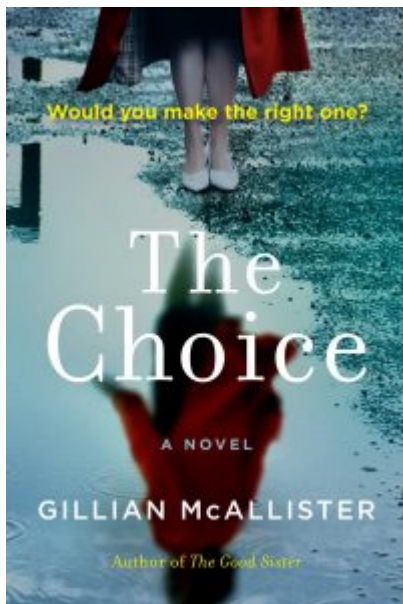


Gillian McAllister ~ The Choice

TikTok recommended book. Started on 3/30/24. I'm pretty sure I've read another one of her books.

OMG I could not wait to finish this book. I didn't like it at all. She rambled in her head waaaaayyyy to much for me. Conversations were stupid, crime was unjustly punished and there was no "meat" to this book. I kept waiting for a secret to drop or some pinnacle but there wasn't any. I finished on 4/16/24. Way to many days on this rubbish. **18 days to finish.** This is a **2/10** for me.



MRM ~ E.S.T. Monks "Worth" it



2/2/24 (Day 1)

1 Gallon batch
2.8 lbs Kroger Clover honey
1.5 lbs crushed Worthers candies
1 tsp Fermaid-0
1/4 tsp wine tannin
Lalvin QA23 yeast
1 gallon spring water from dollar tree

Crushed the candies and added about 1/2 gallon of the spring water to a pan. Added the crushed candies and made a “syrup” out of it.

Added honey to carboy and a little more of the water from the gallon. Shook it vigorously for several minutes. Added the candy syrup, Fermaid-0 and tannin. Mixture was still kind of warm. Pitched dry yeast at 110 degrees. It started fermenting very quickly.

0.G. = 1.130

2/3/24 (Day 2)

1/2 tsp DAP

2/4/24 (Day 3)

1/2 tsp DAP

2/5/24 (Day 4)

1/2 tsp DAP

2/12/24 (Day 10)

Still bubbling strong. S.G. = 1.042

It's got a weird flavor.

2/23/24 (22 Days)

S.G. = 1.014. It's hot. Needs lots of time to sit and clear.

3/2/24 (30 Days)

S.G. = 1.014 (I think it's done!!!) Racked into clean carboy
NOT STABILIZED!

15.6 % ABV

3/15/24 (Day 43)

added 1 cup salted caramel tea (steeped for 5 minutes)

1 lb Sam's Club honey for back sweetening

4/6/24 (Day 65)

Bottled this beast today. It's still got a bite to it. Once the heat leaves the mouth, the Worthers taste comes through a bit. Not my favorite but we will see how it tastes in 6 months and a year. Not really happy with the yield. The thin layer at the bottom was very cloudy and I really probably only had a little over half gallon to bottle.

**MRM ~ Coltrane's Ascension
Currant Blueberry**



2/16/24 (Day 1)

This is take 2 of the blueberry that was such a hit we almost drank it all quick. Not *many* changes made to the recipe. Here we go!

6 lbs Golden Lake Honey

6 lbs G.V. frozen blueberries (thawed and mashed)

1 1/2 tsp Pectic Enzyme

1/2 tsp acid blend

8 oz Ribena Black Currant Concentrate

Lalvin QA23 yeast (This is one of the changes for the recipe*)

S.G. = 1.104 (14.2% ABV if goes dry)

2/17/24 (Day 2)

1 Tblsp DAP

2/19/24 (Day 4)

1 Tblsp DAP

2/23/24 (Day 8)

S.G. = 1.020 It's almost time to rack this.

3/2/24 (Day 16) Stabilized

S.G. = 1.000 IT'S DONE!!!!!! STABILIZED

1 tsp Sorbate

1/4 tsp Metabisulphite

Racked into 2 gallon clear carboy. The rest went into Frankenstein Bottle

14.5% ABV

3/29/24 (Day 43)

Racked off oak chips. It's been more than 16 days and it's really oaky. I back sweetened to **1.024**. It's not super sweet but it is super oaky. I'll let it set in the bucket for a week or two and then bottle. I'm in no hurry with this.

4/6/24 (Day 51)

It went into bottles today. I'm happy with the yield and I'm happy with the taste. It is a bit more oakier than the last batch but it's got a LOT of character. Mouthfeel is good, blueberries shine through and it's really not too sweet.

John Marrs ~ Keep It In the Family



I've read a book by John before. I'm starting this one on **3/11/24**.

3/29/24 and I finished this book. **19 days**. Man this book had some twists and turns to it. Mia falls pregnant just as her and her husband purchase a house. The in-laws didn't want

them to have the house. We find out later why.

40 suitcases filled with bones. Dave & Debbie (the in-laws) are responsible. Debbie is pure evil.

I'm giving this book a 8/10