

# MRM ~ Kenton's Coffee Currant Mead



**7/19/23**

Recipe for 1 Gallon:

2 lbs Palermo Bolssom Honey (From Menards)

3 cups Black Currant Concentrate

2 oz cacao nibs toasted for 10 minutes on burner level 5

1 cup Utopian coffee grounds (finely ground) and French Pressed in luke warm water for 15 minutes. Makes 3 cups of coffee

Top off to full gallon with Niagara spring water from Dollar Tree

Mangrove Jacks 1/2 packet only

**S.G. = 1.084**

**7/20/23**

There's activity in the airlock. Going to add 1 oz Fermaid O today.

**8/4/23 (17 days)**

Wow, I racked this off today to a wide mouth gallon and took a taste. It's very sweet and very heavy on the coffee and chocolate flavor. With some time that will subside though.

**S.G. = 1.010**

**8/25/23 (38 days)**

Bottling day!! I added some more black current juice to bring the sweetness up just a bit and about 1/2 lb honey. I forgot that I didn't stabilize this so I'm worried that 1. carbonation will occur or 2. fermentation will continue. It was down to 1.002. I got 5 full bottles and 1 very small amount to taste it in a month. **11.2% ABV**