Overview

The long years have passed like swift draughts of the sweet mead in lofty halls beyond the West…

Additional resources

***Namárië***by J.R.R. Tolkien

Need more help?

Check the resources, and then see Elrond Half-elven

Ingredients

A packet of bubbly yeast, 500g honey, 2L filtered water, demijohn and airlock, sodium metabisulfite, 2L glass bottle

Main content

1- Start by prepping your equipment. Follow the instructions on the sodium metabisulfite bottle on cleansing your glass bottle before use. This’ll keep any bacteria from messing up your mead.

2- Once the glass bottle is rinsed out well, fill with warm (not hot) filtered water, and pour in the yeast.

3- Let it sit for 10 minutes so the yeast activates, then pour in the honey.

4- Close the swing top of the bottle and give the bottle a good shake until the honey seems to have dissolved.

5- Reopen the bottle and attach the demijohn (essentially a cork with a hole) and airlock (a plastic part that sticks in the demijohn. This allows the fermentation to happen, but ensures no dust and oxygen can get in.) Fill the airlock with filtered water.

6- Set the bottle aside in a dark spot.

7- In about a months time, taste test. it may need to sit for another month or two.

8- At this point, there are different options. Some people drink it, some pour it into another bottle so the yeast sediment isn’t in the bottle. If you’re following this path, make sure you clean your airlock and demijohn with sodium metabisulfite again before using in the clean bottle.\*

9- It’s noted in some books that leaving it after rebottling will help it age and for the taste to mellow.