
METHEGLINS

Sparkling Metheglin

*Ed Bogerty, Baltimore, MD
Chesapeake Real Ale Brewers*

This mead was exceptionally nice with a dry, sparkling character reminiscent of champagne.

YIELD: 5 GALLONS

TOTAL BOILING TIME: 20 MINUTES

STARTING GRAVITY: 1.070

PRIMARY FERMENTATION: 2 WEEKS IN GLASS CARBOY

FINAL GRAVITY: 0.990

SECONDARY FERMENTATION: 3 MONTHS IN GLASS CARBOY

- 9 pounds clover honey
- 3 ounces fresh grated ginger root
- 2 sticks cinnamon
- 3 cloves
- 1½ teaspoons grated lemon peel
- 1 teaspoon gypsum
- 1 pack yeast nutrient
- 2 packs Red Star Pasteur champagne yeast

Boil honey in 1½ gallons water with gypsum added for about 20 minutes. Skim off any yellow scum that forms. Simmer spices in a separate pan with a small amount of water (about a pint). Add 3½ gallons cold water to the primary fermenter. Add in boiled honey and the spices. Add in lemon peel and yeast nutrient. Pitch yeast. After a couple weeks, rack to a secondary fermenter. Let ferment in secondary for another 2-3 months. Bottle and age 9-12 months or more.