



Hamstead Brewing Centre

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Beacon Valley Winery

Wobbly Gob Traditional Cider

Brewgas Bar Systems

Simple guide to producing Mead & Melomel

Mead is pure fermented honey, melomel is mead with fruit added to it. Before starting ensure all equipment is cleaned and sterilised with Heart of England cleaner steriliser.

The better the honey the better the mead, only use pure honey. Heather honey produces an excellent mead followed by flower honey or blossom honey.

Typically use 1 or 1.5kg of honey per gallon more will be better and for a sweeter mead use more such as 2kg. Place honey in a saucepan bring to the boil and simmer, any wax will rise to the surface and should be skimmed off, normally a 20min simmer is sufficient to remove all wax. For mead allow to cool before transferring to fermenter and topping up to the required level with water.

For a melomel wash & crush fruit into a suitable food grade fermenting bucket (10L, 15L and 30L) ideally with either a Quick Chop or Fruit crusher for hard fruits. Do not use a blender or juicer especially the modern juicers as this will over pulp the fruit and then add the cooled honey and top up to the required level with water.

Per gallon now add 2 good teaspoons of a full spectrum yeast nutrient (such as tronzymol do not use a basic nutrient as it will not be good enough), 1 teaspoon of Cellar Supplies acid blend (made from a mix of 1 part citric acid, 2 parts malic acid and 3 parts tartaric acid). Tanin could be added at this point depending on personal preference, this will increase zest and offset any flabbyness a general dosage for small adjustments would be 1/2 teaspoon per gallon.

For melomel only also add a heaped teaspoon of pectolase per gallon. Add one sachet of gervin no.3 wine yeast and leave in a warm position to ferment.

For melomel after 7 days, press out in a wine press or squeeze through a straining cloth to extract juice. Transfer to wine fermenter such as Hamstead wide neck 1gallon fermenter with airlock for 1 galls or a 5 gall wine fermenter and leave to continue fermentation.

Fermentation will be over when bubbles are less than 3 a minute through the airlock and on your hydrometer a steady reading is achieved over a 3 day period.

At the end of fermentation syphon the mead into another sterilised vessel of the same capacity and add per gallon 2 crushed campden tablets and 1/2 a teaspoon of potassium sorbate and mix well in. Leave for 24 to 48 hours and then shake 2 to 3 times a day for 3 days to remove the gas. Then add finings and shake or mix in and move to a cool place to clear.

When clear syphon the mead off the sediment into another sterilised container (the original one is perfect) ready for bottling in to wine bottles (not screw cap) and corked or into polypin (bag in box) style container.

Your mead should be finished cleared and bottled in under 6 weeks quite often 4—5 weeks and then bottled and laid down the mature. The maturation period will depend upon the honey & fruit used.

If you intend to keep your mead then it should go into wine bottles sealed with a best waxed cork inserted with a corker.

Why not add your own label we have an excellent range of labels that can be written on or fed through a computer printer for overprinting

We can supply all of these options and are happy to advise on which would suit your requirement best with regards to volumes and keeping your wine fresh.

While this guide covers the basic procedure some ingredients are specific to the fruit type used please ask,

Fruit guide per gallon

Apples 3kg
Elderberries 1kg
Plums 2 - 3kg
Peach 2kg
Blackberry's 2kg
Pears 2 - 3kg
Blackcurrants 2.5kg
Damsons 2 ~ 3 kg
Mead, Honey 1.5—2.5kg

As a rule the more fruit the more body and flavour you will get, the grape concentrate makes a massive improvement to mouth feel and texture but do not be tempted to skimp on the fruit.

Equipment guide

Heart of England cleaner steriliser
Food grade measuring jugs
Plastic food grade buckets (white only) and lid
Plastic mixing spoon/paddle
Fruit straining bags or fruit press
Fruit crusher / quick chop
Syphoning set
5 litre glass fermenter with dry airlock or plastic 5 gallon wine fermenter
Wine thermometer
Wine hydrometer and trial jar
Wine bottles (not screw cap), twin lever corker, Hamstead best waxed corks

Hamstead Brewing Centre has over 26 years experience of teaching wine making and can supply all ingredients and equipment required to turn your fruit into wine cider or juice. We are also a commercial winery, Beacon Valley Winery and cider maker, WobblyGob traditional Cider