

MRM ~ Bix's Banana Cream Pie Mead

7/9/23 (day 1)

4.2 lbs honey (some clover, some orange blossom)
2 gallons purified water
Mangrove Jacks M05 yeast
S.G. = 1.078 (if dry it will be ~ **10.88%**)

Secondary:

3 lbs bananas (Frozen and thawed)
1/2 tsp pectic enzyme
24 Graham Crackers

7/10/23

2 grams Wine Tannin
4 grams Fermaid – 0
I added the supplements today.

7/18/23

S.G. = 1.040 It's very "buttery" and smooth. It's only done 40 points in 10 days. Mouthfeel is very nice.

7/20/23

Another 2 grams Fermaid – 0. No SG today.

7/26/23 (18 days)

S.G. = 1.022. It's still fermenting and I don't know why it's taken so long.

8/4/23 (27 days)

S.G. = 1.000

I racked into clean bucket over 1 tsp **Potassium Metabisulphite** and 1 tsp **Potassium Sorbate**. I will add the thawed bananas either later today or first thing in the morning before

leaving for IrishFest. Tastes like mead though. Smell needs more honey character. I'm hoping that once the bananas start to flavor for a couple of weeks then the Graham Crackers it sweetens up a little. It's not clear at all. Still very cloudy.

8/18/23 (41 days)

No SG today but I added 18 Graham crackers to the bag with the bananas still in it. I'm not getting a banana flavor right now. So next week I can rack all that off, back sweeten and bottle. Yay!!

8/25/23

It's got some weird floaties in it. Doesn't taste much like banana or graham crackers. Gonna give it another week and back sweeten and bottle.

9/1/23 (55 days)

I racked off into a clean sanitized bucket. I added: 3/4 lb brown sugar, 3/4 lb honey and 3 tsp of vanilla. OMG this is going to be amazing! Bottled and labeled today too. F.G. = 1.028. It's sweet but tastes amazing!