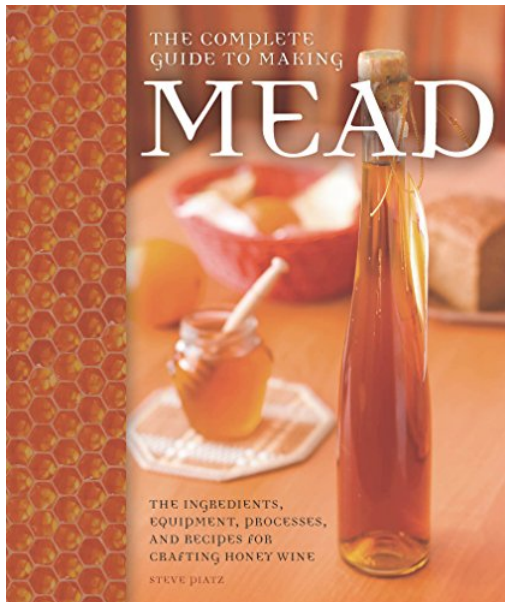


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Mead may have been “discovered,” as some suggest, when one of our not-yet-upright forebears stuck their hand in a fermenting bee hive and came away with a honeycomb containing a little more than they bargained for. Whatever the truth, brewers have brought this beverage into the twenty-first century, and you can rest assured that *The Complete Guide to Making Mead* is a thoroughly up-to-date, modern, and authoritative guide to homemade mead. Best of all, it has something for everyone, from the stone-cold beginner to the seasoned veteran. Award-winning mead-maker Steve Piatz begins with a brief history of the fermented beverage; a rundown of the various types of mead; and a discussion of the many types of honey that are available, their characteristics, and where to source them. Readers will be treated to discussions of yeast and special ingredients, as well as what equipment is necessary and recommended and an illustrated and detailed look at the basic process. Readers will also discover advanced techniques, such as oaking, clarifying, aging, spicing, and blending. There are even sections on developing recipes and troubleshooting problems with the brewing process. With more than 100 color photos, *The Complete Guide to Making Mead* includes dozens of recipes for basic meads (honey only), melomels (honey and fruit), metheglins (honey and spices), and braggots (honey and malt).

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