



Definition of mead noun from the Oxford Advanced Learner's Dictionary

Mead noun, a sweet alcoholic drink made from honey and water, drunk especially in the past

Word Origin Old English me(o)du, of Germanic origin; related to Dutch mee and German Met, from an Indo-European root shared by Sanskrit madhu ‘sweet drink, honey’ and Greek methu ‘wine’.

Types of Mead

Acerglyn: A mead made with honey and maple syrup.

Bais: A native mead from the Mandaya and Manobo people of eastern Mindanao in the Philippines. It is made from honey and water fermented for at least five days to a month or more.

Balché: A native Mexican version of mead.

Bilbemel: A mead made with blueberries, blueberry juice, or sometimes used for a varietal mead that uses blueberry blossom honey.

Black mead: A name sometimes given to the blend of honey and blackcurrants.

Blue mead: A type of mead where fungal spores are added during first fermentation, lending a blue tint to the final product.

Bochet: A mead where the honey is caramelized or burned separately before adding the water. Yields toffee, caramel, chocolate and toasted marshmallow flavors.

Bochetomel: A bochet-style mead that also contains fruit such as elderberries, black raspberries and blackberries.

Braggot: Also called bracket or brackett. Originally brewed with honey and hops, later with honey and malt— with or without hops added. Welsh origin (bragawd).

Byais: A native mead of the Mansaka people of the Philippines made by fermenting galanga roots with honey.[65]

Capsicumel: A mead flavored with chilli peppers; the peppers may be hot or mild.

Chouchenn: A kind of mead made in Brittany.

Cyser: A blend of honey and apple juice fermented together; see also cider.

Czwórniak (TSG): A Polish mead, made using three units of water for each unit of honey.

Dandaghare: A mead from Nepal, combines honey with Himalayan herbs and spices. It has been produced since 1972 in the city of Pokhara.

Dwójniak (TSG): A Polish mead, made using equal amounts of water and honey.

Gverc or medovina: Croatian mead prepared in Samobor and many other places. The word "gverc" or "gvirč" is from the German "Gewürze" and refers to various spices added to mead.

Hydromel: Name derived from the Greek hydromeli, i.e. literally "water-honey" (see also melikraton and hydromelon). It is also the French name for mead. (See also and compare with the Italian idromele and Spanish hidromiel and aguamiel, the Catalan hidromel and aiguamel, Galician aguamel, and Portuguese hidromel). It is also used as a name for a light or low-alcohol mead.

Kabarawan: An extinct alcoholic drink from the Visayas Islands of the Philippines made with honey and the pounded bark of the *Neolitsea villosa*

Medica/medovica: Slovenian, Croatian and Slovak variety of mead.

Medovina: Czech, Croatian, Serbian, Montenegrin, Bulgarian, Bosnian and Slovak for mead. Commercially available in the Czech Republic, Slovakia and presumably other Central and Eastern-European countries.

Medovukha: Eastern Slavic variant (honey-based fermented drink).

Melomel: A type of mead that also contains fruit.

Metheglin: Metheglin is traditional mead with herbs or spices added. Some of the most common metheglins are ginger, tea, orange peel, nutmeg, coriander, cinnamon, cloves or vanilla. Its name indicates that many metheglins were originally employed as folk medicines. The Welsh word for mead is medd, and the word "metheglin" derives from meddyglyn, a compound of meddyg, "healing" + llyn, "liquor".

Midus: Lithuanian for mead, made of natural bee honey and berry juice. Infused with carnation blossoms, acorns, poplar buds, juniper berries and other herbs. Generally between 8% and 17% alcohol, it is also distilled to produce mead nectar or mead balsam, with some of the varieties having as much as 75% of alcohol.

Mõdu: An Estonian traditional fermented drink with a taste of honey and an alcohol content of 4.0%

Morat: a blend of honey and mulberries.

Mungitch: A party drink made in Western Australia, by Indigenous Noongar using flowers from the moodjar tree (*Nuytsia floribunda*) are traditionally used to make a sweet mead-like beverage during birak (the first summer in the Indigenous Noongar calendar) the moodjar tree is a very sacred tree to the Noongar peoples.

Mulsum: **Mulsum is not a true mead**, but is unfermented honey blended with a high-alcohol wine.

Myod: Traditional Russian mead, historically available in three major varieties: aged mead: a mixture of honey and water or berry juices, subject to a very slow (12–50 years) anaerobic fermentation in airtight vessels in a process similar to the traditional balsamic vinegar, creating a rich, complex and high-priced product.

drinking mead: a kind of honey wine made from diluted honey by traditional fermentation.

boiled mead: a drink closer to beer, brewed from boiled wort of diluted honey and herbs, very similar to modern medovukha.

Omphacomet: A mead recipe that blends honey with verjuice; could therefore be considered a variety of pyment (q.v.). From the Greek omphakomeli, literally "unripe-grape-honey".

Oxymel: Another historical mead recipe, blending honey with wine vinegar. From the Greek ὀξύμελι oxymeli, literally "vinegar-honey" (also oxymelikraton).

Pitarrilla: Mayan drink made from a fermented mixture of wild honey, balché-tree bark and fresh water.

Pymment: a melomel made from the fermentation of a blend of grapes and honey Pymment made with white grapes is sometimes called "white mead".[citation needed] In previous centuries piment was synonymous with Hippocras, a grape wine with honey added post-fermentation.

Póltorak (TSG): A Polish great mead, made using two units of honey for each unit of water.

Quick mead: A type of mead recipe that is meant to age quickly, for immediate consumption. Because of the techniques used in its creation, short mead shares some qualities found in cider (or even light ale): primarily that it is effervescent, and often has a cidery taste. It can also be champagne-like.

Red mead: A form of mead made with redcurrants.

Rhodomel: made from honey, rose hips, rose petals or rose attar, and water. From the Greek ροδόμελι rhodomeli, literally "rose-honey".

Rubamel: A specific type of melomel made with raspberries.

Sack Mead: This refers to mead that is made with more honey than is typically used. The finished product contains a higher-than-average ethanol concentration (meads at or above 14% ABV are generally considered to be of sack strength) and often retains a high specific gravity and elevated levels of sweetness, although dry sack meads (which have no residual sweetness) can be produced.

According to one theory, the name derives from the fortified dessert wine sherry (which is sometimes sweetened after fermentation) that, in England, once bore the nickname "sack". In Another theory is that the term is a phonetic reduction of "sake" the name of a Japanese beverage that was introduced to the West by Spanish and Portuguese traders. However, this mead is quite sweet and Shakespeare referenced "sack" in Henry the V, "If sack and sugar be a fault, God help the wicked!", as well as 18th century cook books that reference "sack mead" by authors unlikely to have known nor tasted "sake".

Short mead: A mead made with less honey than usual and intended for immediate consumption.

Show mead: A term that has come to mean "plain" mead: that which has honey and water as a base, with no fruits, spices, or extra flavorings. Because honey alone often does not provide enough nourishment for the yeast to carry on its life cycle, a mead that is devoid of fruit, etc. sometimes requires a special yeast nutrient and other enzymes to produce an acceptable finished product.

In most competitions, including all those that subscribe to the BJCP style guidelines, as well as the International Mead Fest, the term "traditional mead" refers to this variety (because mead is historically a variable product, these guidelines are a recent expedient, designed to provide a common language for competition judging; style guidelines per se do not apply to commercial or historical examples of this or any other type of mead).Sima: a quick-fermented low-alcoholic Finnish variety, seasoned with lemon and associated with the festival of vappu.

Tapluch'i: a Georgian name for mead, especially made of honey but it is also a collective name for any kind of drinkable inebriants.

Tej/mes: an Ethiopian and Eritrean mead, fermented with wild yeasts and the addition of gesho.

Traditional mead: synonymous with "show mead," meaning it contains only honey, water, and yeast.

Trójniak (TSG): A Polish mead, made using two units of water for each unit of honey.

Včelovina: Slovak alternative name for mead.

White mead: A mead that is colored white with herbs, fruit or, sometimes, egg whites.