

# MRM ~ E.S.T. Monks “Worth” it



**2/2/24 (Day 1)**

1 Gallon batch  
2.8 lbs Kroger Clover honey  
1.5 lbs crushed Worthers candies  
1 tsp Fermaid-0  
1/4 tsp wine tannin  
Lalvin QA23 yeast  
1 gallon spring water from dollar tree

Crushed the candies and added about 1/2 gallon of the spring water to a pan. Added the crushed candies and made a “syrup” out of it.

Added honey to carboy and a little more of the water from the gallon. Shook it vigorously for several minutes. Added the candy syrup, Fermaid-0 and tannin. Mixture was still kind of warm. Pitched dry yeast at 110 degrees. It started fermenting very quickly.

**O.G. = 1.130**

**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)**

Still bubbling strong. S.G. = 1.042

It's got a weird flavor.

**2/23/24 (22 Days)**

S.G. = 1.014. It's hot. Needs lots of time to sit and clear.

**3/2/24 (30 Days)**

S.G. = 1.014 (I think it's done!!!) Racked into clean carboy  
NOT STABILIZED!

**15.6 % ABV**

**3/15/24 (Day 43 )**

added 1 cup salted caramel tea (steeped for 5 minutes)

1 lb Sam's Club honey for back sweetening

**4/6/24 (Day 65)**

Bottled this beast today. It's still got a bite to it. Once the heat leaves the mouth, the Worthers taste comes through a bit. Not my favorite but we will see how it tastes in 6 months and a year. Not really happy with the yield. The thin layer at the bottom was very cloudy and I really probably only had a little over half gallon to bottle.