

MRM ~ The Square “Root” of the Sun....Ra



4/14/24 (Day 1)

2 Gallon recipe

1 lb Trader Joe's Mesquite honey

3 lb Glenn's Honey

2 gallons spring water

Lalvin QA23 yeast

1 tsp Fermaid-0

.5 – .8 oz Zatarains Root Beer extract

Mixed the ingredients to start a traditional mead. I reconstituted the yeast with a small amount of water and honey. Will let this ferment and add the root beer extract in secondary.

S.G. = 1.062 (about 8% ABV)

4/15/24 (Day 2)

1 tsp Fermaid-0

5/1/24 (Day 18)

I did a lot of other mead stuff but didn't touch this today.

5/10/24 (Day27)

Still pretty gassy. S.G. = .996 so it's done.

1/2 tsp Metabisulphite

1 tsp Potassium Sorbate

1 tsp Tannin

Stabilized and racked today.

Still waiting to add the root beer flavoring and back sweeten. Gonna give it a week.

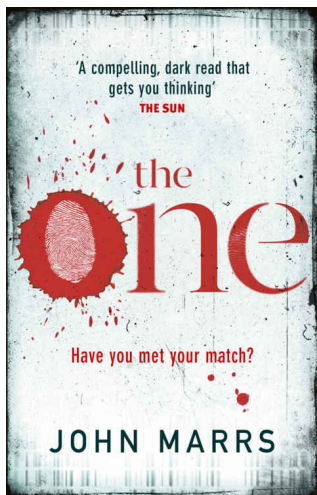
5/24/24 (Day 41)

Racked into single gallon carboy. Back sweetened and added root beer extract. Almost 2 full gallons. It may need more sweetening.

6/19/24 (Day 67)

Bottling Day!!!! I added 2 tsp lactose powder, stirred and tasted. It's good. **8.7% ABV** so not super high! I got 9 bottles. Labels printed and attached.

John Marrs ~ The One



I started this book on 5/17/2024. I've read another book by John this year already. It was good with lots of twists so I hope I enjoy this on too.

I finished on 6/3/2024. 18 Days.

This was a very good book. Are you "matched" with the right one? What if the right one was another male, dying or a serial killer? This book shows what could happen if we were

DNA matched with the right partner.

I'm giving this book a 9/10