

MRM ~ Nelson's Chocolate Orange



12/1/23 (Day 1)

2 lbs Golden Lake Honey

2 tsp Sweet orange peel

4 g Fermaid O

DV10 yeast

O.G. = 1.074 9.8% possible

Spring water up to (a little more) a gallon

Mixed all ingredients, shook the bejesus out of it and pitched yeast.

12/4/23 (Day 3)

I added 1/2 tsp yeast nutrient and shook.

12/22/23 (Day 21) Stabilized

1/2 tsp metabisulfite

1/2 tsp Sorbate

1/2 cup Nibs toasted at 350 for 10 minutes

1 campden tablet

Racked

12/28/23 (Day 27)

Chocolate comes through nice. Needs more orange flavor and sweetening. Added 1/2 oz more sweet orange peels.

1/4/24 (Day 34)

Racked off orange peels and nibs. Added about 1 cup orange juice and 1 pound of Trader Joe's Organic Unfiltered Honey from Uruguay. Gonna let it oak for about a week. F.G. = 1.041 after back sweetening. **9.8% ABV.**

1/17/24 (Day 47)

Bottled today. I got 3 full bottles and 5/8 of a small bottle. Labels printing at work and will label tonight.

