# MRM ~ Christians Dark Cherry




**8/9/25 (Day 1)**
2.8 lbs Frozen Dark Cherry (Great Value)(Thawed for 24 hours)
2 lbs Kevins Honey
1 Gallon Tap Water
S.G. = 1.060
1 tsp Fermaido
1/2 packet K1-V1116 yeast
1/2 tsp Tannin

Mixed all ingredients.

**8/23/25 (Day 15)**
S.G. = 1.000

**8/26/25 (Day 18)**
Racked off cherries.  **Stabilized**.  1/2 tsp tannin.  1 charred oak spiral added.

9/9/25 (Day )
backsweetened to 1.012 with the rest of the honey.
Not much oak flavor yet.  Gonna let it set for another couple weeks.