

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 Worchers 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.