

MRM ~ Herbie's Red Raspberry



8/24/23 (Day 1)

2 lbs Menards honey

24 oz Red Raspberries (frozen and thawed)

Mangrove Jacks M05 1/2 packet yeast

Fermaid-0 for reconstituting yeast 1/2 tsp

S.G. = 1.092

Possible

13% ABV if it goes dry.

9/10/23 (18 days) (Stabilized)

S.G. = 1.000 and fruit lost all color. **Racked off into clean carboy.**

1/2 tsp Potassium Sorbate

1/2 tsp Wine Tannin

1/4 tsp Potassium Metabisulfate

1 Campden Tablet

1 Tbsp sparkolloid in 3/4 cup hot water added

Raspberry flavor comes out nicely. It's dry and will need some back sweetening. It's going to be clear and clean.

12.2% ABV

10/11/23

This didn't clear very well AT ALL!!! I bottled it today but still got a lot of sediment. I only back sweetened a little and didn't take a final gravity because I didn't really use that much honey to back sweeten. I got 1 750ml bottle and 3 375ml bottles. It tastes good but has a shit ton of sediment.