

Blackberry Mead

Ingredients: (for 2 gal.)

- * 6 lb honey
- * 1 lb frozen blackberries(thawed and crushed)
- * 2 gal water
- * yeast nutrient (see label for amount)
- * White Labs 720 sweet mead yeast

- Heat 1 gal water to 120 deg F. Dissolve honey, add blackberries and yeast nutrient.
- Pour into 3 gal carboy. Add water to bring to 2 gal. Measure O.G with Hydrometer
- Add yeast when at room temp and shake vigorously for several minutes (yeast need O₂ for growth).
- Add air lock and ferment at temperature recommended on yeast packet.
- After vigorous fermentation has ended (approx. 2wks) Transfer to second carboy leaving sediment behind.
- After all fermentation has stopped (At least another 2 wks) mead can then be aged in the carboy or bottled. Measure F.G and calculate % ABV (ABV = O.G.-F.G. x 105 x 1.25)

Orange Clove Mead

Ingredients (for 5 gal.)

- 15 lbs. honey
- ½ gal. orange juice (no pulp or preservatives)
- 1 tangerine (zest and juice)
- 3 gal. water
- 5 whole cloves
- 1 tsp. yeast nutrient
- White Labs 720 Sweet Mead Yeast

- Heat the water, orange juice, tangerine juice and zest, cloves, and yeast nutrient to 120 deg.
- Add honey and stir until dissolved.
- Keep covered and cool to room temp.
- Pour mixture into a sanitized 6 ½ gal. plastic bucket or glass carboy.
- Add yeast and shake vigorously for several minutes. (Yeast likes oxygen)
- Install your airlock, place vessel at room temperature (68 is best)
- After a couple weeks, transfer to a 5 gal carboy leaving the heavy sediment behind.
- After fermentation stops, mead can be bottled or kegged.
- This is a very good drinking mead after only a couple months but will improve with age.
- Enjoy!

Raw Honey has been used to treat third degree burns. Its antibacterial qualities hold off infection, while it keeps the wound moist, which aids healing.