

MRM ~ Gennett Special Reserve



9/10/23 (day 1)

3 lbs Honey (Kendra's work honey) (Enough honey left for back sweetening)

2 12 oz Jars Apricot Preserves

1 tsp Fermaid O

Red Star Premier Classique yeast

O.G. = 1.104 Possible 13% if ferments out!

Mixed all ingredients and pitched yeast at 80 degrees. After a couple hours airlock activity was really going well.

9/16/23 (day 6)

1 tsp Diammonium Phosphate Yeast Nutrient added and degassed

9/21/23 (day 12)

S.G. = 1.040. Added 2 tsp Diammonium Phosphate yeast nutrient.

10/11/23 (day 32)

S.G. = 1.010. Racked into clean carboy and **stabilized**. Added 1/4 tsp tannin and 1/2 cup sparkoloid. It's not very clear yet but after some time I'm hoping it clears out nicely. **F.G. = 1.010 ABV = 12.5%**

10/29/23 (50 days)

The gelatin destroyed this mead. It did settle everything but made it cloudy. It was clear. I'm not letting it set any longer. I will NEVER use gelatin again for clearing. I'm going to try adding some juice to this to see if I can salvage it.

11/5/23 (57 days) Bottling day!

So the gelatin was a bad idea. To save this mead, because it was stabilized, I added 3 cups Juicy Juice Pineapple juice and bottled this. It seems to be clearing nicely in the bottle but has a ton of sediment. I didn't take a gravity reading. I was pissed at this batch! It didn't taste bad but the honey character isn't really there.