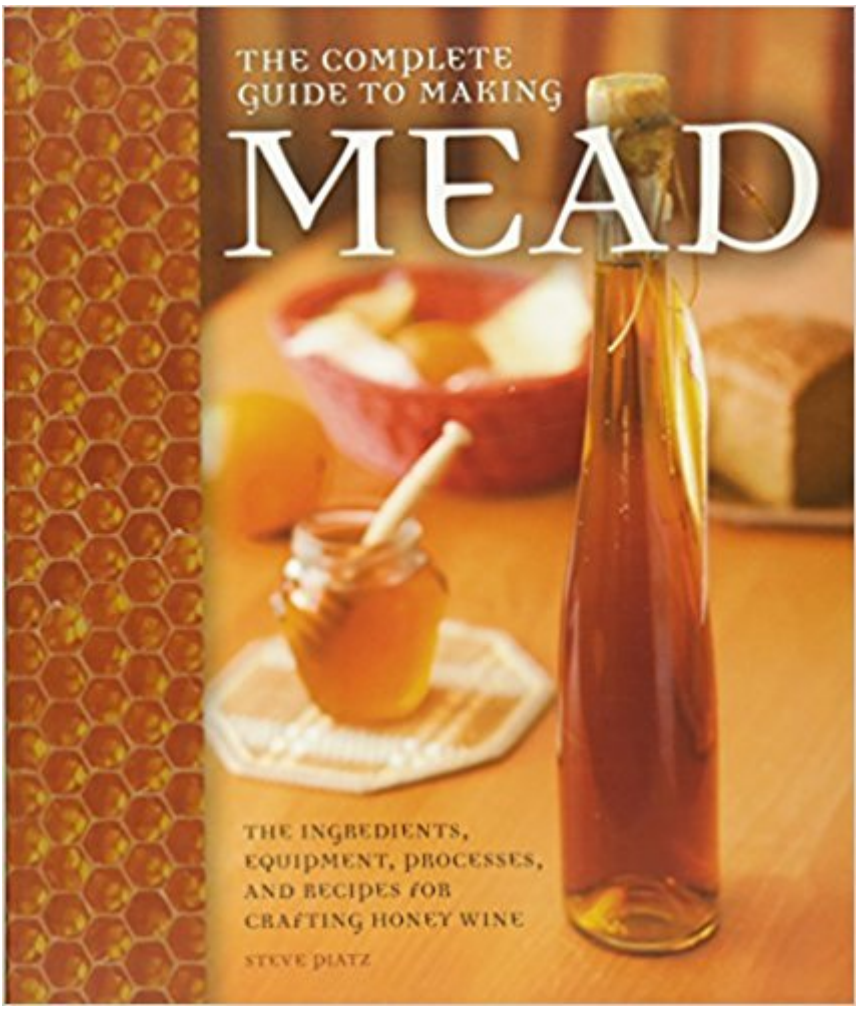
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The Complete Guide To Making Mead: The Ingredients, Equipment, Processes, And Recipes For Crafting Honey Wine



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Synopsis

Some stories suggest that mead was originally discovered when one of our not-yet-upright forebears stuck their hand in a fermenting bee hive and came away with a honeycomb containing a little more than they bargained for. Whatever the truth, brewers have brought this beverage into the twenty-first century, and you can rest assured that The Complete Guide to Making Mead is a thoroughly up-to-date, modern, and authoritative guide to homemade mead. Best of all, it has something for everyone, from the stone-cold beginner to the seasoned veteran. Award-winning mead-maker Steve Piatz begins with a brief history of the fermented beverage; a rundown of the various types of mead; and a discussion of the many types of honey that are available, their characteristics, and where to source them. Readers will be treated to discussions of yeast and special ingredients, as well as what equipment is necessary and reccomended and an illustrated and detailed look at the basic process. Readers will also discover advanced techniques, such as oaking, clarifying, aging, spicing, and blending. There are even sections on developing recipes and troubleshooting problems with the brewing process.With more than 100 color photos, The Complete Guide to Making Mead includes dozens of recipes for basic meads (honey only), melomels (honey and fruit), metheglins (honey and spices), and braggots (honey and malt).

Book Information

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Customer Reviews

"With the popularity of craft beer brewing, it is no surprise to see home brewers turning to mead to expand their skills and experiment with different ingredients and flavors. In his first book, 2008

American Homebrewers Association Mead Maker of the Year Piatz beautifully tackles the science and art of mead making. He begins with "A Brief History of Mead," followed by chapters on essential ingredients (honey varieties, yeast strains) and basic and advanced techniques. Special ingredients such as fruits, spices, and chocolate are also covered, and measurements are provided in metric and U.S. standard units (e.g., pounds and kilograms of honey). The exacting nature of the brewing process is complemented by encouragement to investigate flavors and customize packaging. Piatz’s comprehensive treatment includes a glossary, an index, a sources page, and a "Troubleshooting" chapter.Verdict Recommended for experienced home brewers seeking a new challenge as well as novices who want to begin their brewing practice with mead. With honey as the basic component, this title may also appeal to readers interested in beekeeping."?"LJXpress

Steve Piatz is a retired computer engineer and an award-winning beer and mead-maker. A member of the Minnesota Homebrewers Association and the Saint Paul Homebrewers Club, a Grand Master V BJCP (Beer Judge Certification Program) judge, and an Exam Director for the BJCP exam program, he resides in Eagan, Minnesota.

My hunch is that most first-time meadmakers are already experienced at either homebrewing or winemaking. So this book -- that tries to be complete yet is also written for the person without any of this experience -- spends a lot of time on some fairly elementary details for such folks, but lacks really in-depth discussions on some of the questions that are likely to pop up, especially as the meadmaker wants to try anything beyond the most elementary.My first meadmaking read was Ken Schramm’s "The Compleat Mead Maker," but that is over 10 years old now and is now dated. So it isn’t that one author knows more than the other, because both are recognized as experts in the meadmaking arena. In that respect, I rate Piatz’s book as better because it is newer and covers subjects such as degassing and staggered nutrient additions that aren’t covered in Schramm’s older book. Yet I really wish that Piatz’s book would have gone into more detail of the underlying logic of some procedures (such as these) so that I could make judgments as to whether his "typical" approach would work in all instances or in mine.I highly recommend buying this book because it touches on just about every topic that I could imagine, although I did find it particularly lacking on the small little matter of oxygenating musts. While this might not be relevant to the first-time meadmaker that has also never made beer or wine, most experienced homebrewers will have the equipment to do this and routinely use pure oxygen on high-gravity worts.In short, buy this book if you’re interested in meadmaking, but still be prepared to surf the net and/or ask questions of

homebrewing or winemaking friends that have experience making mead.

Steve Piatz is a retired electrical engineer, a Grandmaster Beer Judge, award winning beer and mead brewer and the American Homebrewers Association 2008 Mead maker of the year. Steve covers the essentials, providing an overview of the history of mead, the different types of honey and mead, key ingredients, what kinds of yeast to use, how to make mead, how to finish it, and package it. He finishes the book with sections on advanced techniques, how to develop recipes, provides several example recipes, and concludes with a chapter on troubleshooting. What I find most fascinating about this book is how well Steve conveys the attention to detail and the technique of an award winning homebrewer and how brewing is both an art and a science. For that reason even homebrewers who never intend to make mead will benefit from this book. Steve writes clearly enough for the novice to follow and provides enough tricks of the trade and insights from his long brewing experience to reward the more experienced homebrewer. The book is beautifully photographed and laid out, well organized, and well written. I highly recommend it.

i plan on making some of these

complicated but answers questions.

Contains everything you need to know about mead making. Easy to read, lots of useful information, simple step by step instructions, doesn’t try to over complicate things. This is the best book I’ve found on making mead. Ken Schramm’s book (The Compleat Meadmaker) is adequate but I found it a little too technical, although it did help my insomnia.

Was well worth it!

As far as I am aware, this is the only current mead "manual," and, to me, it is more fun to hold a book than surf the internets. Even with this book, the latter is yet required to incorporate the latest in timing and kinds of nutrient additions. It is a great first read, and I commend the author.

This book complements Ken Schramm’s "The Compleat Meadmaker" (ISBN: 978-0937381809) quite nicely--between the two you should have a pretty good idea of how to make some quality mead. The reason that I say this complement’s Schramm’s book is that Piatz’s is filled with color

how-to pictures which are very helpful references for the new meadmaker. I think Piatz does a better job of describing the overall process of meadmaking steps than Schramm's book because of these photos. That being said, Schramm's book does a better job of describing characteristics of honey and some of the more advanced finishing techniques (oaking, utilizing spices, etc.). Both Piatz's book and Schramm's were written by award-winning meadmakers, so you really shouldn't be able to go wrong with either (I say get both).

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