1. Before we start of brewing we need to make a starter culture. This gives us an adequate amount of yeast to convert the sugars into alcohol. To do this fill up one of your 50mL starter culture tubes with water and shake until the YPD is all dissolved.

1. Take some yeast from your plate and scrape it up using an inoculation loop then mix it into the 50mL starter culture, more is better! If received a culture tube instead use an inoculation loop and dip it in the small tube and then into the 50mL starter. Let this culture cultivate and grow for 24-48 hours or until the liquid becomes opaque. Shake often to oxygenate and encourage growth! Check it with the blue light and glasses to make sure it is green!
2. Add 100g of honey to a 500mL glass bottle and mix it with ~400mL of water or fill the bottle about a finger’s length below the top.
3. Shake up your culture tube of yeast so the sediment mixes in and then dump it into the bottle.
4. **DO NOT CAP THE BOTTLE! REST THE LID GENTLY ON THE TOP WITHOUT ENGAGING THE LOCKING MECHANISM! BOTTLES HAVE BEEN KNOWN TO EXPLODE!**
5. Let your brew sit for around 1-2 weeks periodically tasting it and it should convert to mead! You can use a hydrometer to measure the alcohol percentage. We have found that 1-2 weeks gives about 5% alcohol.
6. Generally one will force the yeast to sediment by chilling the mead by putting it in the fridge for 12-24 hours.
7. Feel free to cap the bottle after chilling the mead, just don’t leave it for a long time (1 month or more) without opening it to degas the CO2 created by the yeast.
8. You can take pictures by putting your camera behind the lense of the orange glasses and shining blue light on the yeast.