MRM ~ Maiden Voyage on a Banana Boat



6/9/25 (Day 1)
2 Gallon batch
The goal of this one is a chocolate covered banana flavor.
5lbs frozen bananas that were very ripe going into the freezer. Thaw them today in a clean bucket.
6 lbs honey
2 gallons tap water
1 packet Mangrove Jacks Mead yeast
1 full cup Cocoa nibs toasted
1 lbs honey for back sweetening.

6/10/25 (Day 2)
I could only get 1 3/4 gallon of water in the bucket with the thawed bananas. I also added 2 cups of tea (2 black tea bags and 1 caramel bag) steeped for 5 minutes.
1 tsp Fermaid-O
O.G. = 1.110 (~ 13.3 ABV possible) Mangrove jacks will go to 18% so not worried about the yeast.

6/12/25 (Day 4)
1 tsp Fermaid-O. No gravity reading today.

7/1/25
Racked off bananas. Stabilized. 1 cup nibs toasted at 400 for 10 minutes added.
S.G. = 1.000

7/22/25
Racked and back sweetened. S.G. = 1.022
Let bulk age for a month.

8/7/25
Bottled this beast today. The chocolate is really prevalent. I hope it chills over time and the banana starts to come through a little more.