



# Small Batch Mead Brewing Instructions

Step by step brewing instructions for 1 Gallon of Mead

## Shopping List

### You Will Need:

- 1 Gallon BrewChatter Mead Recipe Kit
- Your Chosen Yeast
- Your 1 Gallon BrewChatter Mead Starter Kit - Premium 1 Gallon
- BrewChatter Small Batch Bottling Kit or a keg
- A Stainless Steel Stir Spoon

### Directions:

*Step 1* - Make a batch of sanitized water by adding 5 gallons of water to your bucket and adding 1 oz of Star San Sanitizer.

*Step 2* - Sanitize your 2 Gallon Bucket and Lid, Airlock, and Stir Spoon.

*Step 3* - Add approximately half of a gallon of storebought Distilled or R/O (reverse osmosis - the water you generally get from grocery store water dispensers) Water to the sanitized bucket.

*Step 4* - Mix in your Honey using your sanitized Stir Spoon, making sure that all of the honey goes into solution. While you can heat the water if you want to, remember that you'll have to cool it down before you pitch your yeast.

*Step 5* - After the honey is mixed in, top up your fermenter with distilled/RO water. Ideally, you want to have approximately 1.25 gallons of the your honey water (called must) to allow for fermentation.

*Step 6* - Open your chosen yeast. If using dry yeast, follow the rehydration instructions on our Fermentation Nutrient Kit. Add the entire contents of the yeast package to the must.

*Step 7* - Close the bucket lid and ensure that it is tight. Put your sanitized airlock in grommet attached to the lid, and make sure that you have sanitizer inside the airlock, full up to the 'fill line'.

*Step 8* - Place the bucket in a room temperature location, out of direct sunlight, and allow 14 days for fermentation to complete. Follow our Fermentation Nutrient Kit Instructions for all of your nutrient additions during fermentation. After a day or two, you will see visible signs of fermentation as the airlock bubbles!

*Step 9* - After 14 days, sanitize your 1 Gallon Carboy, Screw Top with Airlock Hole, and Mini Auto Siphon and attached Tubing. Place the sanitized carboy on the counter below the bucket and open the bucket lid. Place the tubing attached to the siphon at the bottom of the carboy. Open the bucket and place the Auto Siphon inside, above the layer of yeast sediment on the bottom, and pump the siphon a couple of times to begin the gravity transfer.

*Step 10* - Fill the carboy all the way up to the neck, or as high as you can without transferring sediment. Once it is full, you are ready to add flavoring, fruits, or anything else that you'd like to add to your mead. Depending on the mead, you can allow it to bulk age for as long as it needs to. If the abv is 5% - 7%, 2 to 4 weeks of bulk aging is plenty. If the abv is 8% - 12%, allow 4 - 6 months of bulk aging. If the mead is 13% - 20%, you can age for years, but a minimum of 1 year is traditional.

*Step 11* - See our Small Batch Bottling Instructions if you want to bottle, or our step by step kegging guide if you want to keg! Once packaged and carbonated (mead can be carbonated or still), you can drink your mead immediately, or let it age longer in the bottle! Don't be afraid to share it with your friends!

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