How To Make Mead (Honey wine)

Home brewing is actually something I have a fair bit of experience of; there have been some successes and many disasters. I have made various wines, both traditional and wild fruits and I have brewed beer and hard cider, but by far the thing I have had the most success with has been mead.

Mead or honey wine as it is sometimes known is pretty much made in the same way as wine (which is actually very simple to do), except you use honey in place of grapes or other fruit. For mead to be at its best, you really need to let it sit and mature for several months, the longer the better. You can drink it after a month or two, but it will improve with time.
I make a mead to be ready for Christmas in April. It has cinnamon, clove and orange in it and it is very festive. I mix it all up and I forget about it and leave it to ferment for several months, before bottling. I then bottle it and forget about it again until Christmas. My Christmas mead tastes amazing, by far the best tasting drink I make. It tastes like a very nice white wine, but a word of warning, mead is usually around twice the strength of wine, so it packs a punch.

The mead I make is based on a recipe called: Joe Mattioli’s Ancient Orange And Spice Mead. It is the right time of year to make some in time for Christmas, so if you’d like to give it a go, click the link below for the recipe and a brief tutorial.

[Joe Mattioli’s Ancient Orange And Spice Mead Recipe](http://knowledgeweighsnothing.com)