BREWING CHALLENGE: The Earl of Denbigh's Metheglin

Endewearde Brewer's Guild

The Endewearde Brewers' Guild has issued a brewing challenge to redact and create "The Earl of Denbigh's Metheglin" as written in The Closet of Sir Kenelm Digby Knight Opened. The recipe is included below. Brewers are asked to provide the Guild Warden, Lord Otto Gottlieb, redactions (interpretation) by email at <u>ottogottlieb@yahoo.com</u> by Saturday, July 4, 2015. Redactions will be share anonymously for comparison. It is suggested that brewers have purchased ingredients around August 15th. Brewing should begin shortly thereafter. Brewers are welcome to share their results Friday evening, October 9th, 2015 at The Endewearde Hunt. Please be prepared share your redaction, ingredients, process, and beverage.

Recipe

THE EARL OF DENBIGH'S METHEGLIN

Take twenty Gallons of Spring-water; boil it a quarter of an hour, and let it stand, until it be all most cold; then beat in so much honey, as will make it so strong as to bear an Egg, so that on the Top, you may see the breadth of a hasel-nut swimming above; The next day boil it up with six small handfuls of Rosemary; a pound and a half of Ginger, being scraped and bruised; then take the whites of twenty Eggs shells and all; beat them very well, and put them in to clarifie it; skim it very clean, then take it off the fire and strain: But put the Rosemary and Ginger in again: then let it remain till it be all most cold: then Tun it up, and take some New-ale-yest; the whites of two Eggs, a spoonful of flower, and beat them well together, and put them into the barrel; when it hath wrought very well, stop it very close for three weeks or a month: then bottle it, and a week after you may drink it.

Brewer's Name:

Redaction

Ingredients

Amount	Item
	Water
	Honey
	Rosemary
	Ginger

Process