

# MRM ~ Kohl'n 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.

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# 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.

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# 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.

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## MRM ~ Pat's Cherry "Mellow" Me1



**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.

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**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

**0.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.

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## MRM ~ Getz/Giberto Blackberry



5/31/25

1 Gallon Recipe

1 lb Blackberries (Frozen and thawed)

3 lb honey

2 cups hot Earl Grey tea (2 tea bags in 2 cups of water)

71B Yeast

Mixed all ingredients. Pitched yeast.

**O.G. = 1.080 (~10%)**

6/3/25

1 tsp Fermaid-0

6/25/25

Racked and stabilized today. It's thin so I added 1/2 tsp tannin.

S.G. = 1.000 or 10% ABV

**7/22/25**

1 cup black currant. Back sweetened to 1.040.  
Kegged and set to 20 lbs pressure.

**8/7/25**

This mead is really good. It's super sweet though. Almost too sweet for me.  
I'm drinking it though.

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## MRM ~ Cherry's Strawberry Cider



1 Gallon recipe  
3/8/25 (Day 1)



1 Gallon GV Apple juice  
1 1/2 lbs frozen strawberries  
1/2 tsp pectic enzyme  
Lalvin 71-B yeast pitched dry

Mixed all ingredients and pitched yeast. S.G. = 1.049 or about 6.4% if goes dry.

3/22/25 (Day 15)  
Racked and stabilized  
Kegged and drank.  
Was good but needed more sweetening.

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## MRM ~ The Black Saint



**4/14/25**

2 Gallon Batch

6lbs Honey  
1 lbs Briess 2-row Black Malt  
2 gallons spring water  
1 T yeast nutrient  
D-47 yeast

S.G. = 1.088 (about 10%)

**4/21/25** S.G. = 1.042

5/4/25

S.G. = 1.000

Racked and stabilized.

1 t metabisulfite

1/2 t potassium sorbate

.75 oz cascade Hops

6/4/25

Labels Created. Bottles prepped.

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## MRM ~ Bitches Banana Bochet



1/1/25 (Day 1)

First Batch of 2025!!!

1 gallon recipe

2 lbs very ripe frozen and thawed banana

3 lbs very new and unripe banana

2.5 lbs bochet honey (Craig's honey from the gallon I bought before the move)

8 whole cloves

Qa23 Lalvin yeast (whole packet)

Boiled the ripe bananas (peel and all) AND the cloves in 1/2 gallon of the spring water for 30 minutes.  
Mixed remaining ingredients. Pitched yeast.  
Starting Gravity = 1.090

### **1/3/25 (Day 3)**

5 grams yeast nutrient. (I didn't really measure it though)

### **2/1/25 (Day 32)**

S.G. = 1.000. **11.9% ABV**

racked and stabilized. I added 1/2 tsp tannin

### **3/8/25 (Day 67)**

Back sweetened to 1.020 and kegged. This one didn't clear AT ALL! Still a lot of floaters. You need to be more diligent with clearing agents. Start using them again. The taste of bananas comes through nicely. The clove hits at the end. The sweetness is there but there's just so much stuff floating around.

This isn't carbonated, just kegged.

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## **MRM ~ Montgomery Lingonberry**



SECOND BATCH AT MSR!

**10/20/24**

1 16.7 oz "Dryck Lingon" from Ikea (lingonberry drink mix)  
1.37 lbs Rekeweg honey (This one is from Decatur)  
1 packet 71B yeast  
10 Grams Fermaid-0  
1 gallon filtered water

**S.G. = 1.080 (10% ABV possible)**

I was surprised at the gravity reading with only 1.37 lbs of honey. The drink mix must be very sugary.  
I will probably add tannin and some other flavor at the end of this depending on how it turns out once it's done fermenting.

**11/3/24**

**S.G. = .994 (He's Done!) 11.3% ABV!!!!**

Racked and stabilized

Added Mexican Hibiscus (about 1 oz)

**12/3/24**

Racked off hibiscus. It's way to much. Can't taste lingonberry at all. It's all hibiscus.

**Back sweetened to 1.036** and added 1/8 tsp vanilla. It's still hot and way to much hibiscus flavor. I may try to grab another bottle of lingonberry or try to add something else to this. The hibiscus is just way to much.

**12/19/24**

I had a small glass of this (still bulk aging) and it actually wasn't bad. Going to bottle and let set for a while.

**1/4/25**

Bottled this today. The labels are wrong. They say it was bottled in 2024. It's good. I got 4 bottles out of it.