**Orlovsky's Mead**

Ingredients:

Honey 1 gal. (12 lbs)

Water 3 1/4 gallons

Lemon rind 6 pared

Ginger root 1 oz, thinly sliced

Hops 1 cup fresh dried hops

Salt 1 tablespoon

Yeast one Packet mead or Vierka wine yeast.

The Process:

1. Honey and 2 gallons of the water in a pot to heat up.

2. Add lemon rinds, ginger, salt, and 3/4 cup of the hops

3. Stir and slowly bring to a boil, slow boil for 45 minutes

4. Remove from heat, sprinkle remaining hops on the top

5. Allow to cool in a bucket adding remaining water. Then strain it.

6. Add yeast at 90-95 F. Let ferment for 3-4 months until done.

History:

The above was the original recipe I had gotten from a bee keeper friend of mine. He said he got this 30ish years ago from an old Russian friend who also kept bees and was in *HIS* seventies at the time. Apparently it was an old family recipe.

Tweaking the recipe:

We tried the above as is found it a little dry so we made these changes.

Increased the honey to 15 lbs

Measured out 3/4 oz of dried lemon peel

Upped ginger to 3.5 oz.

Then we made it the same as above on 3/12/13 and that is what is in the bottle that accompanies this recipe.