Latitude 41 ~ Reisling



9-18-26 (Day 1)
First batch of real wine.
Kit from Northern Brewer.
6 gallon Riesling

O.G. = 1.082

Following directions to the letter.

9-21-26 (Day 3)
S.G. = 1.061

9-22-26 (Day 4)
S.G. = 1.058

9-23-26 (Day 5)
S.G. = 1.048
Added Yeast Nutrient today

9-30-26 (Day 12)
S.G. = 1.018

10-2-26 (Day 15)
S.G. = 1.000

It’s done hopefully and I’m racking today.
Followed the directions completely.
Racked into 5 gallon carboy and 2 gallon carboy (with blueberries in 2 gallon only)

10-5-26 (Day 18)
Clearing nicely.

10-16-26
Bottling day! She looks good but I got a lot of sediment stirred up with the new siphoning tube (large). Learn how to use it better!!

MRM ~ Holland’s Peach Harvest

2/21/26

2 Gallon batch
4 lbs fresh peaches
2 lbs canned peaches in heavy syrup
6 lbs honey
1/2 packet Mangrove Jacks Yeast

1/2 tsp Fermaid-O
Pectic Enzyme

2/20/26 I let the peaches thaw in bucket for 24 hours with 1 TBsp Pectic Enzyme
added canned peaches, honey and water. 1/2 tsp yeast nutrient

S.G. = 1.096 ~ 11%

2/23/26
1 tsp Fermaid-O

3/22/26
Racked off peaches.

6/12/26
Backsweetened to 1.036 and added about 12 oz of peach flavoring.
Went back into carboy to clear. Will bottle when clear

7/16/26
9 750ml bottles
2 375ml bottles and
1 half 750 bottle

Corked and labeled.

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-O
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-O (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-O
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-O

12/27/25 (Day 4)
1/2 tsp Fermaid-O

1/5/26
S.G. = 1.062
1/2 tsp Fermaid-O

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 to 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.