

# Easy Mead Making

v1.1

– Darien Kruss

## 1. Assemble ingredients

3 lbs (1 qt) of honey  
1 gallon jug of spring water  
12-15 unsweetened raisins  
Dry wine yeast

- Lalvin 71B-1122

## 2. Hydrate dry yeast

Add dry yeast to 104°F water and let sit for a minimum of 15 minutes.

Yeast used:

## 3. Make must

Pour out 32-36 ounces of water from jug. Add honey. Shake. Shake. Shake. Add raisins. Keep the lid for later.

## 4. Pitch

Add yeast to jug.

Date started:

## 5. Airlock

Poke hole in balloon with pin; stretch over mouth of jug.

## 6. Wait 45 days

Keep jug between 66-70°F for 45 days, or longer, while fermentation proceeds. Avoid temperature fluctuations. Balloon will likely inflate and bubbles/foam will be visible.

## 7. Rack and wait

Carefully transfer only the clear mead (not the sludge at the bottom) to a clean jug and let sit for 30+ days. Use a siphon, or replace the lid and poke a hole 1" above the sludge.

## 8. Bottle

Carefully transfer only the clear mead to clean bottles. Keep cool unless you add a stabilizer to cease fermentation.

Date bottled:

## 9. Age & enjoy

Allow bottles to age, if desired, for months or years. Or drink now. As long as oxygen was kept out, there should be improvements over time.

## 10. Learn more

Search the web for “mead making”  
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- The Compleat Meadmaker #107
- Making Mead Honey Wine #108
- Making Your Own Mead #109
- The Complete Guide to Making Mead #110

<http://darien.kruss.com/recipes/mead-dariens-way.pdf>