



# Introduction & Guide

## Mead Kit



Whether this is your first experience or your hundredth, we at Barrel Brew would like to welcome you to a true experience of making mead; one of the oldest fermented beverages known to humanity. Use this kit to make as many batches as you like or branch out and use the equipment to make your own wine & beer.

Enjoy your kit!

### Instructions

1. Dissolve sanitizer in water and thoroughly sanitize all the equipment except the tubing/siphon (remember to keep your hands sanitized).
2. Pour honey into the jug (add another 1/4 pound of honey for a stronger finished mead). Use warm water to get all of the honey from the jar and top off the jug with warm water (don't fill above the fill line). Make sure the honey is dissolved.
3. Pour in half of the yeast packet, screw on the cap and shake vigorously. Unscrew the cap and plug in the stopper. Fill the airlock to the fill line with prepared sanitizer and push into the stopper.
4. Place jug on a plate in a dark temp. controlled area for a week (a closet works great). In case of bubble-over, sanitize the hose and push one end into the stopper airlock hole in place of the airlock. Place the other end in a container of prepared sanitizer.
5. After 10 days, sanitize the hose/ siphon and one large stock pot. While being careful not to disturb the sediment, siphon the contents from the jug into the stock pot leaving the trub behind. Wash out and sanitize the jug. For an oak flavor, drop in the oak chips and then return the mead to the jug.
6. Put the stopper and airlock back on and wait for another three weeks.
7. After three weeks enjoy! Siphon again if you wish to minimize particulate.

