

MRM ~ Surman's Cider



2/16/24 (Day 1)

1 1/2 gallon recipe

1 Gallon G.V. Apple Juice

1/2 Gallon G.V. 100% Pure Pear

2 cinnamon sticks

1 lb of White Sugar

Lalvin 71B Yeast

Mixed in bucket, added yeast. S.G. = 1.064 (8.4% ABV if goes dry)

2/17/24 (Day 2)

1/2 tsp DAP

2/19/24 (Day 3)

1/2 tsp DAP

2/23/24 (Day 7)

S.G. = 1.000 added 1 lb Blueberries. It's gonna be ready soon!

3/2/24 (Day 16)

Racked into keg (1 gallon) and stabilized. Will open tomorrow to sweeten with apple juice.

1/2 gallon set to clear, stabilized and sweeten to bottle for Drew.

3/15/24

This, in the keg, is amazing. Phenomenal flavor, the cinnamon is there but not over powering. The blue berries are there but not over powering. There's still a weird "soapy" flavor in the keg. I haven't bottled the 1/2 gallon yet for Drew but I plan on doing that tonight.

3/29/24

Keg is gone. It was good but still had a "soapy" flavor. I'm hoping the beer I just keged isn't soapy. There's still a half gallon in a glass carboy that needs bottled.