

Rurik farserkr

10 February 2014

Brewing session 1 for Politarchopolis

HYDROMEL AS I MADE IT WEAK FOR THE QUEEN MOTHER

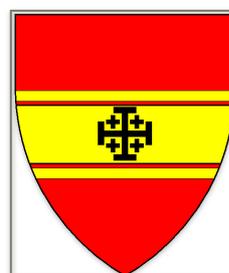
“Take 18 quarts of spring-water, and one quart of honey; when the water is warm, put the honey into it. When it boileth up, skim it very well, and continue skimming it, as long as any scum will rise. Then put in one Race of Ginger (sliced in thin slices,) four Cloves, and a little sprig of green Rosemary. Let these boil in the Liquor so long, till in all it have boiled one hour. Then set it to cool, till it be blood-warm; and then put to it a spoonful of Ale-yest. When it is worked up, put it into a vessel of a fit size; and after two or three days, bottle it up. You may drink it after six weeks, or two moneths.

Thus was the Hydromel made that I gave the Queen, which was exceedingly liked by everybody”

This is a handout from a brewing workshop being run in Politarchopolis on the 16th of February 2014. It is not intended as a standalone how-to article but a person with some brewing experience should be able to use it to make the recipe above. A full rational of this interpretation can be found in my article “Steps in interpreting a period recipe for brewing” on my blog. If you have any questions I can be contacted through my blog or on Facebook as Rurik farserkr.



brewers.lochac.sca.org



blacksmithsarms.wordpress.com

Interpreted Method

Ingredients

- 21 l of Water
- 1.5 kg honey Honey
- A knob of Ginger, sliced
- 4 Cloves
- 1 sprig Rosemary
- Ale-yeast

Method

1. Place water in pot on heat of stove.
2. Bring to the boil then turn down to a simmer. While it is simmering add the spices.
3. Simmer the spices until the flavour you like is achieved, this can take between 30 to 60 min depending on the different spices. When you are happy, remove the spices from the pot.
4. Add the honey (this can be made easier by warming it beforehand).
5. Bring the must back to the boil and then skimming until the scum stops rising.
6. Turn off the heat and place the must into cubes.
7. Clean and sanitize your fermenter.
8. Add must to the fermenter and pitch the yeast.
9. Rack when the visible signs of fermentation go away.
10. Bottle and let it age for at least 6 weeks.