

MRM ~ HeadHunters Blackberry



10/20/24 FIRST BACTCH AT MSR!!!!

(10/19/24) Thawed 5 lbs of blackberries in a Kilwins bucket

10/20/24

5 lbs blackberries

5 lbs McComb Bees Honey (From Decatur)

2 gallons Crystal Geyser water

10 grams Fermaid-0

Mangrove Jacks Yeast

S.G. = 1.082 (10% ABV possible)

Mixed all ingredients. The bucket is full and the airlock is getting a little cramped. It's going (I lifted the lid once).

11/3/24

S.G. = 1.000 (He's Done!!)

racked and stabilized. Tart but flavorful.

Added small amount of sage.

12/3/24

Tasted both the dregs and the good stuff. I threw out the dregs. It was bad. The good stuff tasted great.

1/4/25

1 Gallon for me. Back sweetened to 1.020 and it tastes amazing!

1 Gallon for Grace. No sweetening.

Bottled and labeled 1/4/25