

# Earls Pearl – Honey Mead



11/19/22

Recipe:

3 lbs honey

1 Cup hot black tea (I used Earl Grey tea...hence the name of the mead)

1/2 orange peel (I used fresh orange and peeler)

1 Tblspn Fleischmans Yeast (Yup bread yeast)

2 oz chopped raisins

I sanitized everything prior. I chopped the raisins and added them to the 1 Gallon jar. I poured in the honey. I didn't use a funnel or anything. I added the hot tea to the honey pot to melt the remaining honey and get it out. I poured that

into the gallon jug. I added the orange peel and then filled jug 1/2 way with water. I shook and shook until it was mixed well. I then added the rest of the water (not all the way to the neck!!!) and added the yeast. Put the stopper on with water in the airlock. I did not have a hydrometer so I couldn't take an initial reading for ABV. I will get one before I make the next batch though.

The yeast started working almost immediately. I could see the airlock activity within an hour.

11/30/22

Earl has been setting under my desk in the office for a little over a week. Haven't touched it. There is still activity in the airlock. It will be time to swirl it on Saturday. Can't wait!

12/3/22

I swirled Earl today. There is still a fair amount of activity in the airlock. Not gangbusters but still going. Next step is to swirl again in a week. Then let it rest and rack.

12/12/22

I swirled Earl again today. Airlock activity is slowing considerably. I'd say about every 30 seconds. It will be time to rack it soon. I'm going to give it another week or so but that will be Christmas time so we'll see....

12/21/22

I racked Earl today into the 3 Liter plastic container that I have. Didn't quite get 3L out of it. I left too much head space on the gallon. Tasted pretty good but very alcoholic. It will mellow and clear over time. Should let it rest for 4 more weeks....

1/17/23

I'm bottling Earl today.

I of course "tested" the mead also and it tastes **amazing!!!** I could really taste the orange. Not over powering but it imparted a great flavor. I didn't get much raisin or tea flavor. It was still pretty cloudy as you can see in the photos but very (and I mean **very**) drinkable. Now all there is to do is try not to drink in all to soon.

1/23 I poured a small amount for consumption last night. It is clearing very nicely in the bottle. The bottle that I tried was cold from being refrigerated. **60 Days**

