

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.