

MRM ~ Gil Evan's Cool Acerglyn



First Mead of 24!!!!

1/4/24 (Day 1)

2 lbs Golden Lake Honey

1.95 lbs Maple Syrup from farmers market (Left some for back sweetening)

1/2 tsp Tannin

1/2 tsp Fermaid 0

Lalvin QA23 Yeast (rehydrated in spring water)

Spring water

S.G. = 1.100 (13.3% if it goes dry)

So I originally had this in a glass carboy but the S.G. was way to high. I moved to a fermenting bucket to add more water. I've got over a gallon of must. I pitched the yeast. No other ingredients today.

1/6/24 (Day 3)

2 tsp DAP yeast nutrient

1/8/24 (Day 5)

1 tsp Fermaid-0

1/11/24 (Day 8)

1 tsp Fermaid-0

1 campden tablet

S.G. = 1.030

1/19/24 (Day 15) Stabilized

Well I messed up. I racked into clean carboy and stabilized. I thought we were further along. I didn't even take a gravity reading. Shoot. Well I got a completely full gallon and then racked 1 more bottle into swing top. (That swing top is NOT stabilized!!!) Shoot!

2/12/24 (Day 39)

Racked into bucket. S.G. = 1.000

Back sweetened to 1.020 with rest of maple syrup.

1/8 tsp Acid Blend

1/4 tsp Salt

1/2 cup French oak chips to mellow for 3 days

Flavor is bitter, but somehow still sweet. It reminds me of a whiskey.

2/16/24 (Day 43)

Bottled today!!! Still a bit "hot" and has a slight burnt rubber taste. Gonna let it age for a year and see how it tastes.