

Earl's Cranny Hooch

3/4/23

Saw a recipe from Man Made Mead for fermenting store bought juices. Here is the recipe.

2 2 liter jugs of Ocean Spray Cran-Pineapple juice
1oz yeast

That's it. Mixed it and added an airlock. SG = 1.048
(possible 6.3% ABV)

I will take a final reading on 3/18/23 and bottle (or drink it) it.

3/6/23

There was no activity at all in the airlock. Stalled maybe cause I didn't add very much yeast to begin with so I added a whole packet of Lalvin EC-1118 yeast. This yeast will go to 15% ABV but of course we should only get to about 6%

3/21/23

Gravity = 1.006. I'm going to give it another week. First taste was very dry. Good flavor but may need some back sweetening.

4/7/23

FG = 1.004 6.09% ABV

1/2 tsp Potassium Sorbate

1/2 tsp Potassium Metabisulphite

1/2 Cup Splenda for back sweetening

Racked into Keg and set pressure to 12 lbs

5/20/23

It's kegged and fizzy. Not much flavor. I back sweetened it with Splenda and you can really tell. It's almost got a

bitter flavor.

It's almost gone though.....