

# MRM ~ Schneider's Strawberry

## Pt.1



**12/1/23 (Day 1)**

4 lbs Frozen Strawberries

1/2 tsp Pectic Enzyme

1/2 tsp Wine Tannin

1/2 tsp Acid Blend

10 grams Fermaid O

5 lbs Golden Lake Honey

2 tsp Bentonite clay

1 packet D47 yeast

**O.G. = 1.080 10.6% ABV (possible if goes dry)**

Mixed all ingredients. It's a little more than **2 gallons** so that when racking I should get 2 full gallons.

(This is made BEFORE we listened to Schneider's work, but I think she's gonna be good and I think this mead is going to be good)

**12/4/23 (Day 3)**

I added 1 tsp Yeast energizer and stirred (with sanitized spoon).

**12/28/23 (Day 27) Stabilized**

1 oz oak chips

1 tsp Metabisulphite

1 tsp sorbate

1 campden tablet

Racked off strawberries

1 Tbsp Sparkolloid mixed with 1 cup boiling water and stirred

**S.G. = 1.000**

**1/11/24 (Day 45)**

Added 4 lbs thawed strawberries in a bag. Not much mouthfeel and not much strawberry flavor at all. Hoping strawberries in secondary changes that.

**1/19/24 (Day 53)**

Stirred strawberries. I think it's read to rack and clear.

**1/24/24 (Day 58)**

Racked into new bucket. Back sweetened to 1.030 with Lehua Honey. Gonna cold crash outside for a couple of days. **10.6**

**ABV**

Initial results: M: 8.5 K: 7

Labels created at work. Will print at work.

**1/27/24 (Day 61)**

Labels printed and bottled today. It's really hazy and not even clearing in the bottle. It's sweet and tastes like a strawberry.