

MRM ~ E.S.T. Smooth Caramel



2/2/24 (Day 1)

1 Gallon Batch

2.8 lbs Kroger Clover honey

25 oz Torani Classic Caramel Syrup

1 tsp Fermaid-0

1/4 tsp wine tannin

Lalvin QA23 yeast

1 gallon spring water from dollar tree

Mixed all ingredients together and pitched dry yeast.

S.G. = 1.110 or about 12% ABV if it goes dry

2/3/24 (Day 2)

1/2 tsp DAP

2/4/24 (Day 3)

1/2 tsp DAP

2/5/24 (Day 4)

1/2 tsp DAP

2/12/24 (Day 10)

S.G. = 1.024

Actually a nice flavor

2/23/24 (Day 22)

S.G. = .998 it's done. It's hot and needs lots of time.

3/2/24 (Day 30) Stabilized

1/4 tsp Metabisulphite

1/2 tsp Potassium Sorbate

Racked into clean carboy to clear. No tasting.

14.9% ABV

5/1/24 (Day 90)

Bottled and labeled today. No additions. It's got an almost artificial flavor. It's still a little hot on the alcohol side. Needs time. **It's very clear.**