

# 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.