

## EASY CYSER - Bardic Wells Meadery, December 8, 2016

### Starting Ingredients:

48 oz apple juice (with NO potassium sorbate)

4 oz honey

25 Raisins

Heaped ¼ teaspoon yeast

Start with a warm (75 degrees) 64 oz bottle of apple juice. Remove 16 ounces. Add honey, heat if necessary so it mixes in easily and completely. Add raisins. Shake bottle vigorously until all honey is completely dissolved. Check temperature. Heat if needed to 75-85 degrees. Sprinkle yeast on top. Let sit for 10 - 15 minutes then shake bottle vigorously. Install air lock. Put bottle in warm place to ferment.

Once a day for about 3 days or until fermentation is ACTIVE, replace airlock with sanitized cap and shake bottle. Put airlock back.

Fermentation may take 2-4 weeks. When it is complete store bottle in refrigerator overnight then GENTLY pour contents into a clean container. There will be sediment (lees) on the bottom – leave that behind. Filtering through a coffee filter in a funnel catches a lot of sediment and the raisins..

Gently stir in 4 ounces of warm water, 2 ounces of frozen apple concentrate and 1 ounce of warm honey. Add a tiny pinch of metabisulfite and regular pinch of potassium sorbate purchased at wine supply store. Ingredients can be adjusted to make sweeter or dryer depending on taste. Clean and Sanitize bottle – return mead to bottle and seal with regular cap. And let mead age until ready to be consumed.

After day or two – check to see if fermentation has resumed by loosening bottle cap and listening for gas release. If fermentation has resumed – replace cap with airlock and repeat previous step after fermentation ceases. Taste before adding honey and juices because some sweetness may have been retained.

This should yield approximately 56 ounces of 9% ABV Cyser.

To make a Traditional mead – one made with only honey and no fruit – Use 48 ounces of water instead of Apple juice and 10 ounces (by volume) of honey. For final mix add 3 ounces honey and 8 ounces of water. Again adjusting ingredients to taste.

Yeasts: This recipe can be made with regular bread yeast, but if making with wine yeast I recommend in this order: Redstar Premier Cuvee, Lalvin K1V-1116, Lalvin D-47 and Lalvin E1118. (K1V-1116 for traditional mead)

Sanitization: THIS IS IMPORTANT!!! **EVERY** spoon, bottle, cup, hand, finger – ANYTHING - that comes in contact with the mead MUST be sanitized. We use Iodophor (Available at wine supply stores). Wine Supply stores will have several options. Or use bleach and water mixed at ½ cup bleach per gallon of water.

Airlocks: If using the 64 oz bottle for fermentation a Universal bung will fit opening. Then insert airlock in hole. (Fill airlock with Vodka – not water) .These are available at wine supply shop. If using a half liter pop bottle a balloon with 2 or 3 pinholes stretched over opening. Worse case scenario, just use original cap barely loosen to allow gas to escape.

The mead can be cleared by cold crashing. Store in refrigerator or outdoors. impurities settle to bottom and mead can be racked or bottled without disturbing sediment.

My favorite wine making supply store on the planet:

Siciliano's Market Place, 2840 Lake Michigan Dr NW, Grand Rapids. Phone: (616) 453-9674

Bardic Wells Meadery Tap Room at 8844 Water Street in Montague is open Friday and Saturday from 2-7 or by appointment. Text or call Steve at (616) 837-8035.