

MARYLAND HOMEBREW

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Medium Sweet Orange Blossom Mead

Recipe for 5 gallons

Ingredients

15 lbs. Orange Blossom Honey

4 gallons water (3 gallons chilled to fridge temperature)

2 tsp. Yeast Nutrient

1 tsp. Yeast Energizer

2 packets Lavlin 71b-1122 yeast

Directions:

1. **Sanitize** all equipment that will come in contact with the mead. Use 1 tablespoon Iodophor for 5 gallons of warm water in bucket and submerge all that is needed at this time. This will sanitize your bucket and other equipment. Run the sanitizer through the spigot to clean that as well. Afterwards, put a piece of foil over the tip of the spigot to keep that clean for later.
2. **Heat the must.** If your honey is crystallized, immerse it in a sink of warm to hot water to liquefy it enough to get it out of the container. Now put the unchilled gallon of water in your stock pot and bring it to a vigorous boil for 10 mins. Take the pot off the heat (you don't want to scorch your honey), add the yeast nutrient and energizer, and pour in the honey. The honey will sink to the bottom; don't stir it quite yet. Using an oven mitt, grab your honey containers, and ladle some of the hot water into them until they are about 1/3 of the way full. Put the lids back on and shake them to dissolve the honey still clinging to the sides and bottom. Carefully add that liquid to the pot. Repeat until you have recovered as much honey as you can, and then stir the pot carefully until the honey and water mix into a uniform solution. Using your thermometer, get a temperature reading on your must. It should be around 160 degrees F. It may be a little above or below that. As long as it is above 150 F you're fine. You want to keep it there for 10 minutes before we proceed to the cooling procedure. If your mixture is between 130 F & 150 F let sit for 20-25 minutes.
3. **Chill the must.** While the hot must is sitting, empty the sanitizer from your bucket, and get it positioned to receive your must. With this done you are ready to add the 3 gallons of cooled water. After the hot must has sat, carefully pour it into the fermenter that is now about half full of cold water. Once you do this stir the mixture with your sanitized spoon. Stick your sanitized floating thermometer into the must so that the temperature can be monitored for adding the yeast.