

# MRM ~ Getz/Giberto Blackberry



**5/31/25**

1 Gallon Recipe

1 lb Blackberries (Frozen and thawed)

3 lb honey

2 cups hot Earl Grey tea (2 tea bags in 2 cups of water)

71B Yeast

Mixed all ingredients. Pitched yeast.

**O.G. = 1.080 (~10%)**

**6/3/25**

1 tsp Fermaid-0

**6/25/25**

Racked and stabilized today. It's thin so I added 1/2 tsp tannin.

S.G. = 1.000 or 10% ABV

**7/22/25**

1 cup black currant. Back sweetened to 1.040.

Kegged and set to 20 lbs pressure.

**8/7/25**

This mead is really good. It's super sweet though. Almost to sweet for me.

I'm drinking it though.

