

Mead Styles

There are many types of meads including Traditional Mead, Sack Mead, and the list goes on. Mead is an old term from the Middle Ages that means Honey Wine. Some Mead can have multiple styles like if it has “Melomel Mead” and “Sack Mead”, some people call it “Sack Melomel Mead”. Below is a list of different styles and their meanings.

- **Mead** (M.'ee.d) - made with honey, water and yeast optionally with flavouring ingredients
- **Traditional Mead** (Traditional M.'ee.d) - made with honey, water and yeast
- **Hydromel** (Hy'.dre.mel) - the French name for mead
- **Sack mead** (Sak') - a sweeter mead, with more honey
- **Melomel** (Mel'.o.mel) - mead made with fruit or fruit juice
- **Metheglin** (Me.theg'.lin) - mead made with spices and extracts
- **Morat** (Mor'.at) - mead made with mulberries
- **Acerglin** (Ace'.cerg.lin) - mead made with maple syrup
- **Pyment** (Pie'.ment) - mead made with both honey and grapes
- **Hippocras** (Hip'.po.cras) - honey, grapes, and spices
- **Cyser** (Sy'.zer) - honey and apples or apple cider (apple juice in Europe) Can also be made with peach, cherry or pear cider
- **Braggot** (Brag'.got) - honey and malt, sort of a mead-beer
- **Oxymel** (Ox'.ee.mel) - mead mixed with wine vinegar
- **Rhodomel** (Road'.o.mel) - honey with attar, a rose petal distillate, or rose petals
- **Capsicumel** (Caps'.sic.cu.mel) - honey with chile peppers
- **Omphacomel** (Ohm'.pha.co.mel) - mead and verjuice, the juice of unripe grapes
- **T'ej** (T'.Ej (Ej as in Edge)) - T'ej is honey, water and hops. It is the national drink of Ethiopia, and has a unique taste
- **Bochet** (*Bo-SHAY*) - sack mead that has been burnt or charred
- **Rhызamel** (*RISE-uh-mel*) - mead made with root vegetables
- **Lactomel** (*LACK-toe* (as in "big toe")-*mel*) - mead made with milk