

Gladstone Regional Library MakerTime

What is a MakerSpace?

A MakerSpace is a collaborative workspace used for making, learning, exploring and sharing ideas that uses high-tech (e.g. 3D Printing) to no-tech tools (e.g. Knitting).

What is MakerTime?

MakerTime sessions are creative sessions aimed at teaching or providing a chance to practice new arts, crafts, science and technology.

Some MakerTime sessions previously run include:

- Quilling
- Jam making
- Galaxy Pendants
- Spool Knitting
- Squishy Circuits
- Sewing
- Embroidery
- Paper Pot creation
- Papercraft
- Robotics
- Macramé and
- 3D Printed Christmas Decorations

Information Handouts:

This range of information handouts have been created as a beginner's guide to a variety of self-paced activities. There are a large variety of resources readily available both in library and online for guidance and ideas.

Further Reading and References

The following resources contain more information about the topic:

1. En.wikipedia.org. 2022. *Mead - Wikipedia*. [online] Available at: <<https://en.wikipedia.org/wiki/Mead>> [Accessed 6 June 2022].
2. Digventures.com. 2022. *Recipe: How To Make Your Own Medieval Mead - DigVentures*. [online] Available at: <https://digventures.com/2015/04/tasty-medieval-tipples-make-your-own-mead/?gclid=Cj0KCQjwqPGUBhDwARIsANNwjV53O6qjjini796tpU3Hik34bR8854FaL2AxpEM_EyOoE_AaDATqt4gaAgYLEALw_wcB> [Accessed 6 June 2022].
3. DIY Natural. 2022. *How to Make Mead: Homemade Honey Mead Recipe with Flavoring Ideas*. [online] Available at: <<https://www.diynatural.com/homemade-mead-honey-mead-recipe/>> [Accessed 6 June 2022].

Boyne Island Library hosts a dedicated MakerSpace however MakerTime sessions are available at all branches region wide including:

- Agnes Water Library
- Boyne Island Library
- Calliope Library
- Gladstone City Library
- Miriam Vale Library
- Mount Larcom Library

For more information visit:

www.gladstonelibraries.qld.gov.au

Gladstone Regional Libraries

MakerSpace DIY Collection

Mead Making



Image: What is mead

Source: Liquor.com



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Basic Mead Making

Making Mead (Honey Wine) doesn't need an expensive setup, just a simple plastic container with lid and an airlock. Supplies readily available at many supermarkets.

Tools/Ingredients:

- 2L bottle such as cordial or soft drink
- 1 packet of yeast
- 1 packet of yeast nutrient (or 6 raisins)
- 1 jar of honey (700g approx.)
- 2 tsp. Citric Acid or 1/2 tsp Sodium Benzoate
- tube
- 1 rubber grommet
- 1 airlock
- Bentonite (Optional)
- Siphon

How to start:

1. Drill hole in the lid of container and fit the grommet and air lock
2. Dissolve Honey in 1.5L hot water (boiling the mix will break down the honey flavor)
1. Wait for water to cool to room temp (15-25C)
2. Add yeast and yeast nutrient
3. Once initial yeast explosion occurs clean up and top up back to 2L
4. Wait until bubbles stop forming and wine clears
5. If clearing doesn't occur naturally add clearing agent such as bentonite
6. Siphon out mead into glass bottles leaving yeast tails behind
7. Store for a minimum of 3 months in cool dark place before tasting

Notes:

- Citric Acid will balance the sweetness of the wine as well as help preserve it
- A defoaming agent can be added to the mix to prevent the excessive frothing that occurs during initial fermentation
- Fining agents such a Bentonite can be used to rapidly clear the wine, or sieving through a coffee filter when racking can also help reduce sediment
- Bread yeast can be used and will provide a 10% alcohol limit. If purchasing a wine yeast ask for a "Sweet" or a "Fruity" recommendation.
- You can either add oak flavorings or rack the wine in a carboy with oak chips for the 3 months to provide barrel aged taste.
- If fermentation doesn't begin within 5 days rack your must and try again. If fermentation starts and then stops this could be temperature too hot or too cold, or the alcohol content it high enough to inhibit yeast activity.

Terminology:

Aging: During this stage the wine develops its taste and finishes clarifying. On average 3 months is the minimum aging time but can take up to 12 months (or more).

Cyser: Mead made with honey and apple juice

Fining: Optional step that clarifies the wine using agents such as bentonite, egg white or gelatin.

Mead: Wine made from honey

Melomel: Mead made with honey and a variety of fruit

Must: The unfermented mix of honey, water and ingredients

Racking: The process of moving wine from initial fermentation vessel into another leaving sediment behind for the purpose of aging/secondary fermentation (process can be done multiple times).

Pitching: The process of adding yeast to warm water to activate it before adding to the unfermented mix