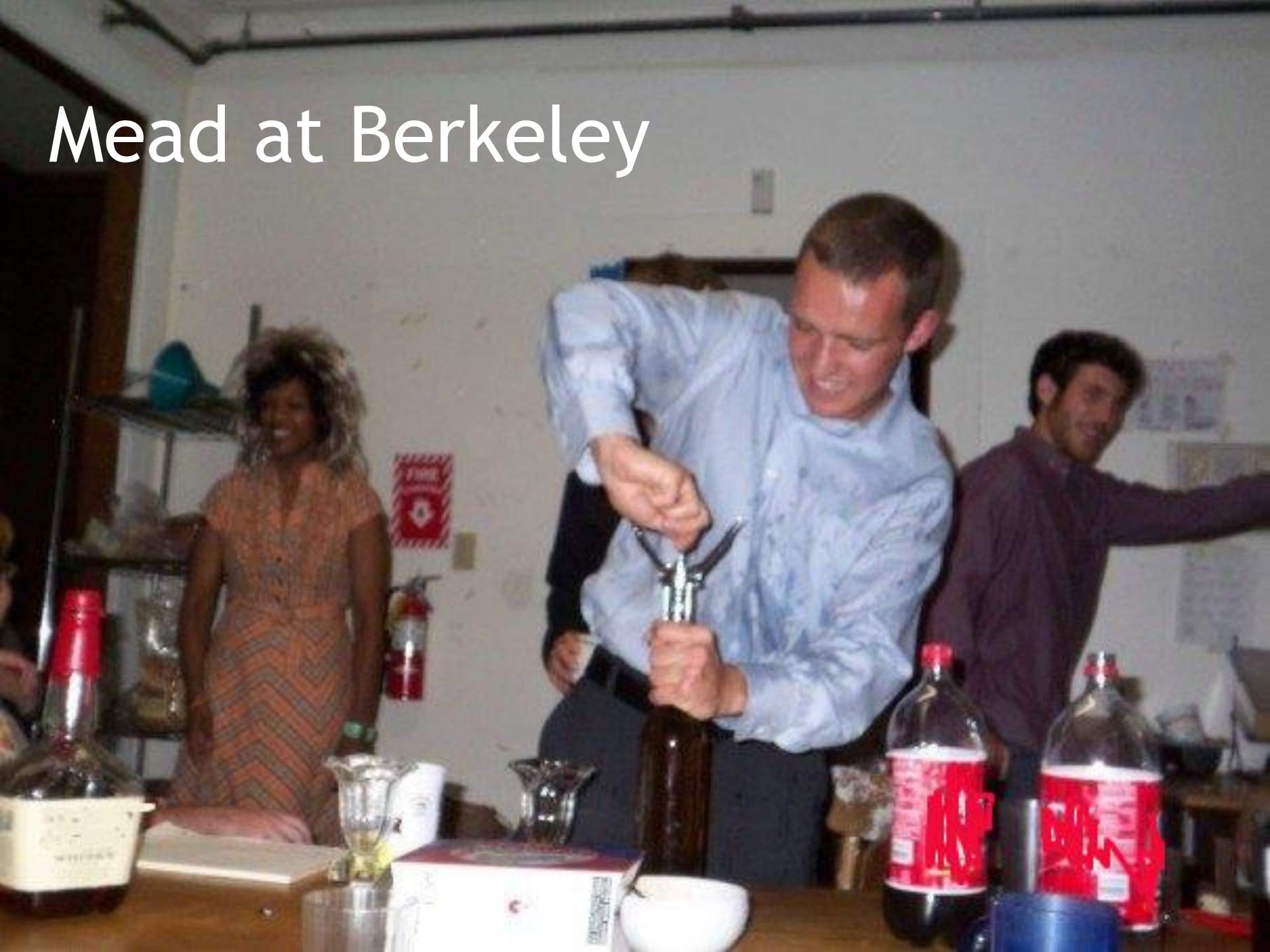
Safale 05
And
Wild Bacteria Culture



My First Mead

“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




BT 1
FV5

The benefits of mead making

“save the bees, drink mead”

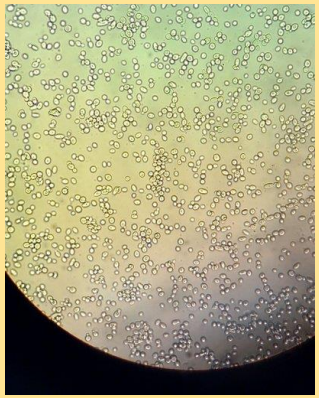
To make mead

Honey

&

Water

Yeast



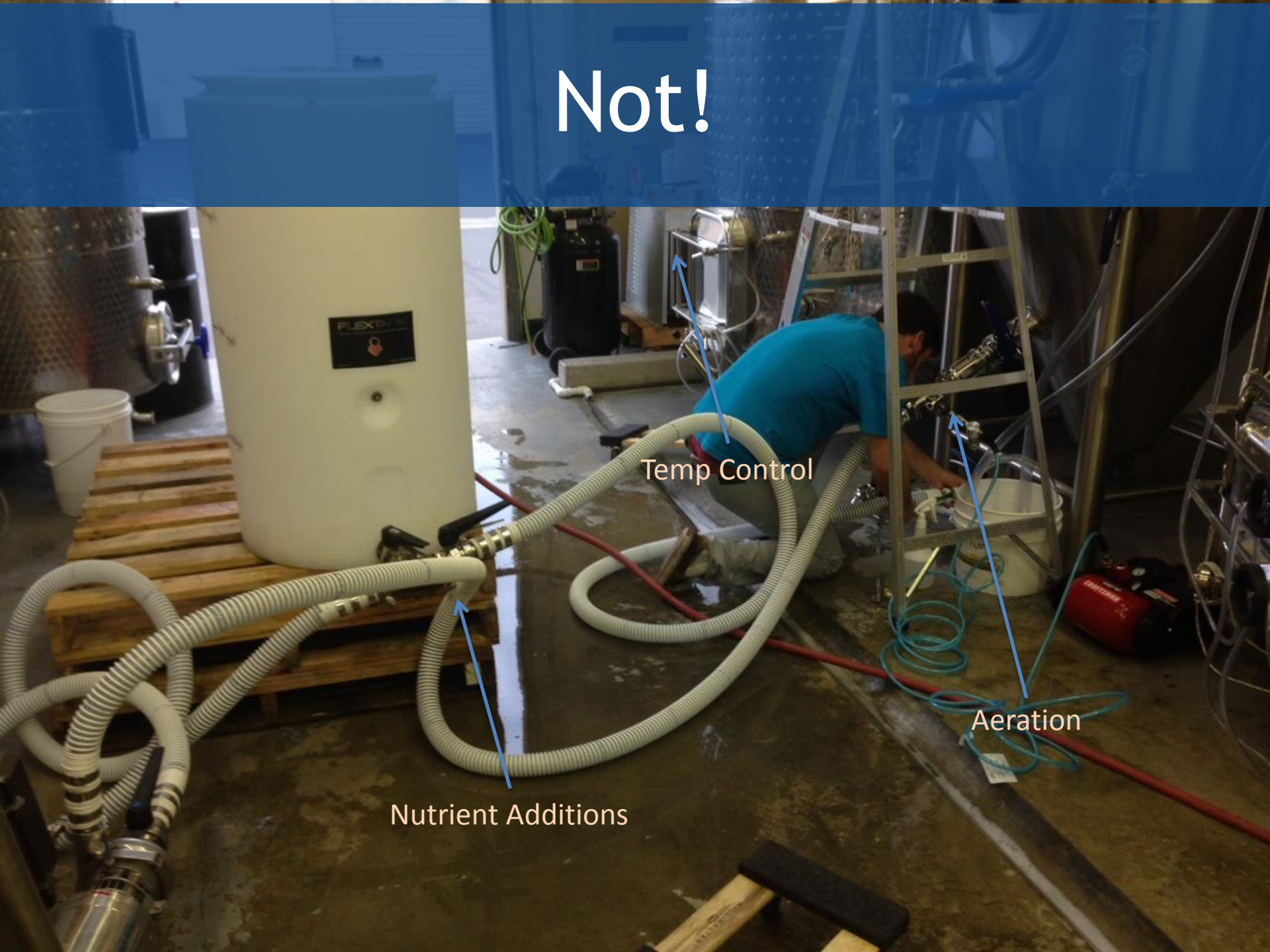
Mix Honey and Water

Stir Vigorously

Add yeast!


Let
Fermentation
Happen

Not!



Honey Ratio? 1-3 or 1-4 or 1-8?

Honey Preparation – Heat or No?

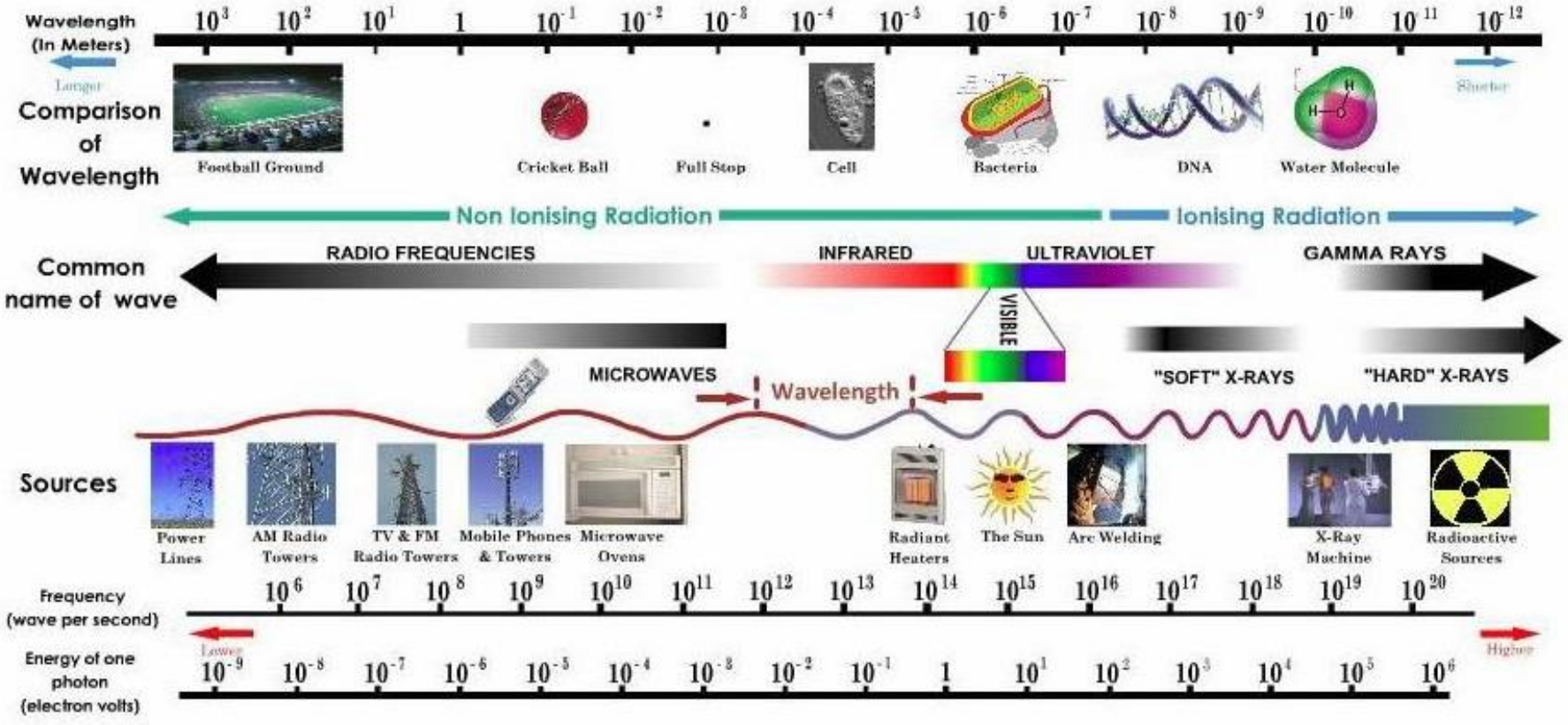
Yeast Selection

Nutrient Addition

Temp Control

Adjuncts?

THE ELECTROMAGNETIC SPECTRUM



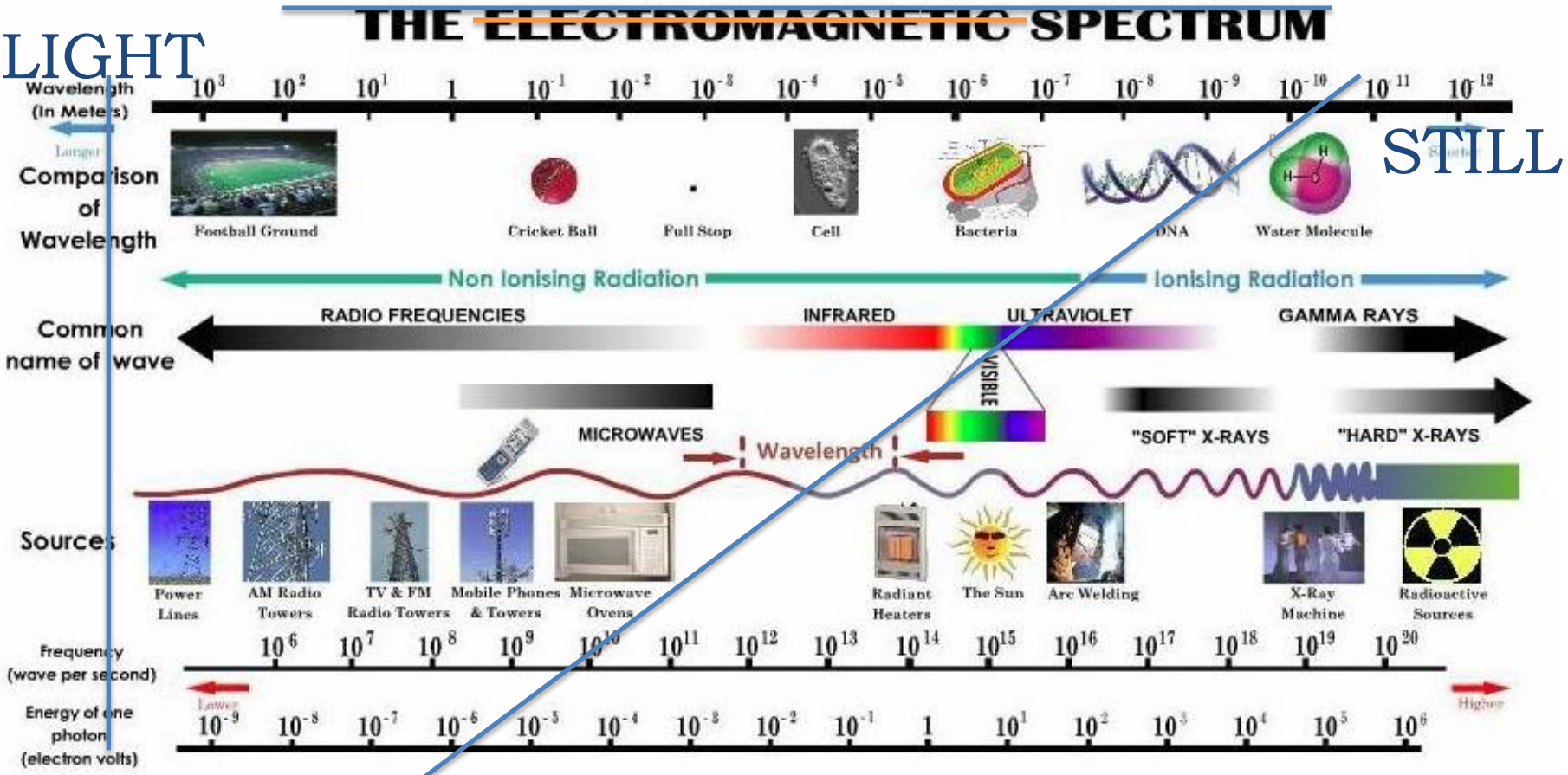
DRY

MEAD

SWEET

LIGHT

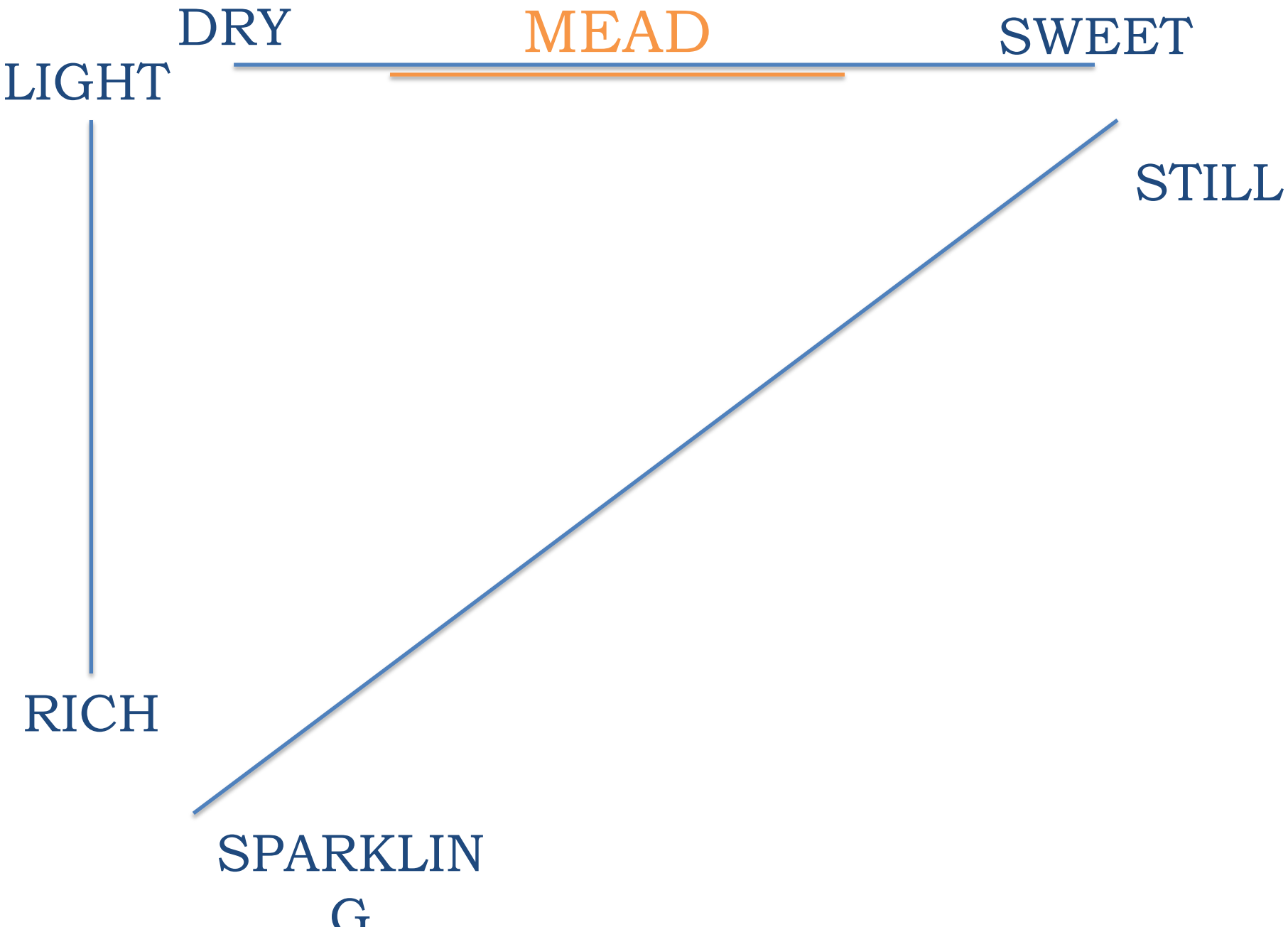
STILL



RICH

SPARKLIN

G


DRY
MEAD
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MEAD


LIGHT
STILL
DRY
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G
MEAD
California Oak
Moonlight Meadery
Moonlight Meadery
Viking Blod

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)

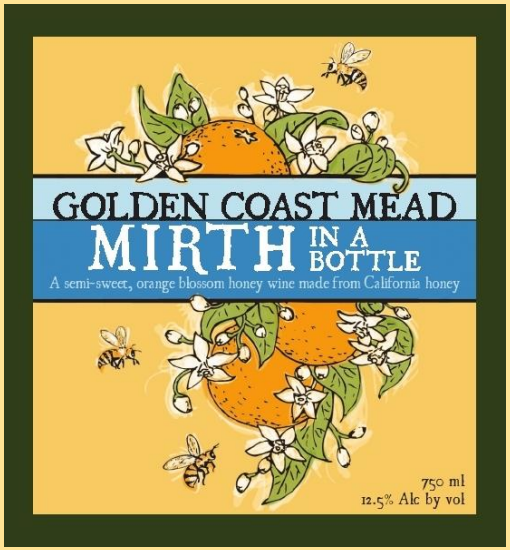
Temp Control – Yes (Cooler for clean profile)

Adjuncts: Oak, Hops or None

Characteristics: Refreshing, Honey Present but Balanced

Questions: Unfiltered? Naturally Conditioned? No Preservatives?

First and Second Styles:



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

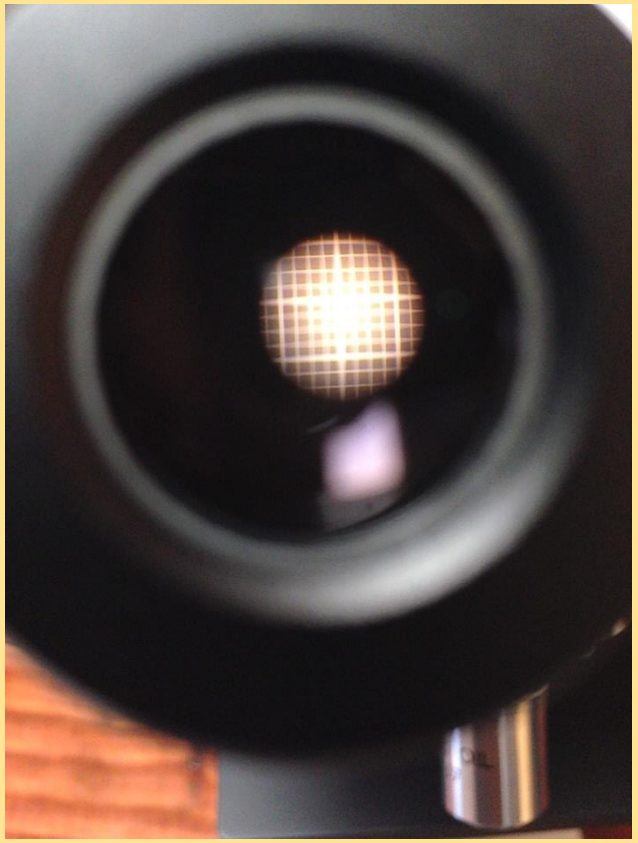
No Heat Method

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

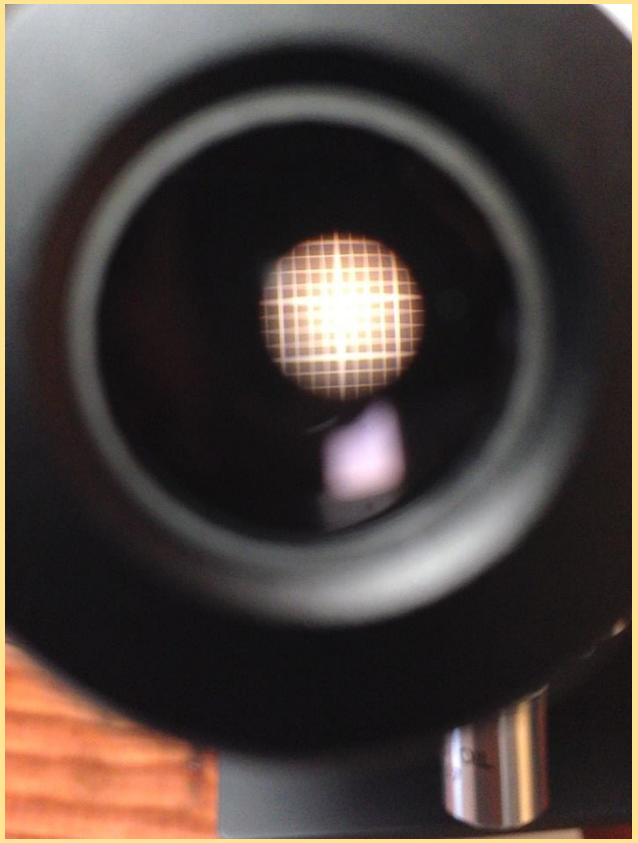
Nutrient Addition

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



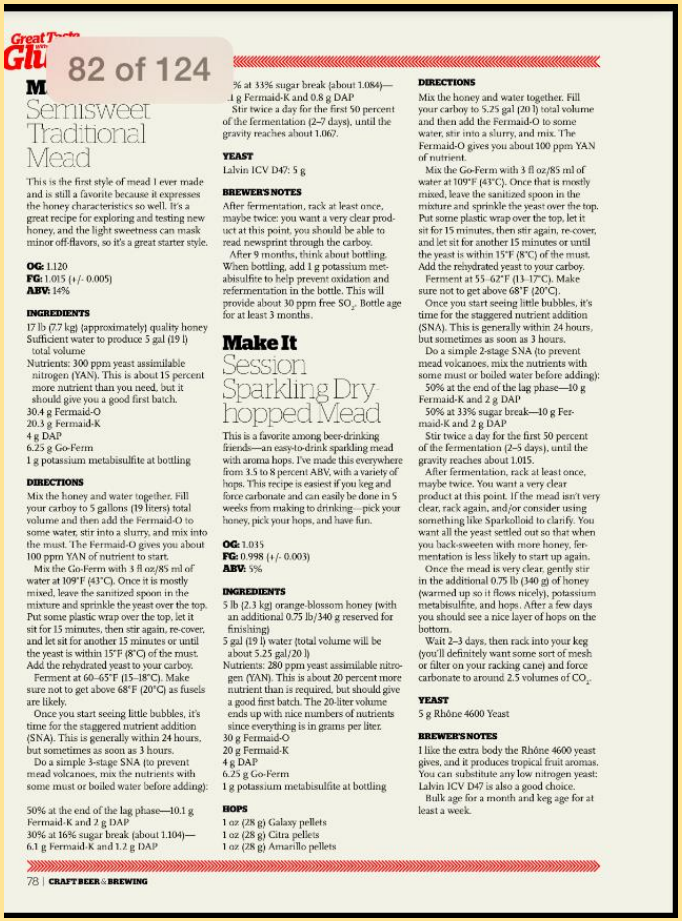
SAN DIEGO STYLE MEAD

Nutrient Addition

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

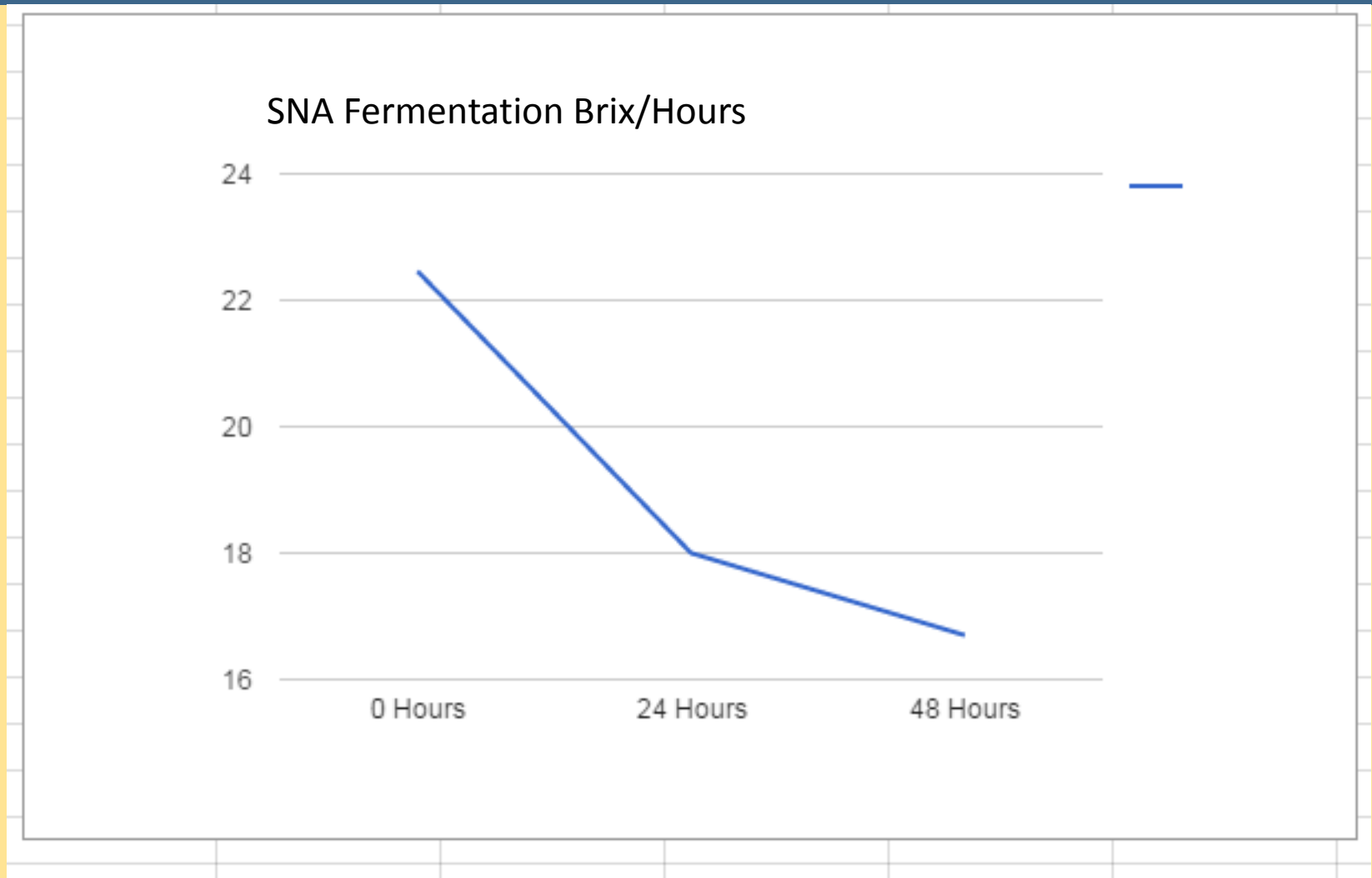
*Don't add nutrients after 1st half, mead volcanoes!



SAN DIEGO STYLE MEAD

Nutrient Addition

Results



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.

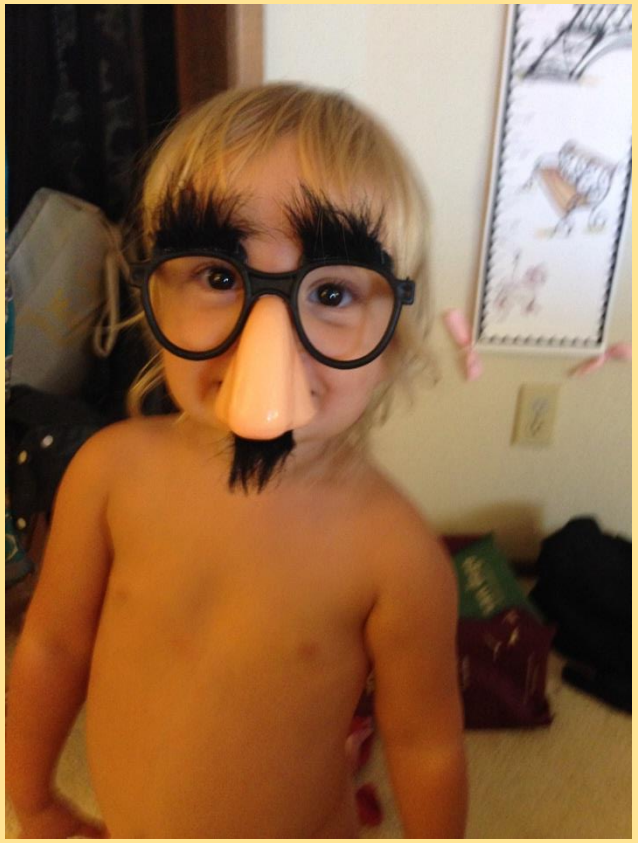
SAN DIEGO STYLE MEAD

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 CO_2

Bottle at .7B when the yeast is done. Worst case all honey is converted and you get 8.3g/l CO_2 ~ Champagne Like

Stable? No Preservatives? Appearance? ABV?

SAN DIEGO STYLE MEAD

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Let's Talk Mead

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