

# 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.

---

## MRM ~ HeadHunters Blackberry



10/20/24 FIRST BACTCH AT MSR!!!!

(10/19/24) Thawed 5 lbs of blackberries in a Kilwins bucket

10/20/24

5 lbs blackberries

5 lbs McComb Bees Honey (From Decatur)

2 gallons Crystal Geyser water

10 grams Fermaid-0

Mangrove Jacks Yeast

S.G. = 1.082 (10% ABV possible)

Mixed all ingredients. The bucket is full and the airlock is

getting a little cramped. It's going (I lifted the lid once).

11/3/24

S.G. = 1.000 (He's Done!!)

racked and stabilized. Tart but flavorful.

Added small amount of sage.

12/3/24

Tasted both the dregs and the good stuff. I threw out the dregs. It was bad. The good stuff tasted great.

1/4/25

1 Gallon for me. Back sweetened to 1.020 and it tastes amazing!

1 Gallon for Grace. No sweetening.

Bottled and labeled 1/4/25