

# MRM ~ The kind of cider that “Breckers” you

**6/24/23**

2 Gallons Kroger 100% apple juice

2 lbs dark brown sugar

Lalvin D47 yeast

S.G. = 1.086 ~ 10%

2tsp yeast nutrient (Not fermaid)

2 cinnamon sticks

I will be step feeding this with more brown sugar and fermaid – 0 on **6/26**. I want to push this yeast to the very max. **D47 has a tolerance of 15%**. This batch may go to Travis for distilling. We will see.

**7/6/23**

S.G. = .994 so it's gone dry. I'm going to back sweeten to taste and bottle it on 7/9/23.

**7/18/23**

Racked off yeast and cinnamon sticks into clean and sanitized bucket.

S.G. = .994. Dry and pretty much tasteless. I added 2 cups Erythritol and it's still very dry and tasteless. I tried (in a taster cup) to add peach flavoring. YUK! Then I tried some salted caramel flavoring and that was ok. Will have to get some caramel from the store to add flavor.

**7/24/23**

I added 2/3 cup brown sugar for priming. I stirred in 3 oz of sugar free salted caramel flavoring and bottled today. Labels printed and affixed.

**30 days** since made into the bottle. Not bad.

