

MRM ~ Roland's Ancient Orange



10/26/23 (Day 1)

3lbs Menards Honey
3 lbs Sam's club Honey
2 Navel Oranges
2 Cinnamon Sticks
3/4 tsp Ginger
3/4 tsp Clove
2 tsp bread yeas
2 Gallons Spring water

I mixed all the ingredients. In the original JAOM recipe it says mix and let sit. No gravity, no swirling, nothing...That's what I did, but I'll estimate the gravity to 1.070. If it goes dry (which it might) it would be **around 9.2% ABV**.

11/30/29 (36 Days)

I'm entering this for Roland, but it wasn't created on Roland's week. I just needed to wait to get to a good artist to name this. I'm going to take a gravity reading and taste tomorrow 12/1/23.

12/8/23 (44 Days)

This has been cold crashing outside for about 24 hours. It's only about 44 degrees outside. That should be cold enough.

12/22/23 (58 Days)

Racked into pitcher, back sweetened with 1/2 cup honey and bottled. There was 2 gallons so there was 2 pitchers full. Tasted great! Hope it was stable though. F.G. = .992 (**actually 10.3% ABV**)