

MRM ~ Bitches Banana Bochet



1/1/25 (Day 1)

First Batch of 2025!!!

1 gallon recipe

2 lbs very ripe frozen and thawed banana

3 lbs very new and unripe banana

2.5 lbs bochet honey (Craig's honey from the gallon I bought before the move)

8 whole cloves

Qa23 Lalvin yeast (whole packet)

Boiled the ripe bananas (peel and all) AND the cloves in 1/2 gallon of the spring water for 30 minutes.

Mixed remaining ingredients. Pitched yeast.

Starting Gravity = 1.090

1/3/25 (Day 3)

5 grams yeast nutrient. (I didn't really measure it though)

2/1/25 (Day 32)

S.G. = 1.000. **11.9% ABV**

racked and stabilized. I added 1/2 tsp tannin

3/8/25 (Day 67)

Back sweetened to 1.020 and kegged. This one didn't clear AT ALL! Still a lot of floaters. You need to be more diligent with clearing agents. Start using them again. The taste of

bananas comes through nicely. The clove hits at the end. The sweetness is there but there's just so much stuff floating around.

This isn't carbonated, just kegged.