

# BREWER'S GUILD NEWSLETTER



OCT. CROWN, A.S. XXXII



# Brewers' Guild Ranking System

## DEFINITIONS:

**Style** - beer, wine, mead, cordial, or non-alcoholic beverage.

**Public Service Work** - teaching a workshop, submitting articles or art to newsletters, holding a contest or tasting, etc.

**Proficiency** - competency in a style, as judged by fellow brewers from a sampling of at least four different brews.

## RANKINGS:

**Apprentice** - Anyone who wants to play and participate in the Brewers' Guild activities. (Is entitled to wear the Guild badge on a green field.)

**Journeyman** - Someone who is proficient in at least one style of brewing and has performed at least one public service work. (Is entitled to wear the Guild badge on a blue field.)

**Craftsman** - Someone who is proficient in at least two styles of brewing, and had performed at least three public service works. (Is entitled to wear the Guild badge on a red field.)

**Master Brewer** - To achieve this rank you must have attained the previous rank of Craftsman, be nominated by your fellow Craftsmen, and be approved by the other Master Brewers. (Is entitled to wear the Guild badge on a purple field.)

All members of the Guild are encouraged to donate bottles of their beverages to the Guild for use as "taxes" given to the reigning Royalty during court presentations. Brewers outside of the central Kingdom, or in the more distant regions of the Marches, may achieve awards up through Craftsman by participating in their local events. Such individuals should write to the Guild Master to inform him or her of their level of participation.

The Guild badge is as follows: "Fieldless, a laurel leaf Vert on a tun Or". The tun, as generally depicted, is a wooden barrel.

The Kingdom Brewer's Guild newsletter is an unofficial publication and is printed and published through donations and unofficial subscriptions. It is published at no cost to the Brewers' Guild or the SCA. Members who would like to have a newsletter mailed to their home (vice hoping to pick up a spare copy during Kingdom events) are welcome to donate \$ 5.00 per year to the Guild Chronicler. Both stamps and suitable coins of the realm will be gleefully accepted!

## **From Thea, our soon-to-be Guildhead**

Greetings unto the many and varied members of the West Kingdom Brewers' Guild from your soon - to - be benevolent despot, Thea of Midvale.

Hi guys! As you all know , we will be losing the knowledgeable Crystal of the Westernmark at the helm of the Brewers' Guild at March Crown XXXIII. While I cannot hope to equal her achievements I will do my best.

Since I am the kind of person who needs to have things clearly spelled out, this month you will find a codification of the Rules of Submission for Brewers' Guild competitions. This is simply an attempt to put into writing what we have been trying to get people to do anyway and bring us into conformity with AHA guidelines. I don't want to hear later that people have never seen this stuff before.

At this time we are working on solidifying the rank levels within the guild preparatory to the making of Brewers' Guild tokens (if the Moneyers Guild pulls through in time) that will be ready for Twelfth Night. While this is not overwhelming for the people living in the Central Kingdom (due to Crystal's records of past competitions), I need to hear from Oertha, Lochac and far away Marches and Shires that are maintaining active Brewers' Guild activities. Letters of recommendation and records of brewing competitions need to be made available for consideration. Five years has been determined as the cut off date. If you have not been active during that time in some capacity, we will find it hard to rank you. This date was figured based on written records and people available for verbal verification. Please see Crystal's letter in the newsletter regarding upcoming changes to Guild ranking info. I support her view of promoting Medieval beverages within the Society and that Guild rank is internal only. Rank doth not necessarily have privileges outside of the guild. There are modern home brew clubs and competition to help us get our non-medieval ya-yas out. Yes, as a matter of fact, I do enter mundane competitions too.

To all of you from the Kingdoms of Oertha and Lochac: Please talk to me. Let me know what you are doing and the why, where and how of it. Do you need anything from us and can we do anything for you? Part of standardizing the rules of submissions was to make competitions equally accessible to all. I realize that it is difficult and often impractical to send things so far for Kingdom level competitions but I am looking forward to receiving your entries.

To those of you in the far flung Marches and Shires: Does your local branch have a Brewers' Guild contact? Would you consider being one? It has come to my attention that there are many interested people out there just needing a little focus. We are developing a whole series of Brewers' Guild one page handouts for the Brewing Impaired. With advance notice there are people willing to come teach. You too could make a difference regardless of the level of your experience. To teach is to learn.

There will be a series of non-brewing A&S competitions that I hope will prove interesting to the general populous. Next years A&S will be Medieval Hangover Cures judged Sunday morning. Other events may include: Brewing paraphernalia (attn. wood & metal workers), cooking with wine and ale, Medieval wort beverages, best bottles and beverage containers made from mundane items, Born Under a Bad Sign or what to do when your good brew goes bad aka. homemade vinegar and whatever else comes to mind. Any suggestions? Please pass them on. These are meant to be "fun" events.

I am interested in dialog concerning Brewers' Collegiums. If there is enough response, this may be fun. Brewery Tours, vine pruning, group brewing ????? This would probably be best handled at a Principality or local level but I will b happy to host the first one to get the ball rolling. See the newsletter for future updates.

## **Rules for Competition Submissions West Kingdom Brewers' Guild Effective March Crown XXXIII**

1. ALL entries must be in 12 oz. brown unmarked bottles sealed with plain bottle caps or corks. **NO LABELS ON BOTTLES OR MARKS ON CAPS.** No fancy bottles - no exceptions! For cordials, bottles do not have to be full but need to contain eight oz. (1 cup) for judging please. I am only interested in the contents not the presentation.

2. All documentation must be in a plain, easily readable font **WITHOUT** your name on it. Please resist your favorite fancy font. We want the honor of reading your entry and appreciating your scholarship.

3. When you present your entry for competition please enter your name on the list. Next to your name there will be two stickers with a number. Place one sticker on your bottle and one on your documentation. **IT IS YOUR RESPONSIBILITY TO MAKE SURE THE SAME NUMBER IS ON THE BOTTLE AND THE PAPER.** Entries sent from far away for judging need to follow these restrictions. Please put a post it on your bottle and paper with your name and you will be assigned a number at random when your entry is received. Time permitting, you will also receive confirmation that your entry has arrived.

Bottles and documentation without numbers will not be judged. Bottles with labels will not be judged. Bottles with marks on the lids will not be judged. Documentation with your name on it will not be judged.

We will make every effort to run Kingdom level competitions in the most anonymous manner possible. Documentation as well as skill are equally important, please do not be sloppy with either. We wish to offer equal opportunity to all contestants regardless of their skill level or the remoteness of their residence from the central kingdom. If you want "kind comments" judging only, please note this on your documentation. We want no one to be afraid of entering our competitions for any reason.

The West Kingdom Brewers' Guild is not responsible for the judging of competitions at Principality Level. This is handled by our fine representatives and comments regarding their competitions should be directed to them.

## Honey and Spice Soda

A favorite of the Westermarck Pet, Honey and spice soda was based on a recipe by Rupert de Nola in the sixteenth century. As with all brewing projects, cleanliness is not next to godliness, Cleanliness IS Godliness. Make sure everything that touches the sugar-water solution after boiling is *\*really\** clean.

"3. ESPECIAS DE CLAREA - Spices for Clarea Three parts cinnamon; two parts cloves; one part ginger, all ground and strained through a hair sieve, and for one azumbre of white wine put an ounce of spices with a pound of honey, well mixed and strained through your sleeve of good thick linen, and strained through it often enough that the wine comes out clear.

4. CLAREA DE AGUA - Clarea from Water To one azumbre of water, four ounces of honey; you must cast in the same spices as for the other clarea; you must give it a boil with the honey over the fire and [when it is] off the fire you must cast in the spices. "

1 ½ tsp ground cinnamon

1 tsp ground cloves

½ tsp ground ginger

2 cups honey (or sugar)

brewers' yeast

water to one gallon

Place the spices in a tightly woven muslin tea bag (spice dust in the soda will make people cough) and set side. Boil the water and honey (or sugar) together, removing any scum that rises to the surface. Remove the sugar solution from the stove and add the spice bag. When cool taste periodically, and remove the bag when the level of spiciness is pleasing to you. Allow solution to cool to 70°F, and add ale yeast. Bottle quickly and allow bottles to stay at room temperature for a two days, then keep in the refrigerator.

If you boil the spices, some will leak out of the bag and settle into a thick cloud in the neck of the soda bottle. If this happens to you, just pour out the first bit of soda before drinking.

If you do not want to bother with glass bottles, you can bottle into very clean plastic soda bottles. Do not fill the bottle completely full, and squeeze it slightly before tightening the cap. Then leave it at room temperature until the bottle is as firm as a bottle of commercial soda. Refrigerate and drink.

If you have any questions, please write to Crystal of the Westermarck, xtal@rtfm.com

\* de Nola, Ruperto. Libro de Guisados. Spanish edition edited by Perez, Dionisio. Published by: Nueva Biblioteca de Autores Espanoles 9. Madrid 1929. Unpublished translation by Carroll-Mann, Robin. Circa 1529.



## Lochac Recipes

At June Crown a number of Lochac entries were judged as an addition to the regularly scheduled brewing competition. These entries had been shipped for an earlier competition, but due to difficulties in clearing customs did not make that competition. The good gentles of Lochac have agreed to permit their recipes to be published in this newsletter. Thanks to Crystal of the Westermark for arranging permission to publish.

**Recipe:** Plum Wine

**Name:** John Dai of the Lane

**Barony:** Politarhopolis, Lochac, West (Canberra, Australia)

**Source:** Inspired by Sir Kenelm Digby's descriptions of Fruit Wines.

### Ingredients:

9 cups of ripe plums

9 cups of sugar

17 cups water

### Method:

1. Wash and pierce plums and place in fermenter.
2. Cover with 16 cups of boiling water
3. Leave sit for 1 week stirring twice a day
4. At the end of the first week, add sugar dissolved in one cup of boiling water
5. Leave for a further two weeks
6. Strain through a jelly bag and bottle.

### Johns Notes:

I left the mixture (at stage 3) sit for two weeks stirring and squashing the plums once a day. I added the sugar as mentioned and let it sit for another 4 weeks. I double-strained it at the point placing it back into the fermenter and let it sit for another 6 months before bottling. It is best served chilled. I would reccomend placing the plums in a jelly bag to start with to make straining easier.

**Recipe:** Lemmon Mead (labeled in clear wine bottle)

**Name:** Adair McDermid

**Barony:** Politarhopolis, Lochac, West (Canberra, Australia)

**Source:** Elinor Fettiplace's Receipt Book , p105. presented by Hilary Spurling.

### Ingredients:

For 5 gallons  
3Kg of Honey  
3Kg White sugar  
500g brown sugar  
12 Cloves  
4-8 Pinches of Mace Blades (called arils)  
Bunch of Rosemary (about a button bouquet)  
24 lemons  
1/2 Ginger Root  
25-50g of Citric Acid  
1 packet of wine yeast (ale yeast is acceptable)  
5 tsp of Nutrient

### Method:

Boil Honey and Sugar in about 8L of water. Skim for an hour or so on low boil until no more wax rises. While you are doing that, make a tea from the rosemary (ie put the rosemary in a container with hot water and let stand). Add both to the fermenter when the boiled honey/sugar water has no more scum and the rosemary has brewed. Place the spices with the zest of the two dozen lemons into a spice bag (I use a length of old pantyhose that has been boiled up to rid it of bugs and most of it's colour) and add to the fermenter. The original recipe calls for the juicing of those 24 lemons as well, which you can do if you like - I just brought a 500 ml bottle of lemon juice and poured the whole thing in. add enough water to make it up to about 5 gallons (approx. 20-22 litres). There are a couple of other considerations regarding specific gravity and the like, but as I did not take any initial readings I can't tell you.

I will stress that the zest of the lemons DOES NOT include the whitish pith, just the yellow skin - if you brew the pith it will taste disgusting and I believe that I have heard somewhere that there are other nasties that appear when you include it in your brew (Drake probably has the details). I allowed the must (the liquid in the fermenter) to sit for a week to allow it to settle down after placing it in the fermenter, and then added the yeast and nutrient. As I have said before, I used a wine yeast (called PDM) rather than a ale yeast. This is just personal preference, teamed with a desire to brew a stronger percentage alcohol. I won't go into the whys and wherefores of this, except to say that if you want to know more about it, have a talk to Drake Morgan or any other experienced brewer. The nutrient is also important, because Honey doesn't contain very many nutrients for the yeast to grow on. Some where around this time too (either before or slightly after you add your yeast) also add the Citric Acid. Yeast loves an acidic environment to work in but bear in mind that the more you put in, the more acidic the end result will be, 25-50g should be plenty.

After another couple of weeks - depending on how strong you want the taste of your spices, remove the spice bag. You could at the same time rack the brew (if you wanted to) or you could just wait a few more weeks to rack (to get rid of impurities that have fallen out of suspension). Allow to ferment for a while longer (like I said I



was really lazy with this mead).

This mead took me about 5 months to brew, but I was really lazy. You could have the whole brew finished in about a month and a half.

Source:

Take ten quarts of water and one of Honey, three pound of ye best powder'd sugar; mix these together and set ym on ye fire; Boyle ym three Quarters of an hour; keep them continually skimming, then add Six Penniworth of Cloves and Mace, one race of Ginger sliced, & a bunch of Rosemary; then let ym boyle one Quarter of an hour longer. for double ye Quantity of yt take 12 Lemmons and cut ym just in two; put them into a Vessell of fit bigness, then take ye Liquor boyling from ye fire and pour it into your vessell, wn tis almost cold take 2 brown Toasts, spread ym with good yest; and wn it hath done working stop it up, and in a weeks time bottle it with a lump of Sugar in each bottle, ye week after you may drink it.

**Recipe:** Carrot Wine

**Name:** Ulric le Alefondere

**Barony:** Stormhold, Lochac, West (Melbourne, Australia)

**Started:** 13.07.96

**Source:** See bottom of Ulric's notes.

Ingredients:

6kg carrots,  
16kg sugar,  
5.5 litres water,  
50g citric acid,  
50g malic acid,  
100g tartaric acid,  
60g tannin,  
nutrient salt,  
yeast.

Method:

cleaned, topped & tailed carrots. minced all in food processor. combined carrots & water in large pot. brought to the boil & then reduced to simmer. added sugar & continued to simmer for 15 minutes. allowed to cool. run through sieve (muslin cloth) to remove solids from liquid. squeezed out solids to extract as much juice as possible. put liquid into brewing vat and finally, when all carrots were done, added acids (all up this took 12 batches to complete).

added 2 campden tablets to the brewing vat & left covered overnight.

next day, added nutrient salt & yeast.  
fitted airlock and allowed to do its thing.

04.12.96 - racked.

06.12.96 - bottled.

OG. 1100

FG. 1000

**Recipe:** Rose Petal Mead

**Name:** Ulric le Alefondere

**Barony:** Stormhold, Lochac, West (Melbourne, Australia)

**Started:** 15.12.96

**Source:** See bottom of Ulric's notes.

#### Ingredients:

1 gallon fresh scented rose petals  
8oz chopped raisins  
3kg Echium vulgare (Viper's Bugloss, Pattersons Curse) honey  
.25tsp tannin;  
rind & juice of 2 lemons & 1 orange  
nutrient salt  
11 pints water  
yeast.

#### Method:

Poured hot water onto petals. Stirred twice daily for 3 days. poured rosewater onto raisins. Added juice & rind of orange & lemons, added nutrient salt & activated yeast. Allowed to ferment for 4 days on petals.

Strained into secondary container.  
Added 1.5kg honey & refitted airlock.

01.02.97 - racked into secondary. Added further 1.5kg honey.  
refitted airlock.

21.02.97 - racked.

12.04.97 - racked.

18.04.97 - racked.

27.12.97 - bottled.

OG. 1052 (approx. due to problems with hydrometer)  
FG. 1003.

### Documentation :

Whilst I have no primary or secondary references for these recipes, I do offer the following information gleaned from a variety of general history books as supporting documentation for the recipes.

During the middle ages, the people existed in a largely agricultural based community. This was a time of living with and on the land. Nothing could afford to be wasted.

For example, when a cow was slaughtered it was completely utilized: the horns were used for drinking from; the hide was made into leather for a variety of items; the hooves were used for making gelatin; the bones for handles of knives etc.

As a result, many experiments were undertaken to see what could be utilized for many different purposes; These were times of learning and discovery for many people.

The utilization of vegetables and flowers was no different to the use of animals reared for consumption. Many trials and errors would have been made with the ingredients at hand.

For the recipes themselves, I used a book by English author 'Frank Clarke' titled "Make your own wine at home", published by Elek Books Ltd. 1969.

Page 71 lists a recipe for carrot wine, (using carrots; water; sugar & yeast only). I have modified the recipe slightly by including a variety of acids to the finished product, increasing the carrot to water ratio and adding tannin

Page 84 lists a recipe for rose petal wine (using rose petals, water, juice of 2 lemons & sugar), which I have again modified by substituting honey for sugar; adding raisins for body; using rind of lemons as well as juice; inclusion of orange juice & rind and a small quantity of tannin.

Yours in service to the dream

ulric le alefondere

**Recipe:** Scotch Ale

**Name:** Drake Morgan

**Barony:** Politarchopolis, Lochac, West (Canberra, Australia)

**Source:** "Scotch Ale from my Lady Holmbey"

from pp 98-100 - Sir Kenelme Digbie's Closet Opened

### Ingredients:

For 5 gallons

6 Kg of Light Malt Extract

1 liquid packet of Wyeast 1728 Scotch Ale.

### Method:

Dissolve malt in 10 litres of boiling water and put brew pot on high simmer for 1 hour.

Quickly chill to 25 degrees, add malt to fermenter, add extra water to fill to 5 gallons and pitch yeast.

### Author Notes:

A second batch (which is not quite ready yet) has been done with 7.5Kg of Malt grain and was mashed closely to the specifications in the documentation. Malt extract is very convenient as the strength of the Ale tends to promote a 'stuck runoff', where the grain bed becomes too thick to run. This makes a very yummy sweet ale, yet pungently sour, and tastes very much like a malty wine, and it's like nothing I've ever tried before.

### Source:

The Excellent Scotch Ale is made thus. Heat Spring-water; it must not boil, but be ready to boil, which you will know by leaping up in bubbles. Then pour it to the Malt; but by little and little, stirring them strongly together all the while they are mingling. When all the water is in, it must be so proportioned that it be very thick. Then cover the vessel well with a thick Mat made on purpose with a hole for the stick, and that with Coverlets and Blankets to keep in all the heat. After three or four hours, let it run out by the stick (putting new heated water upon the Malt, if you please, for small Ale or Beer) into a hogshead with the head out. There let it stand til it begin to blink, and grow long like thin Syrup. If you let it stay too long, and grow too thick, it will be sowre. Then put it again into the Cauldron, and boil it in an hour or an hour and a half. Then put it into a Wooden-vessel to cool, which will require near forty hours for a hogshead. Then pour it off gently from the settling. The quantity (of a hogshead) will require better than a quart of the best Ale-balm, which you must put to it thus. Put it to about three quarts of wort, and stir it, to make it work well. When the balm is risen quick scum it off to put to the rest of the wort by degrees. The remaining Liquor (that is the three quarts) will have drawn into it all

the heavy dregs of the balm, and you may put it to the Ale of the second running, but not to this. Put the balm, you have scummed off (which will be at least a quart) to about two gallons of the wort, and stir it to make that rise and work. Then put two Gallons more to it. Doing thus at several times, til all be mingled, which will require a whole day to do. Cover it close, and let it work, til it be at it's height, and begin to fall, which may require ten or twelve hours, or more. Watch this well, least it sink too much, for then it will be dead. Then scum off the thickest part of the balm, and run your Ale into the hogshead, leaving all the bung open a day or two. Then lay a strong Paper upon it, to keep the clay from falling in, that you must then lay upon it, in which you must make a little hole to let it work out. You must then have some of the same Liquor to fill it up, as it works over. When it hath done working, stop it up very close, and keep it in a very cold Cellar. It will be fit to broach after a year; and be very clear and sweet and pleasant, and will continue a year longer drawing; and the last glass full be as pure and as quick as the first. You begin to broach it high. Let your Cask have served for Sweet-wine.

**Recipe:** The Countess of Bullingbrook's White Metheglin

**Name:** Drake Morgan

**Barony:** Politarchopolis, Lochac, West (Canberra, Australia)

**Source:** "The Countess of Bullingbrook's White Metheglin."  
from pp 13-14 - Sir Kenelme Digbie's Closet Opened

#### Ingredients:

for 5 gallons:

5Kg Clover Honey,

250 grams Fresh Rosemary,

7 grams Mauri Wine Yeast,

1 Ginger Root,

1 teaspoon of (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub> Nutrient Salt,

1 tablespoon of Fermaid K Yeast Nutrient,

1 teaspoon Grape Tannin,

75 grams of Citric Acid,

4 Egg whites.

#### Method:

Strip all the rosemary leaves off the twigs and weigh them dry. 4 shopping bags FULL of rosemary are needed. Take 8 litres of water, bring to the boil, add washed Rosemary, and Ginger. Take off the heat and let cool. Heat another 10 litres of water in another stock pot and when boiling, add the honey and lower the heat to a very low, rolling simmer. Hold the simmer for 1-4 hours, skimming any wax or debris that rises to the surface, stopping when no more wax rises. Whip four egg whites into soft peaks. Add to pot and stir. Skim all the scum that comes to the top. You might want



to add the egg a small amount at a time to avoid an over-flow of scum (You can see what I did here can't you! It makes a hell of a mess!!!) Add honey and water to fermenter. Carefully strain the liquid off the pot containing rosemary and ginger (it should look vaguely green) into the fermenter. Add water to make up the rest of the volume. When cool, add yeast, tannin, nutrient salts, and citric acid.

SG: 1.090

FG: 1.012

Notes:

Startlingly tasty mead with the cleanest taste of any mead I've tasted. Takes at least 3 months ferment over winter and the slow ferment helps the flavour. Raid the neighborhood's Rosemary hedges for this one.

Source:

Take eight Gallons of Conduit-water, and boil it very well; then put as much Honey in it, as will bear an Egge, and stir it well together. Then set it upon the fire, and put in the whites of four eggs to clarify it; And as the scum riseth, take it off clean: Then put in a pretty quantity of Rose-mary, and let it boil, till it tasteth a little of it: Then with a scummer take out the Rosemary, as fast as you can, and let it boil half a quarter of an hour; put it into earthen pans to cool; next morning put it into a barrel, and put into it a little balm, and an Ounce of Ginger scraped and sliced; And let it stand a Month or six Weeks. Then bottle it up close; you must be sure not to let it stand at all in Brass.

**Recipe:** Countess of Newport's Cherry Wine

**Name:** Drake Morgan

**Barony:** Politarchopolis, Lochac, West (Canberra, Australia)

**Source:** "The Countess of Newport's Cherry Wine"

from pp 109 - Sir Kenelme Digbie's Closet Opened

Ingredients:

5 Kg of Sugar,  
4 Liters of Concentrated Morello Cherry Juice,  
50g Citric Acid,  
Yeast Nutrient,  
Mauri Wine Yeast.

Method:

Using the method from the first part of the source, I concentrated (along with a kilo of sugar) enough cherries to make 4 liters of cherry syrup. This syrup was frozen until ready for use. Australia has a short cherry season, at a time when I wasn't ready

to brew. This cherry syrup was then defrosted, slowly warmed to simmer with the other 4 kilos of sugar. Then it was rapidly chilled to 25degC and then added to a 5 gallon fermenter; pitching the yeast, nutrient, and citric acid.

#### Source:

Pick the best Cherries free from the Rotten, and put them into a earthen Pan. Bruise them, by griping and straining them in your hands, and let then stand all night; on the next day strain them out (through a Napkin; which if it be a course and thin one, let the juyce run through a Hippocras or gelly bag, upon a pound of fine pure Sugar in powder, to every Gallon of juyce) and to every gallon put a pound of Sugar, and put it into a vessel. Be sure your vessel be full, or your wine will be spoiled; you must let it stand a month before you bottle it; and in every bottle you must put a lump (a piece as big as a Nutmeg) of Sugar. The vessel must not be stopt until it hath done working.

**Recipe:** Cumquat Wine (in marked small beer bottle)

**Name:** Drake Morgan

**Barony:** Politarchopolis, Lochac, West (Canberra, Australia)

**Source:** Inspired by descriptions of Orange Wine's in period. Cumquats are small relatives of the orange, chosen for this brew because:

- 1) Fruit was donated to the Brewer
- 2) Small and convenient in a small gallon jug.

I don't normally enter OOP fruit wine to A&S comps but this one is rather nice...

#### Ingredients:

1 Kg Raw Sugar  
1 Kg of Japanese (Sweet) Cumquats  
10g Citric Acid  
50g Cinnamon Bark  
12 cloves  
Yeast Nutrient  
Mauri Wine Yeast

#### Method:

Washed, stemmed and halved Cumquats Added cumquats to sugar, spices and sugar with some water. Simmered cumquats for 1/2hr until soft. Then rapidly chilled to 25degC and then added to a 1 gallon fermenter; pitching the yeast, nutrient, and citric acid. Needed to be racked 3 times, the first racking after 3 months of fermentation when the Cumquats were removed.

**Recipe:** Claidenheim Morh Mead (St Bartholomews Mead)

**Name:** Master Gunnric McAlpin

**Barony:** Stormhold, Lochac, West (Melbourne, Australia)

**Source:** "To Make White Metheglin"

from pp 90-91 - Sir Kenelme Digbie's Closet Opened

### Ingredients:

tsp = teaspoon    tblsp = tablespoon    hf = handful

Herbs (and some spices) :

Agrimony 1 hf	Aniseed seeds 2 tsp
Angelica 1 sprig	Apple mint 2 hf
Wood betony 1 hf	Lemon balm 1½ hf
Caraway seeds 1 tsp	Coriander seeds 2 tblsp
Mace (large whole) 1 tsp	Sweet majoram 2 hf
Rosemary leaves 1 hf	Salad burnett 1 hf
Strawberry leaves (young) 2 hf	Parsley root (large) 40g
Sorrel leaves (young) ½ hf	Winter savoury ½ hf
Oregano ½ hf	Wild thyme ½ hf
Violet leaves (young) 2 hf	Borage flowers & young leaves 1.6kg
Borage roots (off plants not yet flowered) 15g	

Spices (For Spice Bag):

cloves (freshly ground) 40

nutmeg 3 tsp

mace (ground) 5g

cinnamon (freshly crushed & ground) 6 large sticks

cardamon seed ½ tsp

lemon peel of 4 medium sized lemons

Other Ingredients:

Honey (clover) 25kg

Water (boiled) 78 litres

Malic acid 50g

Citric acid 50g

Tannin 4 tsp

Wine yeast (1 sachet)

Nutrient Salt 5 tsp

Tartaric acid 100g

### Method:

Due to the large quantity of honey being used in the recipe, it was dealt with in 4 batches. A syrup of hot water and honey was mixed up and scum that rised removed. After no more rose the syrup was cooled.

The Herbs I grew in my garden. These were picked and washed, drained, thinly sliced and a tinsane was made with hot water. Borrage was treated separately. Each was simmered gently for two hours, strained out and left to cool.

The teas and syrup were then added to the brewing vessel. Acids were dissolved in boiled water and added to the wort, likewise for Tannin and nutrient salts.

The vessel was topped up with boiled water to give a finished specific gravity of 1100 (13.5%).

Activated yeast was added to the roused wort and gently mixed in.

After fermentation ceased suspended spice bag in racked mead.

Bottled mead seven months later.

**Recipe:** Queen Elizabeth I's Mead

**Name:** Master Gunnric McAlpin

**Barony:** Stormhold, Lochac, West (Melbourne, Australia)

**Source:** Adapted from "Queen Elizabeth's Mead" in  
Making Mead by Bryan Acton and Peter Duncan p32.

Honey 1.5kg

Tartaric Acid 10g

Malic Acid 15g

Yeast Nutrient 5g

Tannin 1 tsp

Yeast 5g

Water 6l

Rosemary (handful)

Bay Leaves (handful)

Thyme (handful)

Borage Flowers and Young Leaves (handful)

#### Method:

"Queen Elizabeth's own royal recipe for mead has survived to this day, although no winemaker in his senses would want to make such a sickly concoction. We have, however, included a modern adaptation of it which will prove most satisfactory insofar as the herbs (for it is really a metheglin) are infused in the finished mead." p8 Acton and Duncan.

In this recipe the herbs were added as a tea to the wort. Borage was used as a substitute for Sweet Briar (Eglantyne) as I did not have access to any Sweet Briar. Herbs were home grown except for Bay leaves (Bay tree too small to pick from).



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