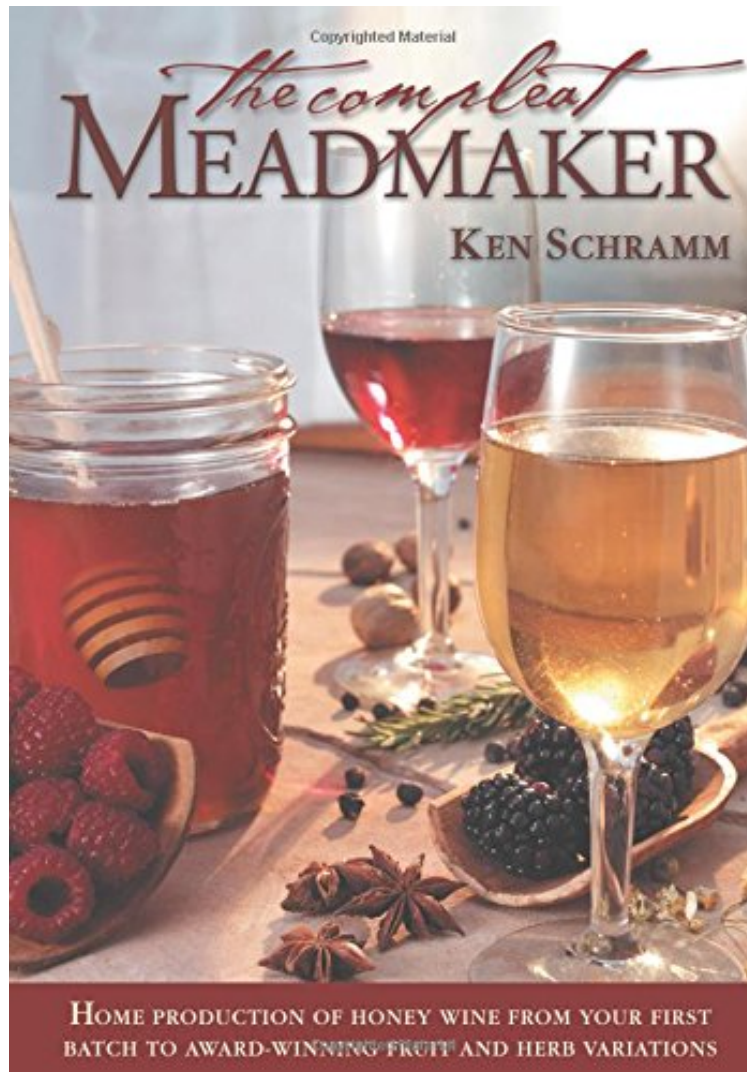


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The Compleat Meadmaker : Home Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb Variations

Ken Schramm

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Ken Schramm : The Compleat Meadmaker : Home Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb Variations before purchasing it in order to gage whether or not it would be worth my time, and all praised The Compleat Meadmaker : Home Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb Variations:

5 of 5 people found the following review helpful. Read it. Then read it again. Then memorize it. By John There's not much to be said about this text that hasn't already been said by experienced and newbie mazers 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 Complete 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!

10 of 0 people found the following review helpful. Still one of the best mead making books out there. By Prime Pastured Peeps 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!

10 of 0 people found the following review helpful. Just fantastic! By josh 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!

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.

"...hands down the best mead how-to book... If you make mead... you *need* this book..." -- Vicki Rowe, Webmistress and meadmaker, www.gotmead.com, July 15, 2003

From the Author 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.

About the Author Ken Schramm has been a meadmaker and amateur brewer since 1988. He has served on the Board of Advisors of the American Homebrewers Association and is the founding Competition Director of America's oldest mead competition, the Mazer Cup. He is an avid home orchardist, cultivating more than 100 varieties of fruit at his home in Troy, Michigan. He is also a dedicated fly tyer and fisherman.