



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 Specifics

- 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%