



BLUE DOG MEAD

Blue Dog Mead
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Mead Fermentation Information Handout

What is mead?

Mead is a honey based beverage. It can be made like, cider, beer, wine or spirits. The traditional categories of mead are:

Show Mead - honey, water and yeast (no additives or flavors).

Sack Mead – is a strong sweet mead.

Melomel – is a mead fermented or flavored with fruit.

Cyser – is a Melomel made from apples, apple juice or cider.

Pyment – is a melomel made with grapes or grape juice, and also can refer to a wine that has been fermented or sweetened with honey.

Hippocras – is a pyment to which spices have been added.

Metheglin – is a mead that has been fermented or flavored with herbs or spices.

Braggot – is a mead made with malted grain, usually malted barley.

**Note there are other less common or similar names used.*

History of Mead

Mead was the world's first naturally occurring alcoholic beverage. Due to agriculture, it was easier to grow grapes and grains. Thus we have thousands of years of wine and beer culture and fermentation science. It was not until the 1950's that honey production was commercialized to make it economically feasible for a beverage. This means there is less than 60 years of fermentation science behind it.

Types of Honey

Honey is as diverse as grapes or grains. Some types include, wildflower, clover, buckwheat, orange blossom, tupelo.

Fermentation Techniques

Do you treat mead like a wine or beer?

It is a hybrid, but you will find better results treating it like a wine.

Methods

Boil – remove proteins, loose high notes.

No Boil – keep complexity, requires filtration.

Ultra-filtration – best option but most expensive and not accessible.

Ingredient Timing Options

Pre – Fermentation – more complexity and subtle notes, most difficult to control outcome.

2nd Fermentation – balance of characters, easier than pre fermentation to control outcome.

Post Fermentation – Fresh, stronger notes, easiest to control outcome.

**Naked Mead Making*



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Advanced Fermentation Notes

Nutrient Requirements

Yeast Nutrient – Wyeast or Go Ferm, follow instructions.

DAP – cannot use enough of this, do not exceed legal limit of .96g/L.

Yeast

Beer or Wine strains will work. I recommend wine yeast. *Note, find a yeast strand with low nitrogen requirements.

Aerate the Must or Wort

During growth yeast need oxygen.

PH Management

Keep the Fermentation PH between 3.7-4.6. Use Potassium Carbonate to increase PH as fermentation will drive PH down. Finish Fermentation around PH 3.7.

Titrate Acidity (TA) – Mouth Feel

.3% - is too low and will feel cloying.

.8%+ - is to high and will feel tart.

.5-.6% - is a nice balance.

Use Citric Acid to increase TA.

Sulfites

Use Potassium Meta-Bisulfate where Free S02 = .002*PPM*L to protect the mead.

Resources

The Complete Mead Maker by Ken Schramm
gotmead.com

Simon Blatz

simon.blatz@bluedogmead.com

Kickstarter: Blue Dog Mead's Winter Seasonal

We are running a kickstarter to fund our winter seasonal with 3X the honey. The Winter Seasonal is a blend of fermented, distilled and raw honey for a sweet warm 20% ABV drink. Support us here

<http://www.kickstarter.com/projects/358224629/blue-dog-meads-winter-seasonal>