

MRM ~ Coltrane's Ascension Currant Blueberry



2/16/24 (Day 1)

This is take 2 of the blueberry that was such a hit we almost drank it all quick. Not *many* changes made to the recipe. Here we go!

6 lbs Golden Lake Honey

6 lbs G.V. frozen blueberries (thawed and mashed)

1 1/2 tsp Pectic Enzyme

1/2 tsp acid blend

8 oz Ribena Black Currant Concentrate

Lalvin QA23 yeast (This is one of the changes for the recipe*)

S.G. = 1.104 (14.2% ABV if goes dry)

2/17/24 (Day 2)

1 Tblsp DAP

2/19/24 (Day 4)

1 Tblsp DAP

2/23/24 (Day 8)

S.G. = 1.020 It's almost time to rack this.

3/2/24 (Day 16) Stabilized

S.G. = 1.000 IT'S DONE!!!!!! STABILIZED

1 tsp Sorbate

1/4 tsp Metabisulphite

Racked into 2 gallon clear carboy. The rest went into Frakenstein Bottle

14.5% ABV

3/29/24 (Day 43)

Racked off oak chips. It's been more than 16 days and it's really oaky. I back sweetened to **1.024**. It's not super sweet but it is super oaky. I'll let it set in the bucket for a week or two and then bottle. I'm in no hurry with this.

4/6/24 (Day 51)

It went into bottles today. I'm happy with the yield and I'm happy with the taste. It is a bit more oakier than the last batch but it's got a LOT of character. Mouthfeel is good, blueberries shine through and it's really not too sweet.