

# MRM ~ Holiday with IPA



NOPE, Not a mead, but kind of is.

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

1 Gallon recipe for the keg

2.12 lbs CDW Bavarian Wheat Extract

.75 oz Citra hops (60 min boil)

.80 oz Calypso hops (30 min boil)

.50 oz Tettnang hops (5 min boil)

8 oz Trader Joes Honey

1 gallon spring water

1 package SafAle S-04 yeast

S.G. = 1.060 (potential 7.9 ABV)

The total boil time was 60 minutes. Added the hops during the schedule. It boiled over once. Directions for yeast say just sprinkle so no hydrating before pitching. I bought more tube to use as a blow off. It needed it. It started very strong and is still going after 2 days.

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

S.G. = 1.010

**7/5/24 (Day 17)**

**F.G. – 1.010**

1 Tblspn Eurithrotol, 1 Tblspn Lactose powder

Went into keg today. 35 psi of pressure till Drew gets home then we will drink it all. She's hoppy for sure. **6.6% ABV.**