

# 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 0

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.