

MRM ~ Burton's Blueberry Currant



2 lbs Menards honey
1 lbs Electric Works honey
3 lbs frozen / thawed / mushed Kroger blueberries
4 oz Black Currant concentrate
1 package Kveik Ale Yeast reconstituted with
1/2 cup water, dash of honey and Fermaid O

1 Gallon Dollar Tree spring water

9/1/23 (day 1)

Mixed all ingredients in Kilwins bucket.

Pitched yeast and fermenting in hot garage

S.G. = 1.104 Possible ABV = 14.2%

ALCOHOL TOLERANCE = 12% ABV (Right from website) so it may only go to 1.020...

9/5/23 (day 4)

2 tsp Bentonite clay reconstituted in 1/2 cup hot water

1 tsp yeast nutrient (Not fermaid)

1/2 tsp Acid Blend

1 campden tablet crushed

9/10/23 (day 9) (Stabilized)

S.G. = 1.000. Yield about 1 and 1/2 gallon.

1/2 tsp Potassium Sorbate

1/4 tsp Potassium Metabisulfite

1 Campden tab

1 oz oak chips (Split between both carboys)

1 Tbsp Sparkolloid (Split between both carboys)

13.8% ABV

9/21/23 (day 20)

I racked off the oak chips and into plastic jugs. (G.V. jugs

that were sanitized). Now we let it sit.

10/11/23 (Day 41)

I back sweetened and bottled this beautiful beast today. It tastes AMAZING. Can't wait to let it age a bit and try it in 6 months. No final gravity taken because I didn't have to sweeten it to much.