



# Australian Mead

## From East to West



# Presented by:

East



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West



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Erosion Meadery

Based in Perth WA

# Iconic Honeys

## East

- Macadamia
- Scotch Thistle
- Orange Blossom
- Yellow Box
- Scribbly Gum

## West

- Banksia
- Jarrah
- Red Gum
- Parrot Bush
- Mallee
- Karri
- Wandoo





# Nectar of the Gods – Orange Blossom sweet mead

30% orange blossom honey

70% Sydney water

Lalvin D-47

Go ferm protect

Fermaid AT

With a modified SNA and degas regime

SG 1.125 – 1.140

FG 1.010 – 1.045





# 1+1+1 IIIIPA Braggot

60% Blackberry honey must @1.140

40% smash IPA wort @1.100

Brambling cross hops

Marris otter malt

US – 05 yeast

SG 1.125

FG

85 IBU's





# Whiskey Barrel aged Cyser

25% orange blossom honey

75% Apple juice

Lalvin D-47

Go ferm protect

Fermaid AT

With a modified SNA and degas regime

SG 1.125

FG

Aged for 6 months in a lark whiskey barrel





# Raspberry Melomel

Batch Size (fermenter): 23.00 l

Bottling Volume: 23.00 l

Estimated OG: 1.062 SG – 10% ABV

Yeast Sweet Mead/Wine (White Labs #WLP720)

2.00 kg Fruit - Raspberry 1.1 %

4.43 kg Red Gum Honey 68.9 %

add 4.6g of nutrient over 4 additions – degas before the first 3 additions

24hours- 4.6g

48hours- 4.6g

72hours- 4.6g

7th day- 4.6g





# ARTISAN - Erosion Biere De Miel



SG: 1.064 – FG: 1.010

54.2% Wey Pilsner

4.2% Wey Special W

2.2% Wey CaraPils

39.4% Banksia Honey

Simcoe (25 IBU's)

WLP 530 - White Labs Abbey Ale Yeast







# Belgian Dark Strong Mead

OG: 1.076 SG

Estimated Color: 18.0 SRM

10.7 % - 0.60 kg Dark Candi Sugar (180.0 SRM)

89.3% - Honey (1.0 SRM) Sugar Belgian Ardennes (Wyeast Labs #3522)

Yeast Nutrient (Fermaid O)

- Notes:

—  
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No Boil

- Add honey to fermenter then add water add oxygen before yeast.

- **(Important – Degas before each addition to avoid a CO2 Mead eruption.)**

24.3g nutrient over 4 additions ( have a look at this I use the [Tosna method](#))

24hours- 6.1g

48hours- 6.1g

72hours- 6.1g

7th day- 6.1g



# Want to Learn More?

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