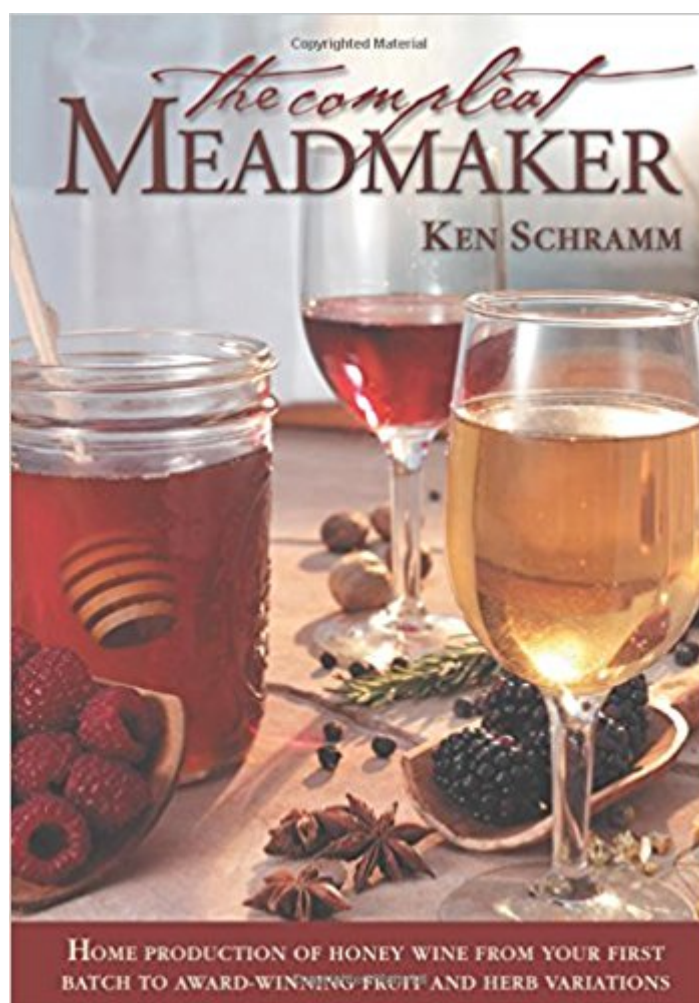


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# The Compleat Meadmaker : Home Production Of Honey Wine From Your First Batch To Award-winning Fruit And Herb Variations



## Synopsis

Mead (honey wine) is the new buzz among beverage hobbyists as more and more consumers start to make their own. This up-to-date title tells the novice how to begin and the experienced brewer or winemaker how to succeed in this newest of the beverage arts.

## Book Information

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## Customer Reviews

"...hands down the best mead how-to book... If you make mead... you \*need\* this book..." -- Vicki Rowe, Webmistress and meadmaker, [www.gotmead.com](http://www.gotmead.com), July 15, 2003

My goal in writing this book is to begin bringing to meadmakers the breadth and depth of knowledge and resources that are available to beer brewers and winemakers. I sought to cover the many aspects of meadmaking in a comprehensive but easy-to-read fashion, and to provide readers with an understanding of the role quality ingredients play in creating a really pleasing mead. This complex, diverse and romantic drink deserves more attention than it has received in print. It can range from bone dry to profoundly sweet, and can be crafted to complement any type of food. If I spread some of my enthusiasm for mead, and for this simple, fun and remarkably rewarding hobby, then I will have succeeded at my task.

There's not much to be said about this text that hasn't already been said by experienced and newbie meadmakers alike, but let me say it again in case any of you missed it: Schramm knows what

he's about, and you need to read this book if you want to get into making mead. To put it mildly, I went from never having brewed anything to making award winning meads and setting up hives in my back yard within a couple of years. OK, so I'm obsessive. But that obsessive drive feeds on information, and there's no better starting point than the Compleat Meadmaker. You don't necessarily HAVE to buy this book before you kill a bottle of Carlo Rossi and start your first batch of JAOM in a closet, but you should. Short of a meadmaking buddy who knows the ropes (or access to r/mead, who will also tell you to buy this book), this book is the best source of information you can get your hands on. Now, I don't share Ken's thing for sour cherries, but I'll tell you this: that braggot recipe, the Don't Cry for Me, Spargentina? Yeah. That's a good recipe. And by good I mean two cases of it made me the most popular and least remembered person at every event I brought it to. Get brewing, learn, and drink like a viking!

Lots of great recipes and information contained in this book. I will say that the newest mead making book that I have found recently (2014) is a gem that complements the information in Schramm's book- see "The Complete Guide to Making Mead: The Ingredients, Equipment, Processes, and Recipes for Crafting Honey Wine" by Steve Piatz (ISBN: 978-0760345641). That being said, Schramm's book covers in good detail advanced mead making techniques as well as walking through the basic process of making your first batch. Note that many of the references contained in this book are now out-of-date (ex. the spice store Schramm references frequently-Rafal's- is now out of business). Schramm's discussion of different yeasts he used is helpful for someone that is just getting started in mead making and not sure which wine yeasts to use (since there are few mead-specific yeasts available). Pair Schramm's book with the above mentioned 2014 Piatz book (which provides great photos of the mead making process) and you are ready to get making mead!

For a subject such a meadmaking, where even the vastness of the internet has failed to compile a hub of meadmaking information, this book is a solid starting point. even more so, until you get comfortable with the process and start experimenting on your own, it can take you as far as you want to go. From honey varieties, to spice and fruit addition amounts, it will get you started, all you have to do is alter it to your taste and maybe take it a step further if you are devoted enough. For people starting out from scratch of maybe beer brewers who just need a manual on trying mead, i would give it 5 stars every day of the week. just remember it's the foundation, you have to build on it is you move through and try out new things!

I wish it had more recipes but the information in this book is excellent. Everything is explained well so you know what is going on while making mead.

This book is a great read! I actually found it after going through a bunch of step-by-step guides I found on-line. The book is concise. It contains pertinent information that you can use to create your own process for making mead. The recipes section excels at giving suggestions for flavor combinations that work with mead fermentation. With a wide range of mead-types covered, I found them to be an excellent starting-point for many excellent (and sometimes strange) variations. The information about the production of mead provided can easily be used to synthesize your own actual processes for making different kinds of mead. The author rightly encourages you to experiment and keep detailed notes so you know what worked and what did not. Even after making many, many batches of mead, I find myself referring back to this book over and over. It is a great resource!

As a person who has brewed mead for 20 years the old fashioned way and never really thought about it, this book was an invaluable resource for showing how much things have changed. If you are a newcomer to mead, this is a great, comprehensive text that covers all you need to know to get rolling. If you are more experienced, the detailed information is still excellent for recipe design and how to develop excellent mead. It is also a good read in the sense of flow and structure, so you can get what you want out of it easily. I would recommend this for anyone who is thinking about either brewing their own mead or getting to know one of the great beverages no one knows about.

I picked up this book with the idea that I would get a couple base recipes and maybe a better idea of what it takes to make a decent mead. This book offers so much more! History, mead styles, and more! Love it and will be poring over this book many times more over the years. A "must" have for anyone interested in making mead or wine/beer brewers wanting to make something delicious and different!

While I agree with some of the points raised by the 3-star reviewers, I think the section on "Yeast and Fermentation" elevates this title to 5-star status because the advice offered can shave months off a fermentation schedule. Mead has a reputation for sometimes slow, months-long or even stuck fermentation phases. Don't get buried by the biochem jargon in this chapter: you can skim past the ADP->ATP, NADP and permease discussion to find the recommended process for adding nutrients,

aeration, and pH control. The author cites research indicating the proper addition of yeast nutrients (now commercially available) are needed along with aeration and pH buffering in the range of ~3.8 using CaCO<sub>3</sub> to ensure a strong growth phase followed by speedy fermentation. There are a lot of opinions regarding the correct numbers here, but I prefer to place my trust in people who can cite peer reviewed research.

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