

# 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.**