

MRM ~ Holland's Peach Harvest



2/21/26

2 Gallon batch
4 lbs fresh peaches
2 lbs canned peaches in heavy syrup
6 lbs honey
1/2 packet Mangrove Jacks Yeast
1/2 tsp Fermaid-0
Pectic Enzyme

2/20/26 I let the peaches thaw in bucket for 24 hours with 1 TBsp Pectic Enzyme
added canned peaches, honey and water. 1/2 tsp yeast nutrient

S.G. = 1.096 ~ 11%

2/23/26

1 tsp Fermaid-0

3/22/26

Racked off peaches.

6/12/26

Backsweetened to 1.036 and added about 12 oz of peach flavoring.

Went back into carboy to clear. Will bottle when clear

7/16/26

9 750ml bottles

2 375ml bottles and

1 half 750 bottle

Corked and labeled.