



Lord Thomas de Marr'

## Blackberry Mead (Melomel)

"A mead that contains fruit (such as raspberry, blackberry or strawberry) is called a melomel, which was also used as a means of food preservation, keeping summer produce for the winter. Melomel is made from honey and any fruit. Depending on the fruit base used, certain melomels may also be known by more specific names (see cyser, pyment, and morat for examples). Possibly from the Greek μηλόμελι *melomeli*, literally "apple-honey" or "treefruit-honey" (see also μελίμηλον *melimelon*)."  
(Wikipedia & Tayleur, W.H.T.; Michael Spink (1973). *The Penguin Book of Home Brewing and Wine-Making*. Penguin. p. 292. [ISBN 0-14-046190-6](https://www.isbn.org/ISBN/0-14-046190-6).) Melomels were used by the Romans who delighted in flavoring their honey wines. ("Kitchen Witches Guide to Brews and Potions" p.19)

Blackberries, being common throughout Europe would have been an easy and natural fit for a melomel. Starting with what I learned doing my simple mead I lessened the amount of honey by a half pound to 2 1/2 lbs to allow more flavor of the berries. Blackberries equaling that to have a perfect balance of flavor and the 6 quarts water bringing the Standard Gravity up to 1.10 for a sweeter mix. Blackberries can be surprisingly light in flavor so I chose Cote de Blanc as my yeast. This yeast deals well with high sugar content while leaving little flavor of its own. Unable to find specific recipes or direct mentions of *Blackberry* melomel the inspiration for this project was finding what to do with the fruit growing abundant around my house. In much the same way as the peasants and crofters of old did. I had to make assumptions from what I did know in medieval brewing and add what made logical sense. This is more of an anachronistic piece than my other entries.