

Black Beards Rum

- Two pounds of Brown sugar, per one gallon of water.
 - One cup of Honey for every ten gallon Batch.
 - Starting Hydrometer reading of about 90. Do not Exceed 100.
 - Add 1-3oz of yeast per 10 gallons of mash.
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- Heat 1/4th of your water to 120 or 130 degrees, only hot enough to melt the sugar.
 - Then stir in your sugar, then lastly, the honey.
 - Pour in into your fermenter and finish filling with cool water to cool it down to about 80 degrees.
 - Take Hydrometer reading and adjust as needed.
 - Then add your yeast. Takes 6 to 14 days to ferment.
 - Yields about 12% alcohol.