

3 GALLON MEAD (PLAIN)

Ingredients: 9 lb. Wildflower Honey
3 Campden Tablets
4.5 grams Fermaid O Yeast Nutrient

Yeast: Wyeast – Sweet Mead 4184
(or) 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 1 gallon of warm water to fermenting bucket, and add honey to this.
4. Stir until Honey is dissolved evenly throughout mixture.
5. Add water to bring up to 3 gallons total.
6. Crush 3 campden tablets, dissolve in a small amount of water and stir into mixture.
7. Allow to sit for 24 hours, then add yeast and 1.5g Yeast Nutrient. Place lid on loosely.
8. Store in area that will remain 65 - 70 degrees.
9. Add 1.5g yeast nutrient (dissolved in a small amount of water) each day for the next 2 days.
10. Once primary fermentation has ended (about 2 weeks) transfer Mead away from sediment into secondary fermenter. 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!

**Jon's Homebrew
and Wine Supply**

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