

MRM ~ Coleman's Sweet Bochet



9/21/23 (day 1)

Coleman's Sweet Bochet

2 lbs Golden Lake honey (Bochet for 110 minutes on high in

crock pot. See chart above)

1 Gallon Niagara Water (dollar tree)

3 grams Fermaid-0

1/4 tsp Wine tannin

DV10 Yeast (1/2 packet) Lt. Dan said this one is a killer!!!!

O.G. = 1.108

Pitched yeast at 90 degrees

10/11/23 (21 days)

Racked into clean carboy, added 1/4 tsp tannin, 1/2 cup sparkaloid and **stabilized**. S.G. = 1.002 **14.1% ABV**

11/5/23 (46 days) Bottling day!

There was still a small amount of settlement in this gallon. I racked into pitcher, back sweetened with golden lake honey to taste. Labels were done. It's gonna be nice in a few months. I didn't take a gravity reading for back sweetening. It's "to taste" and I like it sweeter.