

MRM ~ John Handy Traditional

MRM ~ John Handy Traditional



10/16/23

2 Gallon recipe:

6 lbs Lehua Honey

1/2 tsp Fermaid O

2 Tsp Bentonite

Mangrove Jacks yeast

2 Gallons Crystal Geyser water from dollar tree

Mixed all ingredients. **O.G. = 1.102**

My plan is to split this batch and do 1 gallon traditional and 1 gallon blackberry. Blackberries will go into secondary for several weeks while the traditional will bulk age the same time before bottling.

***Self notes. It's got no acid or tannins. Those will have to be added in secondary. This is NOT the actual week we were studying John Handy, it's just the week I documented it. I actually didn't name this until I documented. It was the Lehua honey that should shine on this one so I will also be back sweetening with Lehua.*

11/5/23 (21 days)

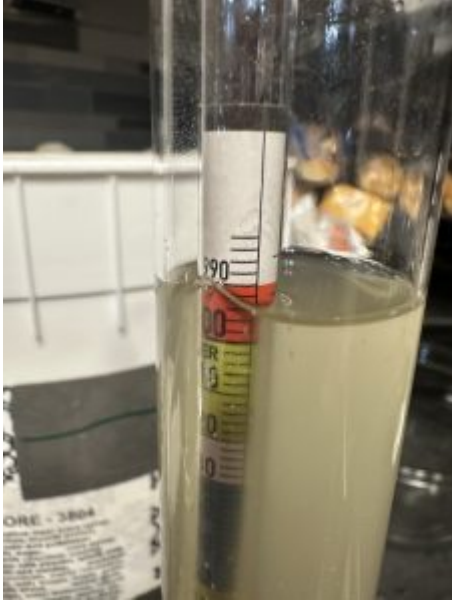
Primary fermentation is complete. **S.G. = .994**. That's right, it went completely dry. I racked 1 gallon into glass carboy and put a mix of oak chips. 1oz American oak and .5oz whiskey barrel oak. Will let that set on the oak for a week before tasting. **14.3% ABV**

11/10/23 (26 days)

I tasted with the oak. Still needs more time. It's good even as dry as it is. A little back sweetening and clearing and this will be ready to go. Not going to do anything else with this today. Next week maybe rack off oak and use clearing

agent. It needs some tannin too. I'll add that next week.

***I'm going to start another post for the blackberry.



11/20/23 (36 days)

1/2 tsp potassium metabisulphite

1/4 tsp potassium sorbate

1 campden tablet

It's clear. I haven't tasted it yet but tomorrow may be bottling day.

11/21/23 (37days)

1/4 tsp tannin

1/4 tsp acid blend

.5 lb honey for back sweetening

F.G. = 0.018

Bottled and labeled