

MRM ~ The “Young” Hopped Mead

6/19/23

.20 Ounce Cascade hops boiled for 15 minutes (in purified water)

3 lbs Orange Blossom honey from Meijer

2 gallons purified water

EC-118 yeast rehydrated with 1Tbsp sugar and warm purified water

S.G. 1.046

Pitched yeast at 94 degrees

6/20/23

2 grams Wine Tannin

4 grams Fermaid – 0

It's starting to be active. The airlock is bubbling even on the bucket. Need to take another gravity reading on 6/27/23. It shouldn't take long for this one to ferment. Then I will be adding the dry hops.

7/6/23 (18 days)

.45 oz of a combo of Citra, Calypso and Saaz hops added and stirred. Will bottle on Sunday 7/9/23. S.G. .998 so it's gone dry.

7/9/23 (21 days)

Well it wasn't clear but I bottled it anyway. To the keg I added about 3 oz honey, 1/2 tsp Potassium sorbate, 1/4 tsp metabisulfite.

To the bottles I added 1 cup Eurithrotal for sweetening and 1 bottle carbonation tab (looks like a piece of candy) per bottle. I can't wait to chill and test this brew out. 21 days from start to bottling. **F.G. = .998 with an abv of 6%**