

# MRM ~ BlackBerry Jelly Roll Morton

Original creation day is 10/16/23. This is a split from John Handy Traditional

**11/5/23 (Day 1 of split)**

**1 gallon yield**

This is the split mead. I used Lahua honey for a traditional mead and separated a gallon off of it. I added 2lb frozen black berries and 1 oz American Oak and .5oz whiskey oak chips. I'm planning on letting the berries go clear.

**11/10/23 (Day 6 of split)**

I tasted this beast today. Needs more time on the oak and the berries. Giving it another couple weeks before racking and back sweetening. The blackberries really shine nicely though. It's gonna be a great one. Just like Jelly Roll Morton!

**12/1/23 (Day 27 of split)**

Racked off blackberries and **stabilized**.

1 crushed campden tablet added as well as 1/2 tsp Potassium Metabisulphite & 1/2 tsp Potassium Sorbate (for stabilization)  
Now we just let it clear for a couple of weeks to bottle it.  
It's not close to a full gallon

**12/4/23 (Day 30 of split)**

This is gonna need cold crashed. I'd like to bottle this on Friday. Still floaties and a lot of sediment.

**12/22/23 (Day 47 of split)**

Back sweetened with Eurthrotyl till I liked it. It's still not very sweet and blackberries don't come through much. This one will just be kind of OK.

Bottled and labeled.

