

Mead Faults

Acetic - Characteristic as volatile acidity, acetic acid, vinegar or sharp sourness.

Possible Reasons :

- bacteria infection
- not health/purity of yeast strain
- not properly sanitation of any ingredients added on post-fermentation
- post-fermentation oxidation

Acidic - Characteristic as sour, tart taste. Very often appears as a tart sharpness in aroma.

Possible Reasons :

- low fermentation pH
- bacteria infection (most possible lactobacillus)
- higher acid levels of ingredients. Different honey and fruits have different acid level
- low sweetness level

Alcoholic- Characteristic as feel like hot and/or spicy. Could be warming or burning mouthfeel and aftertaste, Possible also increased bitterness.

Possible Reasons :

- to high fermentation temperature
- to short mead ageing
- wrong or not healthy yeast strain used
- mead not properly stabilise

Chemical - Characteristic as chemical, vitamin, nutrient flavours, possibly with bitterness, saltiness or even undesirable chemical substances.

Possible Reasons :

- purity and cleanliness of water
- not properly use of cleaning chemicals
- over dose nutrients

Cloudy - Characteristic as hazy appearance, obscuring particulates, floating flakes.

Possible Reasons :

- not using or wrong using of clarifying agents
- not long enough mead ageing
- not using or wrong using mechanically filter

Cork taint - Characteristic as smells almost exactly like **wet newspaper or cellar, moldy cardboard, or wet dog**, mustiness

Possible Reasons :

- Mouldy cork
- Mould on or in a wooden elements use in mead making process, like oak barrels, chips ect.
- Wrong using or too much using of sanitizer with chlorine

Dimethyl sulfide (DMS) - Characteristic as green vegetables, cooked, canned or rotten vegetable (cabbage, celery, onion, asparagus, parsnip) in aroma and flavour.

Possible Reasons :

- not health/purity of yeast strain
- yeast starter not strong enough
- bacterial infection of must before fermentation start
- bad sanitation

Excessive sweetness - Characteristic as too sweet or syrupy flavour. Unbalanced by acidity or tannin. Heavy body, tongue-coating mouthfeel.

Possible Reasons :

- fermentation hasn't been finish
- not health/purity of yeast strain
- too much honey or sugars
- not enough acid and/or tannin
- finishing gravity

Estery- Characteristic as fruity aroma or flavour (very often like apple, banana, pear, grape, strawberry, citrus).

Possible Reasons :

- too high fermentation temperature
- wrong yeast strain
- not sufficiently oxygenate in must
- yeast stress
- not long enough mead ageing

Metallic - Characteristic as flavour of iron, copper, coins, or blood.

Possible Reasons :

- quality of water (usually too much metallic ions)
- too much nutrition
- if you using steel equipment could be problem with them condition (rust)

Moldy - Characteristic as aromas and flavours are stale, moldy, musty cellar-like, earthy or even compost-like, mushroom-like.

Possible Reasons :

- bad sanitation
- poor quality or old and moldy ingredients
- poor quality of lock or cork
- poor quality of barrel

Oxidation- Characteristic as wet cardboard or stale aroma and flavour.

Possible Reasons :

- oxygen being introduced into post-fermentation
- caps and/or cork hasn't been seals properly
- splashing mead when racking/bottling
- too slow or long racking/bottling process
- high temperature of storage

Phenolic - Characteristic as plastic, medicinal or tar-like aromas. On flavour could smoky, plastic, band-aid, medicinal, clove or even vanilla.

Possible Reasons :

- infection
- poor quality of water
- poor quality of barrel or oak chips
- not health/purity of yeast strain

Sherry - Characteristic as sherry, nutty or almond aroma and flavour.

Possible Reasons :

- Post-fermentation oxidation
- airlocks dried out
- splashing mead when racking/bottling
- too slow or long racking/bottling process
- high temperature of storage

Solvent - Characteristic as nail polish remover or solvent fusel alcohols, ethyl acetate. Harsh finish and aftertaste.

Possible Reasons :

- too high fermentation temperature
- not health/purity of yeast strain
- wrong yeast strain
- not enough nutrition
- infection

Sulphur - Characteristic as rotten eggs, burning matches, and other sulphur-based aromas and flavours. Generally unpleasant.

Possible Reasons :

- infection
- not enough nutrition
- water could have sulphites
- not health/purity of yeast strain
- mead left on yeast too long at warm temperatures
- too much sulphate additions

Tannic - Characteristic as dry finish lingering harshness, grape skin character, mouth-puckering mouthfeel, increased bitterness.

Possible Reasons :

- using of raw spices
- using too much fruit pith and fruit skins
- using too much oak

Waxy - Characteristic as flavour of beeswax. Wax-like and fatty flavour and aroma.

Possible Reasons :

- poor quality of honey.
- oxidation

Yeasty - Characteristic as yeast on flavour and aroma. Could be bread and sulphur aroma and flavour.

Possible Reasons :

- wrong yeas strain.
- not using clarifying agents
- not using filter
- too much yeast
- not ageing enough
- leave mead to long with over dead yeast