

MRM ~ Coleman's Cinnamon Cider

11/21/24

96 oz G.V. apple juice
1/2 gallon Kekionga Cider
1/4 lb honey
2 cinnamon sticks
S.G. 1.064 (about 8%)
71B yeast pitched dry

12/3/24

S.G. = 1.010

Nothing added and Nothing racked. I think it's still going. I have another half gallon of cider to mix in to give it a really good flavor.
Going to keg this one though.

12/23/24

He's done! Kegged with a backsweetened (Eurithritol) cider. The cinnamon doesn't really "shine" on this one. It was only 2 sticks. The flavor is really good and can't wait to see how it taste carbonated! Final gravity was 1.000 so this is about 8% ABV. A little less because I diluted it with a little more cider for flavor.

1/5/25

Drinking this now and boy oh boy is it good. A little sweet, a little tart. Apple flavor really comes through. Cinnamon shines but isn't overly done.
I will make this again for sure.