

# MRM ~ Cannonballs are made of Bananas



**6/19/24 (Day 1)**

6 lbs Golden Lake Honey  
1.5 lbs very ripe bananas  
2 Gallons spring water  
1 tsp pectic enzyme  
Mangrove Jacks yeast

Boiled the bananas (peel and all) in about 1/2 gallon of the spring water. Used the other half to help warm the honey for easier pour. It worked!

Boiled bananas for 20 minutes. Added the bananas to a bag while straining the hot water into the bucket. Added the warm honey. Added the rest of the water. Mixed well and let cool. Don't want to kill the yeasts.

S.G. = 1.080 but the water was very warm. Gonna take another reading after it cools a bit. (**10.6% potential ABV**)

I used all of my Golden Lake honey so I won't have any for back sweetening. I'll have to use another for that.

**6/21/24 (Day 3)**

Added 1 tsp DAP

**6/24/24/ (Day 5)**

Added 2 tsp Fermaid-0

7/5/24

S.G. = 1.000. Removed bananas. Still setting on yeast.

**7/19/24 (Day 30)**

Racked off yeast into new bucket and Stabilized with 1 tsp metabisulphite and sorbate.

Leave it for 24 hours.

**7/24/24 (Day 35)**

Added 3 lbs of frozen bananas, 6 full graham crackers, 1/4 lb brown sugar and 1 tsp vanilla extract. Will back sweeten in a week or two.

**8/12/24 (Day 55)**

Removed the bananas and graham crackers. Added another 1/2 cup brown sugar and 1/2 tsp vanilla. Let clear and bottle.

9/4/24 (Day very long time)

Bottled today. The labels are dated wrong for the bottle but by only a few days. It's clear and nice today. Let's see what it looks like in a month.

Final bottling gravity was 1.018. It still tastes sweet even though it isn't.