

How to Make 1 Gallon of Mead

Step #1: Visit a Local Meadery.

Visit your local meadery if one is nearby so you can sample good mead. This will help you on your journey to making good mead at home. In the Central Texas area, we have [Meridian Hive](#), [Texas Mead Works](#), [Rohan Wines & Meads](#), and [Thorin's Viking Mead](#).

Step #2: Gather Your Supplies

Our [1 Gallon Mead Making Kit](#) includes everything you need to begin fermenting your mead. This kit includes:

- 2 Gallon Fermentation Bucket & Grommated Lid
- Airlock
- Yeast Nutrient (2 oz)
- Campden Tablets (100 count)
- Mini Auto-Siphon & Tubing
- 1 Gallon Jug plus 6.5 Rubber Stopper
- D-47 White Wine Yeast
- Nylon Bag with Drawstring for Fruit & Herb Additions

After the mead is done fermenting, you will need to bottle your mead. Mead can be bottles in beer bottles or wine bottles. If you decide to bottle in beer bottles, you will need a [capper](#), [beer bottles](#), and [caps](#). If you want to bottle in wine bottles, then you will need [wine bottles](#), a [corker](#), and [corks](#).

Step #3: Pick Your Honey

The variety of honey you choose will determine what your finished mead will taste like. Here are different types of honey that we have in stock:

- **Wildflower Honey:** Wildflower Honey is a generic description that describes honey derived from local honey bees. Our Good Flow Wildflower Honey comes in [1 Pound](#), [4 Pound](#), and [11.8 Pound](#) containers.
- **Orange Blossom:** Orange Blossom honey is very aromatic and comes from the Southeast US where Orange trees thrive. Orange blossom honey has distinct floral and fruity flavors and aromas. We currently have [1 Pound](#) containers of orange blossom honey.

There are other numerous varieties of honey that can be found with a wide range of flavors and aromas due to the type of flower nectar the bees collect.

Step #4: Clean & Sanitize

Make sure all of your equipment that touches your mead is thoroughly cleaned and sanitized. After all, you don't want any bacteria ruining your mead. We recommend using products such as One Step and Star San. All of our sanitizing and cleaning chemicals can be found [here](#).

Step 5: Add Water To The Fermenting Bucket

Add about a half gallon of clean water to the fermenting bucket.

Step 6: Add Honey To Fermenting Bucket

Add honey to the fermenting bucket and stir thoroughly. We recommend using 2 - 3 pounds of honey per gallon of finished mead. If necessary, top off your fermenter to 1 gallon. Next, add 1 teaspoon of [yeast nutrient](#) or [diammonium phosphate](#) into the water and honey solution and stir thoroughly. This will provide oxygen and nutrients that will help the yeast thrive during fermentation. Next, sprinkle the mead or wine yeast on top of the honey and water solution. We recommend using the following yeasts:

- [Lalvin ICV-D-47](#)
- [Lalvin 71B-1122](#)

Cover the bucket with the grommited lid and install the 3 piece airlock. Fill the airlock halfway with water so that CO2 can escape and no oxygen can enter the bucket during fermentation. Store your fermenter in a cool place for 2-3 weeks.

Step 7: Secondary Fermentation

After 2-3 weeks, the bubbling in the airlock should have slowed down or stopped completely. Primary fermentation should be complete. Use an auto-siphon and tubing to transfer the mead to the secondary fermenter (1 gallon glass jug). Once the mead has been transferred, secure the bung and airlock to the glass jug. During secondary fermentation, the mead should begin to clear. It is up to you how long you want to age in secondary fermentation. However, we recommend a couple weeks to a couple months.

Step 8: Bottling

For bottling in Beer Bottles, you will need a [capper](#), [beer bottles](#), and [caps](#). Use the auto-siphon and tubing to transfer the mead to each bottle. Use the capper to cap each bottle.

For bottling in Wine Bottles, you will need [wine bottles](#), a [corker](#), and [corks](#). Use the auto-siphon and tubing to transfer the mead to each bottle. Use the corker to cork each bottle.

Step 9: Enjoy!

You have just made your first homemade mead! Since this mead is not carbonated, you can enjoy it immediately or let it age.