MRM ~ Ayler's Pineapple Express

6/9/25

1 Gallon Batch

64 oz Pineapple Juice
64 oz Great Value Apple Juice
1/2 packet QA23 Lalvin yeast

O.G. = 1.050 ~ 6.5%

Mixed and pitched

6/12/25 (Day 4)
S.G. = 1.000. Tastes good. Needs sweetening. Pineapple comes through nicely. This one won't last long in the keg.

6/25/25 (Day 15)
Racked off lease and sweetened with 1 frozen apple juice concentrate and Erythritol.
Added 1/2 tsp tannin to increase mouth feel.
Racked into keg and set carbonation pressure to 20 lbs for a few days to carbonate.
7/7/25
Well I didn't stabilize before sweetening with the apple juice so it's still fermenting in the keg. I have to release pressure every day so it doesn't build up to much. I didn't think about that when I added the frozen juice.
The flavor is still nice though from what little I've tasted.

8/12/25
Keg is almost gone. It’s nice with a sweet finish. It’s a little hot just due to the secondary fermentation.
I’ve already started another batch. Next time I’ll not let it re-ferment though.