

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.