

MRM ~ stROY-berry Hargove's Strawberry



4 Gallon batch

2/20/26

8 lbs Frozen strawberries from Walmart (2 4lb bags)

Thawed with Pectic Enzyme (1 TBlsp) berries in 2 buckets and mashed

2/21/26

I'm doing this in 2 buckets so it's 1 recipe for both. Each bucket gets the same recipe.

4 lbs honey

2 gallons water

Strawberries

1 Tsp Fermaid-0

Mangrove Jacks Yeast (1/2 packet for each bucket)

Stirred all ingredients and mixed well.

S.G. = 1.082 ~ 10%ABV

2/23/26

1 tsp Fermaid-0 (1 in each bucket)

3/23/26 Racked into 1 gallon carboys (3) and stabilized

5/17/26

Back sweetened each gallon to 1.030 and added 2 Tblsp strawberry flavoring before bottling.
Yielded a whole case +3 extra bottles.

Freida McFadden ~ One by One



Just finished "Do You Remember" by Freida so I'm sticking the train and reading this one next.

Starting on 3/21/26. Finished on 3/24/26. Yep 3 days.

Claire a mother of 2 and wife for 10 years is starting to hate her husband. She's having a fling with her husbands best friend. 6 friends book a week away at a resort cabin. Only 2 come back whole 1 of those friends is her husbands best friend.

Characters were very well written. Story line kept me

interested the whole time. The chapters were short (ish) and I couldn't put this one down.

My kind of book. 10/10

MRM ~ Apple Love Supreme



1 Gallon Batch

8/29/25

3/4 gallon fresh cider

1/4 Gallon GV Apple Juice

2 Green Apples

3 Gala Red Apples

1/2 packet 71B yeast

Mixed all ingredients, cut apples and added.

S.G. = 1.052 (~6% ABV)

10/29/25

Racked off apples and yeast.

Stabilized

1/31/26

Added 1/4 blueberry flavoring from Ikea and about 1/2 pound

honey to sweeten.

Went into keg.

MRM ~ Jesus Juice



12/23/25

1 Gallon batch.

3 lbs Summer Blossom honey

128 oz Ocean Spray cran-pomegranite juice

24 oz Sunsweet pitted dates (dried)

1/2 tsp Fermaid-0

1/4 tsp Tannin

1/2 packet Lalvin Qa23 yeast

Mixed all ingredients and pitched yeast.

S.G. = 1.122

12/25/25 (Day 2)

1/2 tsp Fermaid-0

12/27/25 (Day 4)

1/2 tsp Fermaid-0

1/5/26

S.G. = 1.062

1/2 tsp Fermaid-0

1/13/26

S.G. = 1.050

1/16/26

S.G. = 1.042

1/25/26

S.G. = 1.038

12.8% ABV. Not too shabby.

It's sweet and actually not bad tasting.

1/31/26

Racked off dates. It's a little bitter and a little sweet.

2/19/26

Added 2 whole sticks of cinnamon to the carboy. They only get 3 days in there then it's bottling day.

Labels printed and will bottle on Saturday!!

2/20/26

Bottled and labeled. F.G. = 1.038. 12.8% ABV

MRM ~ Giant Steps Strawberry



3/8/25 (Day 1)

1 Gallon recipe

3 lbs frozen strawberries

3 lbs orange blossom honey

1/2 packet Mangrove Jacks yeast

1 gallon spring water

1 tsp pectic enzyme

Thawed strawberries with pectic enzyme. Mashed as best I could and mix ingredients.

S.G. = 1.078 about 10.3% ABV if goes dry.

3/10/25 (Day 3)

added yeast nutrient

3/22/15

Racked, stabilized and added Sparkolloid to clear.

It's clearing nicely too.

MRM ~ Kohln Cider



8/9/25 (Day 1)

64 oz Pineapple Juice

64 oz G.V. Apple Juice

S.G. = 1.050

1/2 packet 71B

8/24/25 (Day 16)

Racked off lease. Stabilized!!!

No additions yet.

9/4/25

Added pineapple juice to fill to 1 gallon mark.

ABV = 6.5 BEFORE pineapple juice

9/9/2025

Kegged and set pressure to 20 lbs to carbonate.

6% ABV in keg.

MRM ~ Christians Dark Cherry



8/9/25 (Day 1)

2.8 lbs Frozen Dark Cherry (Great Value)(Thawed for 24 hours)

2 lbs Kevins Honey

1 Gallon Tap Water

S.G. = 1.060

1 tsp Fermaido

1/2 packet K1-V1116 yeast

1/2 tsp Tannin

Mixed all ingredients.

8/23/25 (Day 15)

S.G. = 1.000

8/26/25 (Day 18)

Racked off cherries. **Stabilized.** 1/2 tsp tannin. 1 charred oak spiral added.

9/9/25 (Day)

backsweetened to 1.012 with the rest of the honey.

Not much oak flavor yet. Gonna let it set for another couple weeks.

MRM ~ Ayler's Pineapple Express



6/9/25

1 Gallon Batch

64 oz Pineapple Juice

64 oz Great Value Apple Juice

1/2 packet QA23 Lalvin yeast

O.G. = 1.050 ~ 6.5%

Mixed and pitched

6/12/25 (Day 4)

S.G. = 1.000. Tastes good. Needs sweetening. Pineapple comes through nicely. This one won't last long in the keg.

6/25/25 (Day 15)

Racked off lease and sweetened with 1 frozen apple juice concentrate and Erythritol.

Added 1/2 tsp tannin to increase mouth feel.

Racked into keg and set carbonation pressure to 20 lbs for a few days to carbonate.

7/7/25

Well I didn't stabilize before sweetening with the apple juice so it's still fermenting in the keg. I have to release pressure every day so it doesn't build up to much. I didn't think about that when I added the frozen juice.

The flavor is still nice though from what little I've tasted.

8/12/25

Keg is almost gone. It's nice with a sweet finish. It's a little hot just due to the secondary fermentation.

I've already started another batch. Next time I'll not let it re-ferment though.

MRM ~ Pat's Cherry "Mellow" Mel



5/13/25 1 Gallon Batch

96 oz Just Black Cherry Juice

32 oz Just Tart Cherry Juice

64 oz Juicy Juice 100% Cherry

1 lbs Great Value Dark Sweet Cherries

2.2 lbs Eucalyptus Honey (from Marshalls)

Lalvin QA23 yeast

1 Tsp Fermaid-0

S.G. = 1.100 (About 12%)

Thawed Cherries. Added all juices, Fermaid-0 and yeast

5/16/25 1 tsp Fermaid-0

5/31/25 S.G. = 1.010

6/4/25

Racked off yeast and berries.

3/4 cup roasted cacao nibs (roasted for 10 min at 350)

Stabilized!

I split this batch in two. 1 Gallon had the nibs and 1 gallon had oak.

6/12/25

Oak flavor not ready yet. Nib flavor coming through but tastes a little burnt. It's kind of thin so some tannin may help with mouth feel.

Needs back sweetened.

6/25/25

Left the oak batch alone. It needs more time.

The chocolate was racked off nibs and I added honey to back sweeten to 1.038.

The chocolate is ready to bottle>

8/7/25

I combined both gallons. They taste AMAZING together. Sometimes you get chocolate and sometimes you get oak.

Bottled and labeled today. I'd say that after combining the SG is 1.020 so it's going to have some sweetness to it.

MRM ~ Maiden Voyage on a

Banana Boat



6/9/25 (Day 1)

2 Gallon batch

The goal of this one is a chocolate covered banana flavor. 5lbs frozen bananas that were very ripe going into the freezer. Thaw them today in a clean bucket.

6 lbs honey

2 gallons tap water

1 packet Mangrove Jacks Mead yeast

1 full cup Cocoa nibs toasted

1 lbs honey for back sweetening.

6/10/25 (Day 2)

I could only get 1 3/4 gallon of water in the bucket with the thawed bananas. I also added 2 cups of tea (2 black tea bags and 1 caramel bag) steeped for 5 minutes.

1 tsp Fermaid-0

O.G. = 1.110 (~ 13.3 ABV possible) Mangrove jacks will go to 18% so not worried about the yeast.

6/12/25 (Day 4)

1 tsp Fermaid-0. No gravity reading today.

7/1/25

Racked off bananas. Stabilized. 1 cup nibs toasted at 400 for 10 minutes added.

S.G. = 1.000

7/22/25

Racked and back sweetened. S.G. = 1.022

Let bulk age for a month.

8/7/25

Bottled this beast today. The chocolate is really prevalent. I hope it chills over time and the banana starts to come through a little more.