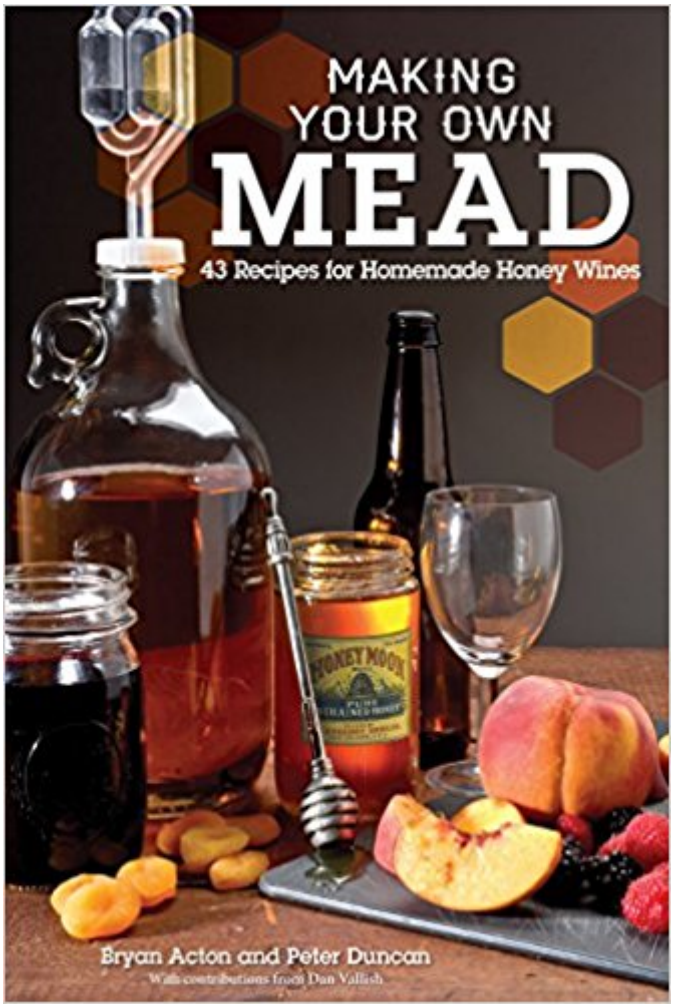
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Making Your Own Mead: 43 Recipes For Homemade Honey Wines



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Synopsis

Once the drink of choice for Viking marauders and medieval kings, mead is enjoying a renaissance in popularity. The "nectar of the gods" is easy to make at home. This practical guidebook will inspire you to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for brewing the world’s oldest alcoholic beverage. Discover how to make different types of mead like fruit-flavored melomels, grape-based pyments, spiced metheglins, and apple cysers.

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Customer Reviews

Fill Your Flagon with a Drink Fit for a King Once the drink of choice for Viking marauders and medieval kings, mead is enjoying a renaissance in popularity. The "nectar of the gods" is easy to make at home using just honey, water and yeast. This practical guidebook will inspire you to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for brewing the world’s oldest alcoholic beverage. Making Your Own Mead shows you how to produce an array of tasty mead variations, by blending honey with herbs, spices, fruits, berries, and more. Just because mead is made from honey doesn’t mean it has to be sweet. Versatile mead can be dry as a bone or seductively sweet, sparkling or still, fruity or spicy. Discover how to make different types of mead like fruit-flavored melomels, grape-based pyments, spiced metheglins, and apple cysers. You’ll also find recipes for mixing up your mead in classic drinks like a honey bishop or a twelfth night wassail. Inside you’ll find: - 43 recipes for making both dry and sweet meads - Tips on honey selection, preparation and fermentation - Basic rules that every mead-maker needs to know - Advice on mead-making equipment - How to brew melomel, pyment, hippocras, metheglin, and cyser - Classic mead drinks and mulled drinks with honey Tips on honey selection, preparation and fermentation

Practical guide to mead-making equipment and techniques Learn to brew melomel, pyment, hippocras, metheglin, and cyser

Peter Duncan is a recognized expert in the field of winemaking and has published several books on the subject.Bryan Acton is a leading expert on home brewing, publishing several influential books on wine and mead making. His honors include President of the Tunbridge Wells Guild and a member of the Greenhill Wine Guild.

I have brewed mead for a long time, and Im always in the look out for new ideas. I have made many variants of mead, from Cheesecake strawberry melomel, to white chocolate mead. So im always on the look out for new ideas. Anyway i did a search for mead and this was one of the books that appeared. Since it was under ten, i gave it a shot. The book is a small book, but the quality of the print is excellent. While it appears to be a small book, it is straight foward and is loaded with recipes. I really like that they decided to to make the recipes for a one gallon run. This makes it easy to adjust amount if you want to say make a five gallon batch or a six gallon batch etc. Other books are not stadarized, i have seen books where the recipe is for one gallon, the next one for 2.5, the next for five etc. Some books i have seen dont even tell you the yield. . It just complicates matters by not being consistent with the final yeild. The recipes in this book are for one gallon batches and its easy to figure out what adjustments you need make if you want to make a larger batch. This nice thing is that since it is for gallon batches it is easy to set up an experimental batch of a specific mead to see whether you will like it or not. For example there is a recipe for gooseberry mead. I did not want to do a five gallon batch and find out imwas not gonna like it, so i followed the one gallon recipe of this book and im glad, bc gooseberry mead is not to my liking. But the Ale mead was, so i later made a five gallon batch of it. The book ismto the point and simple, it tell you what you need to get started and has lots of recipes, it doesnt go off on tangents, or get scientifically technical. Small book but loaded.

I have been brewing beer (off and on) since 1993 and recently started making mead. It’s hard to say whether this book is suitable for a beginner but I believe it would be. I found most of the steps to making mead are very similar to brewing beer (racking, sanitizing, fermenting), so I skimmed through parts of it.I particularly enjoyed the color photos. The beautiful bottles of crystal clear mead inspired me to make something similar.There are a good number of different recipes at the end of the book. There are recipes for sweet, semi-sweet and dry meads, along with recipes that include

fruit, fruit juices, spices, different honey varieties, etc.The book is written in a style that’s easy to read. The author didn’t leave anything out but I would have enjoyed it more if it had been longer.

I’m completely new to making mead.With that being said, I actually put my first batches together before getting this book. I really wished I had gotten it sooner because its pretty helpful. There are some oddities about it though.Pros:1. The photography is well done2. The History is interesting3 Loads of different recipesCons:1. There are quotes from the book...in the book. This just seems to take of valuable space that could be used elsewhere.2. Some information is vague. I understand that the book was short as intended to be, but I would have loved more description in regards to some ingredients/chemicals and processes.All said and done, it is a good book. Anyone who is looking into mead making could do worse than not picking this up. it’s quite helpful.

I just got this purchase in hand and went to reading right away. I was all gung-ho about making mead , but now , I’m not so sure. The book is informative and if I was already a brewmaster then maybe the process listed would not look like calculas problem . However, I am up to and for a challenge. I will keep you posted.

I’ve got Ken Schramm’s "The Compleat Meadmaker" (don’t remember much about it but I rated it well 10 years ago) and Steve Piatz’s "The Complete Guide to making Mead". This makes my third Mead book and I’d judge it the weakest of the set.Piatz book mentions the use of chemicals- he uses them sparingly if at all (except for equipment cleaning/sterilization) this book was written in 1968, updated in 2013, can’t seem to do anything without them.I like some of the recipes in this book (some are vague) and the, usually, 1 gallon batch size (Piatz usually talks 5 gallon, is vague on down converting. I like the idea of a small batch, just in case you don’t like the recipe but am not really otherwise impressed with this book. If I ever actually get around to using this one it’ll be as a companion guide to Schramm and Piatz.

I purchased the first edition, of this updated, and slightly revised version, over 40 years ago. I purchased the new edition for nostalgia as much as anything, but for someone just starting out making mead, this book is definitely a good place to start. My method of making mead now follows the methods that were used for hundreds of years, and now seem to have been forgotten, or lost by the current crop of so-called mead makers. For my tastes, it is far better than anything I can purchase, much less make by following the plethora of awful, ludicrous recipes for so-called mead,

that now flood the internet. It’s a bloody shame, that what people think passes for mead these days, is anything but, and is the worst kind of swill.

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