

# MRM ~ Kind of Blue-Berry Cider

**6/1/2023** Blueberry Cider.

2 96 oz Great Value apple juice

2 12 oz Frozen Old Orchard apple juice

2 lbs frozen blue berries

2 tsp Pectic Enzyme

2.5 grams Fermaid O

Lalvin 71B yeast

Mixed all ingredients and let it warm to 72 degrees. Added yeast. Blueberries are in a straining bag.

**S.G. = 1.060** If it goes to 1.000 will be **8.04 ABV**

**6/12/2023**

Added 1 1/2 oz of American Oak Chips. Will take gravity on 6/14

**6/14/2023**

S.G. = 1.000 Needs back sweetened and I think it's ready to go.

**6/20/2023**

I'm gonna "Jack" this batch. I had almost a gallon and a half of cider. Blueberry really came through and it was dry so before freezing I added 1 cup of brown sugar to the batch. The first run is in the freezer right now and I'll melt it tonight. Then back in for a second run of freezing.

**6/23/2023**

I did 2 runs in the freezer and came out with a little over 1 quart of product. It's very sweet, alcoholic flavored. The blueberry's really shine on this. I'm guessing that it's about **60 proof**. With a starting ABV at 8.04 then the first jack would get it to 16% then second jack would get it to about 32% ABV. Needs aging time in the bottle though and

labels.