

## 1 GALLON MEAD (PLAIN)

**Ingredients:**      3 lb.              Wildflower Honey  
                         1                      Campden Tablet  
                         1.5 grams        Fermaid O Yeast Nutrient

**Yeast:**                      Dry Yeast – Lalvin 71B-1122

### Instructions:

1. Place bucket of honey in warm water, to soften and make it easier to pour.
2. Sanitize fermenting bucket, lid, spoon and any other tools that will be used.
3. Add about 2½ - 3 quarts of warm water to fermenting bucket, and add honey to this.
4. Stir until Honey is dissolved evenly throughout mixture.
5. Add water if needed to bring up to 1 gallon total.
6. Crush 1 campden tablet, dissolve in a small amount of water and stir into mixture.
7. Allow to sit for 24 hours, then add half packet of yeast and 0.5g Yeast Nutrient. Place lid on loosely.
8. Store in area that will remain 65 - 70 degrees.
9. After 2 days add 0.5g yeast nutrient (dissolved in a small amount of water) and again 2 days later (making 3 nutrient additions totaling 1.5g staggered over 5 days)
10. Once primary fermentation has ended (about 1½ - 2 weeks) transfer Mead away from sediment into sanitized 1 gallon jug. Install and fill airlock to the proper level with sanitizer or water.
11. Once mead has cleared (anywhere from a few weeks, to a few months) rack to bottles and enjoy! I like to bottle 3 months after the starting date of the mead.

**Jon's Homebrew  
*and* Wine Supply**

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