

Blackberry Mead

Tonight's Mead

1 1/2 C. Ginger

1 Bag Blackberries ~ 2 qt

1 Bag Champagne Yeast

1 Gallon Blackberry Honey

1 Tsp Irish Moss

1 Tsp Water Crystals

Boil 15 min

pour into bucket
w/ 3 balloons
Cool to under 100°
add yeast

add fruit & steep 10-15 min