

# MRM ~ Kendra's Christmas Chai Mead

5/25/2023

So I followed the City Steading Brews recipe for this one. Here it is.

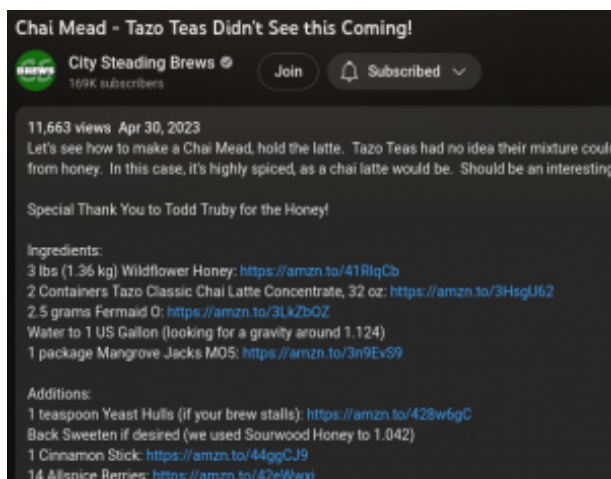
3.02 lbs Meijer clover honey

2 Containers Tazo Classic Chai Latte Concentrate, 32 oz each

1.5 grams Fermaid O

1 package Mangrove Jacks M05 mead yeast

**S.G. = 1.144** (yes 1.144) If it goes dry that would be about **18%**



I shook the “bejesus” out of it to airate it. Pitched the yeast at about 73 degrees. I have an extra airlock ready cause I kind of filled this one a little full.

6/7/23

There's still a lot of activity in the airlock. I have degassed this almost every day. Just give it a little swirl. I cannot wait to try this.

6/14/23 (22 days since make)

First time opening. S.G. = 1.030 **15.4 ABV** if it doesn't go any further. I racked it into a clean gallon carboy and added **10 cloves and 1 tsp Allspice**. Gonna drop a cinnamon stick in

today too. Will have to rack off the cloves and cinnamon Friday or Saturday.

**6/24/23 (32 days since make)**

I racked off the cloves and allspice and cinnamon. Gonna let it set another couple of weeks. S.G. = 1.030 so it's very sweet. The cloves came through nicely but it's still a little "hot" when tasting. I can't back sweeten any more because it didn't go all the way to 1.000 and it's already sweet. Time will tell with this one.

**7/6/23 (Thursday)**

Stabilizing today. Will bottle on Sunday. No S.G. today. Will take on Sunday.

1/2 tsp Potassium Sorbate

1/4 tsp Potassium Metabisulphite

**7/9/23 (Sunday) 47 days**

So I bottled this today. It was very clear and beautiful. It tasted amazing. Very much like a Chai. Very methoglyn like. I can't wait to do the 1 month and 6 month tastings to see how much it melds. No additives and **F.G. = 1.030**. It is sweet but very flavorful.

S.G. 1.144

F.G. 1.030

ABV = 11.3 %