

Earl's Old Lady

2/24/23

Earl's old lady:

3 lbs honey (from Glenns)
15 Twinings Lady Grey black tea
1 gallon purified water
Lalvin D47 (half packet)

SG = 1.090

I started by steeping the 15 bags of tea in 4 quarts of the purified water. I added the honey to the carboy and added the warm tea. Pitched yeast and put on the airlock. She's pretty!

3/21/23

Gravity = 1.040. She's still working though. This is going to need a couple of more weeks. Still very cloudy. First taste was good honey taste. Can taste the tea and the orange. The D47 is still going. I swirled it after I did the reading and moved inside to ferment at a little warmer temp.

4/7/23

This wasn't clearing at all. I added 2 tsp to 1/2 cup warm water of Bentonite clay. I racked it into a clean gallon and added the Bentonite. It's clearing now.

SG = 1.014. Still a little sweet which is what I like. It's gonna mellow with time.

4/21/23

Racked off the Bentonite clay. Added 1/2 tsp tannin. SG = 1.006. Will need back sweetened. Good flavor, bad mouthfeel. **It's been 57 days** since pitching yeast.

5/12/23

Bottling day! I used the peel off an orange (a small peel in

each bottle) and of course sanitized everything. Got 5 full bottles.

I will create and print the labels today and get labels on them. Then to sit for a while.... **It's been 77 days since started.**

6/26/23 ~ 1 month tasting

This did not turn out well at all. It needed back sweetened like I said. It was bitter and dry. I think the orange peel didn't work like I thought it would. I will try and add some honey to the next cup that I have to sweeten it a little and see if that changes the flavor.