

House de Hagethorn House Mead Recipe

I started with a 5 LBS jar use raw honey if you can but keep in mind that raw honey is about 25% sweeter then store bought about 4 pounds of raw honey.

And a gallon of water

heated the water to about a boil took it off the heat and added honey. Let the honey devolve and put it in carboy and allowed to cool .I pinched with ale yeast. I end up with about 2 1/2 pints for topping and about a pound of honey for priming. My SG was 1.160 or 14% ABV. i used Nottingham by Danstar Ale yeast. I had good luck with it the last time i used it in a mead it reached 14% ABV. This recipe makes one gallon finished mead. i also wrote a short how to on mead making a while back is you want me to send it let me know you can use it for the recipe book or just use part of it, if you like

yes I know that your thinking you didn't skim. Here is my view on that:

I used the last of my Raw honey on my last batch, otherwise I would be using raw honey. The honey I used in the batch was from the store it was gifted to me at a event i was at this last weekend and i only have two bottle left in the cellar So I thought I should get cracking. Your right skimming does make clear mead; I don't boil it out of habit as I use raw honey most of the time. I am in no rush even though i didn't skim this batch it will clear given time. I am looking for a way to save the lees and maybe try somhow to dry some balm. This would take things closer to period from my research. I am also looking for a place that sells wooden cask about 1 to 2 gallons. This to would be one step closer to period mead. I try to keep my mead making and drinking of my mead as close to period as I can. As to still or sparking that up to the mead maker. I did all the easy work pinched it and now it up the yeast cells. And how long it gets to work. Most if not all the time I let it work to dryness then prime and bulk age, balk aging again is one step closer to period. I have nothing against boiling and it is period. Then you just add live honey or ale lee's and or ale balm after the must has cooled or you can even use ale yeast. I just think (my own view) that boiling hurts the flavor of the honey and may kill the wild yeast in the raw honey. I want the wild yeast. Again it is one step closer to period based on my research. I often wonder why we try so hard to get As close to period methods as we can and still insure the health of the drinker and the mead we make gets judged be modern brewing standards. (Should period standards then (again just my view) not judge

us? You would think that if we

try to get as close to period as possible the standards it would be judged be would be as close to period as passable, maybe am wrong on that last statement it was just a thought.

Cheers, James

Honor before Victory