

ILLUSTRATED STEPS / SAVE IT. FIND IT. BUILD IT.

HONEY MEAD

Honey, water and yeast become a dry, uncarbonated drink.



START HERE

01

GET READY

Tools + clickable build map

02

FOLLOW THE STEPS

One clearly numbered stage at a time

03

FIND IT AGAIN

Quick reference + PDF bookmarks

For adults of legal drinking age where home fermentation is lawful. Follow this AHA recipe; no distillation, bottling sugar or later sweetening.

[WATCH THE TIKTOK](#)

[MORE FREE BUILD GUIDES](#)

SOURCES / AHA: traditional dry mead recipe

[BUILD MAP](#)

[NEXT](#)

YOUR BUILD MAP

Tap a step to jump there. The printed page numbers work offline too.

HAVE THESE READY

- Honey, water, 71B and Fermaid-K
- Primary and secondary vessels; airlocks
- Cleaner, sanitizer and protection
- Hydrometer, jar, thermometer, scales
- Spoon, auto-siphon and tubing
- Pry-off bottles, caps, capper, wand

BEFORE YOU START

Adults of legal drinking age; follow local law. Ferment under an unobstructed airlock. Bottle only after the full gravity check. No added bottling sugar, backsweetening or distillation.

KEEP THIS COPY

Save the PDF with its guide ID. Use the build map, bookmarks, or your PDF reader's search to find a step later. Video and source links need internet; the instructions do not.

READ IN ORDER

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QUICK REFERENCE / PAGE 12

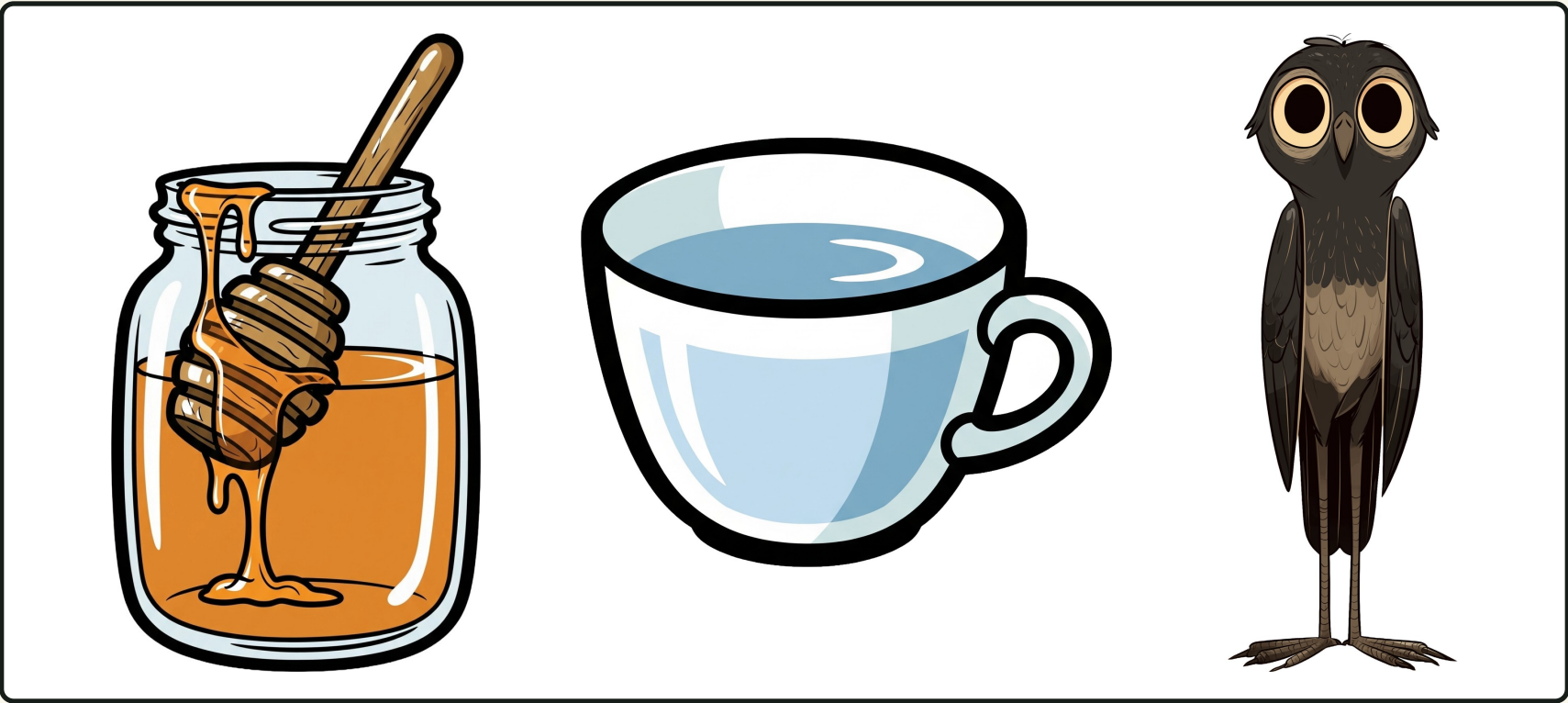
SETUP

Plan one complete batch

READ BEFORE STEP 01

PREP

The batch volume is 5 US gallons (about 19 L).



INGREDIENTS

- **Measure 15 lb (6.8 kg) honey and 5 g Fermaid-K.**
- Use two 5 g packets of Lalvin 71B yeast.
- Have drinking-quality water ready: add only enough to reach the final batch volume, not five gallons plus honey.

EQUIPMENT

- **Use a 7.5-10-gallon food-grade primary fermenter, fitted lid and airlock.**
- Prepare smaller secondary vessels with airlocks, hydrometer and sample jar, thermometer, gram scale, sanitizer, spoon, auto-siphon and tubing.
- Bottling also needs sound pry-off beer bottles, new matching caps, a capper and filling wand.

SOURCES / AHA: traditional dry mead recipe · AHA: mead equipment and aging

STEP

Clean, then sanitize

1 OF 7 / READ IN ORDER

01

Sanitizer cannot substitute for removing dirt.



WASH EVERY CONTACT SURFACE

- **Clean the fermenter, lid, tools and sampling gear with a compatible brewing cleaner.**
- Rinse as its label directs.
- Include tubing interiors and the airlock parts.

USE SANITIZER CORRECTLY

- **Prepare fresh Star San at 1 fluid ounce per 5 US gallons of water.**
- Wet cleaned contact surfaces for at least two minutes, then drain without rinsing.
- Follow the actual product label if its application requires longer.
- Use the solution promptly; do not keep it for the next brewing session.
- Wear the label-required protection when handling concentrate.

SOURCES / Five Star: Star San directions

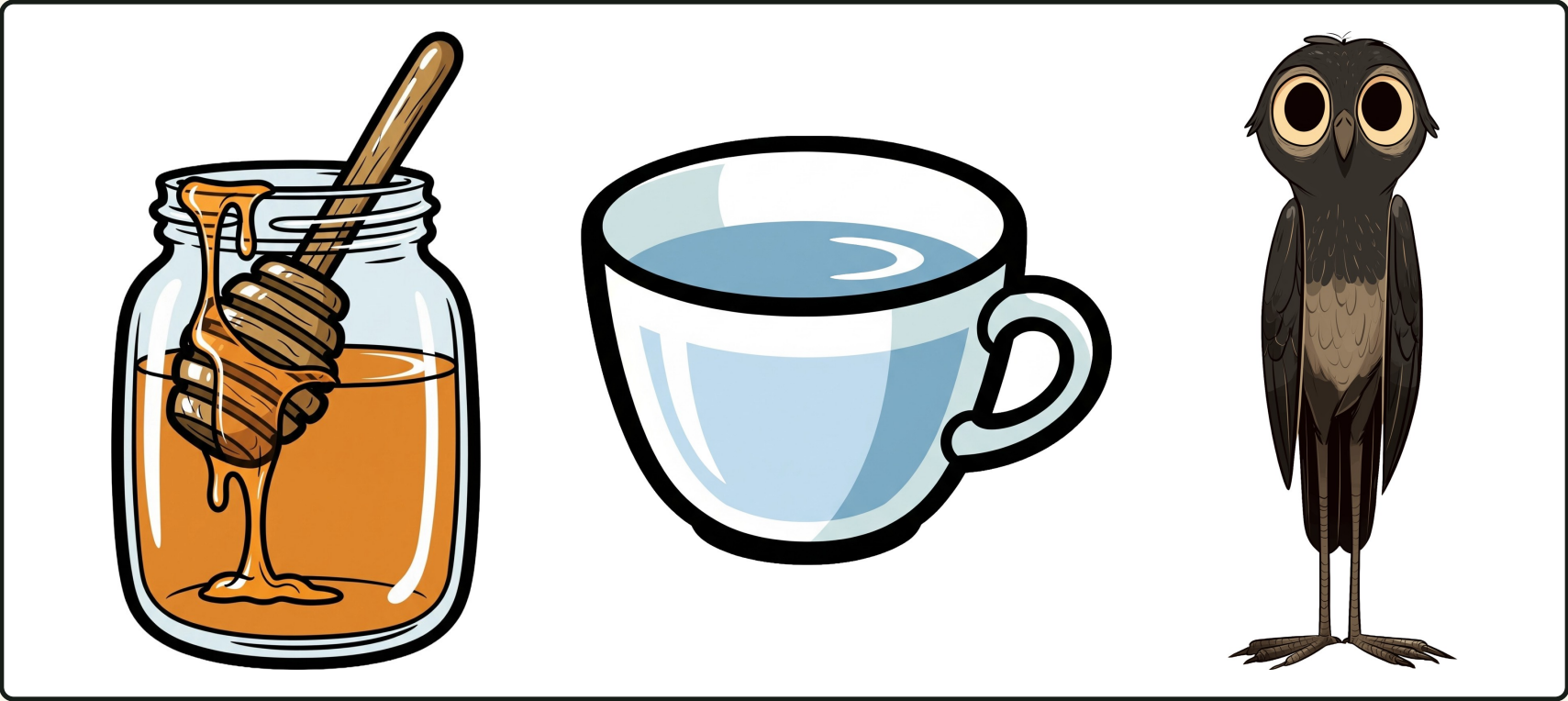
STEP

Dissolve the honey

2 OF 7 / READ IN ORDER

02

This unfermented honey mixture is called must.



BUILD THE VOLUME

- Add 2-3 US gallons of water to the sanitized primary.
- Stir in all 15 lb of honey using the sanitized spoon.
- Add water until the mixture totals 5 US gallons, then mix until no honey layer remains.

CHECK BEFORE YEAST

- Bring the must to 60-70 F (16-21 C).
- Do not add yeast to hot liquid.
- Set aside the unopened yeast while you take the starting measurement on the next page.

SOURCES / AHA: traditional dry mead recipe

STEP

Record the starting gravity

3 OF 7 / READ IN ORDER

03

Specific gravity tracks fermentation; it is not an alcohol percentage.



TAKE A CLEAN SAMPLE

- Draw enough must with sanitized sampling equipment for the hydrometer to float freely in its jar.
- Gently spin it to release bubbles.
- Keep it clear of the sides and bottom.

READ AND WRITE

- At eye level, read the specific-gravity scale at the bottom of the curved liquid surface.
- Use the instrument's calibration temperature or its correction chart.
- Record the date, temperature and original gravity; this recipe is approximately 1.108.
- Never return the sample to the fermenter.

SOURCES / AHA: reading a hydrometer · AHA: traditional dry mead recipe

BUILD MAP

PREVIOUS

NEXT

STEP

Prepare yeast; fit the airlock

4 OF 7 / READ IN ORDER

04

Use both packets; keep the gas exit open.



REHYDRATE THE YEAST

- **For each 5 g packet, use a separate sanitized cup with 50 mL water at 95-99 F (35-37 C).**
- Stir gently and wait 20 minutes.
- Slowly add small amounts of must until the yeast mixture is within 18 F (10 C) of the main must.
- Keep total rehydration below 45 minutes; follow any updated packet instructions.

PITCH AND VENT

- **Add both yeast mixtures and the measured 5 g Fermaid-K.**
- Fit the lid and an airlock filled to its mark with clean water.
- Ferment at 60-70 F.
- Never substitute a solid sealed cap for the airlock.

SOURCES / Lallemend: Lalvin 71B technical sheet · MoreBeer: airlocks and gas release

BUILD MAP

PREVIOUS

NEXT

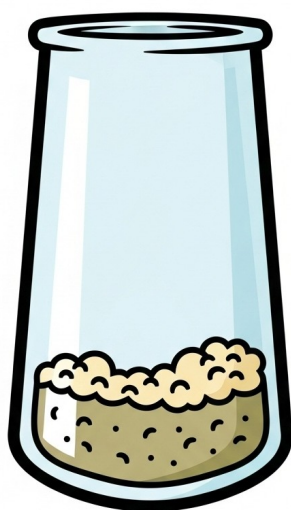
STEP

Move off the sediment

5 OF 7 / READ IN ORDER

05

This is a transfer into another airlocked vessel, not bottling.



WATCH THE BATCH

- **Watch temperature and airlock liquid.**
- When primary activity slows, often around 2-3 weeks, prepare to rack.
- Keep the gas exit clear.

RACK GENTLY

- **Clean and sanitize the secondary vessel, auto-siphon and tubing.**
- Siphon from above the sediment without splashing; leave the sediment behind.
- Choose vessel sizes that minimize empty space above the mead.
- Refit an airlock and keep within the fermentation temperature range while the mead finishes and clears.

SOURCES / AHA: mead process and completion · MoreBeer: airlocks and gas release

BUILD MAP

PREVIOUS

NEXT

STEP

Prove the finish

6 OF 7 / READ IN ORDER

06

Time elapsed and a quiet airlock are not bottling checks.



MEASURE A STABLE FINISH

- **When the mead is clear, take corrected hydrometer readings using Step 3.**
- Record readings one week apart across two weeks: beginning, middle and end.
- Keep it at fermentation temperature under airlock throughout.
- Every reading must remain unchanged.

CHECK THE RESULT, TOO

- **For this dry-only guide, also require a final gravity of 1.000 or below.**
- That number alone never proves completion.
- If gravity still falls, or it remains higher, keep it airlocked and ask a brewing specialist to assess a possible stall.
- Do not bottle to meet a date.

SOURCES / AHA: mead process and completion · Northern Brewer: dry mead and restarting

BUILD MAP

PREVIOUS

NEXT

STEP

Package without added sugar

7 OF 7 / READ IN ORDER

07

Proceed only after the full finish check passes.



PREPARE THE FILLING LINE

- **Clean and sanitize bottles, caps, siphon, tubing and filling wand.**
- Reject chipped or cracked bottles.
- Set the mead vessel securely above the bottles and use the auto-siphon; never start flow with your mouth.

FILL AND CLOSE

- **Fill from each bottle's bottom with the wand.**
- When liquid reaches the top, remove the wand to leave headspace, then fit a new cap and crimp it with the capper.
- Add no priming sugar, honey or juice.
- Label the batch and bottling date; store out of sunlight.

SOURCES / MoreBeer: bottle filling and capping · AHA: mead process and completion

BUILD MAP

PREVIOUS

NEXT

NOTE

If progress stops

KEEP THESE LIMITS WITH THE STEPS

REF

A quiet fermenter needs measurement, not a tighter lid.



PAUSE BEFORE PACKAGING

- **Recheck the thermometer, hydrometer calibration and your written gravity history.**
- An unchanged high reading may mean yeast stopped with sugar left.
- Adding more honey can restart fermentation; this guide does not cover sweetened or sparkling mead.
- Keep uncertain batches under airlock while seeking brewing advice.

KEEP A USABLE RECORD

- **Save the honey label, yeast and nutrient names, batch volume, temperatures and gravity dates.**
- Give those details to the supplier when troubleshooting.
- A good record lets someone diagnose the actual batch instead of guessing from its age.

SOURCES / Northern Brewer: dry mead and restarting · AHA: reading a hydrometer

BUILD MAP

PREVIOUS

NEXT

QUICK REFERENCE

Read the full steps first. Tap any row to return to its instructions.

BEFORE STEP 01

Adults of legal drinking age; follow local law. Ferment under an unobstructed airlock. Bottle only after the full gravity check. No added bottling sugar, backsweetening or distillation.

01	Clean and sanitize Follow product labels; drain correctly diluted no-rinse sanitizer.	P04
02	Mix the must 15 lb honey; water to 5 US gallons total.	P05
03	Record original gravity Read the hydrometer correctly; keep samples out of the batch.	P06
04	Pitch and fit airlock Two 71B packets; 5 g Fermaid-K. Hold 60-70 F.	P07
05	Rack under airlock Siphon above sediment; minimize splashing and secondary headspace.	P08
06	Verify before bottling Clear, unchanged gravity across two weeks, and 1.000 or below; otherwise stop.	P09
07	Bottle still Sanitized bottles and caps. No honey, juice or priming sugar.	P10

NUKE SAYS

My official tasting note: needs more data.

SOURCES / Northern Brewer: dry mead and restarting · AHA: reading a hydrometer