

# Sweet still mead recipe – makes 11.5 litres

4.1 to 5.1 Kg raw honey (you can make this up with the same weight of sugar, but using less honey makes less of a honey taste in final product)

Boil in large pot and simmer for 30 minutes, remove scum from surface and discard

Turn off the heat and add;

- 4.5 tsp yeast nutrient (to help the yeast)
- 5 tsp citric acid (to help the yeast)
- 1 tsp tannin (to help the rubbish sediment)

Add everything to your sterilised fermenter (glass is best) and add sterile (boiled) water to 11.5L total and mix. **Important:** allow brew to come to room temperature before adding a packet of wine yeast. I use CL23 premium wine yeast from Vinter's Harvest brand, 8g per pack.

Seal fermenter with a water trap and it should start to bubble within a day or two. Leave in a warm room until it almost stops bubbling – could be 2 months, can be stirred once in a while to re-energise the yeast by shaking the whole vessel.

Then decant using a hose into a pre-sterilised second vessel leaving the sediment in your original vessel, this is called racking, top up with boiled and cooled water to the original volume, use a water trap seal again and leave for another 2 months or until a thick sediment forms and rack again into a clean vessel, you may need to rack 5 or 6 times in total over about a year, the more you rack the clearer and more mature the mead will be.

Once you are ready to bottle, which is when there is no bubbling at all and you have a **crystal clear** mead with little or no sediment, you have to kill off the remaining yeast to prevent secondary fermentation in the bottle which will give a fizzy product (skip this step if you want fizzy mead).

Add 1ml per litre of brew of a 10% Sodium Metabisulphate solution (i.e. in this case 11.5ml of 10g sodium metabisulphite in 100ml water) – this is a normal sterilising agent that you can buy from the brew shop. This will kill any remaining yeast. Add sugar or honey at this stage to taste and then bottle into sterilised bottles, given it is so much work I use little bottles 😊

You can also add vodka to taste at this stage if you want to fortify to a higher % alcohol, it will be around 12 to 14% if not fortified.

Picture is of a brew which is just 2 weeks old.

Good luck.

Rudy Scheepens

