

MRM ~ Karma



4/11/24 (Day 1)

1 gallon recipe
2.11 lbs honey. I used several "leftover" honeys for this.
2 oz ginger. cut into slices
2 cinnamon sticks
1 Black Tea teabag
1/2 tsp clove
Lalvin QA23 yeast
1 Gallon bottled water

I started by boiling the ginger, cinnamon and tea bag for 10 minutes in 1/2 of the water. At the 10 minute mark I added the 1/2 tsp clove (ground) and boiled for 5 more minutes. While that was boiling I re-hydrated the yeast with some warm honey water that was 92 degrees. Mixed all the honey and rest of cold water in the carboy and stirred vigorously. I added the warm tea mixture to include the ginger and cinnamon sticks. I pitched the yeast at 98 degrees. Topped it with an airlock and now we let that ferment.

Starting gravity = 1.076 or about 10% ABV if it goes dry.

4/12/24 (Day 2)

1 tsp Fermaid-0 for nutrient

4/14/24 (Day 4)

I had to remove the ginger. It was to overpowering. I can always add more in secondary.
1 tsp Fermaid-0

S.G. = 1.042

5/1/24 (Day 21)

I racked into clean carboy. S.G. = 1.000. I **stabilized** with Sorbate/Metabisulfite. I added 1/4 tsp tannin.

It's very gingery. Not sure I'll do much more to this than back sweeten. **ABV = 10%**

5/14/24 (Day 34)

Bottled this beast today. It's nice.