

MRM ~ Basie's Spicy Pumpkin



2 Gallon Recipe

2/2/24 (Day 1)

2.26 oz Great Value 100% pure pumpkin

64 oz Tazo Pumpkin Spice Latte tea mix

2 lbs Great Lakes Golden Clover Honey (I think it's from Kroger)

1 lbs Honey (other honey from Missy I think)

Lalvin D47 yeast

Mixed all ingredients together and pitched yeast. Using the new 2 gallon glass carboy that I bought from Amazon.

S.G. = 1.082 about **10% ABV** if it goes dry

2/3/24 (Day 2)

1 tsp DAP

2/4/24 (Day 3)

1 tsp DAP

2/5/24 (Day 4)

1 tsp DAP

2/12/24 (Day 10)

S.G. = .998

Bentonite according to package instructions

2/25/24 (Day 24)

Racked off Pumpkin

1 cinnamon stick

1/2 tsp Tannin

1/2 tsp Sorbate

1/2 Tsp Metabisulphite

It's cloudy and gross looking. It doesn't taste like pumpkin. It's spicy. Needs time to mellow.

4/11/24 (Day 70)

It's still not clearing at all. It looks like watery mud. I may bottle it gross looking and see what it does in the bottle.

4/25/24

I racked into clean glass carboy. 1/2 cup water/bentonite added (per spec). It's not clearing at all. I'm gonna give it another week, then bottle.

5/1/24 (Day 90)

It was NOT CLEAR at all! I back sweetened with honey and bottled. It tastes good, it's just an ugly beast!

Labels printed and applied.

F.G. = 1.020 after back sweetening and that's what it is in the bottle.