

MRM ~ Dizzy's the Doctor



4/14/24 (Day 1)

1 Gallon recipe

2 1/2 2 liters of Dr. Pepper (Just filled to the gallon mark)

1 tsp baking soda

1/2 packet Lalvin 71B yeast

S.G. = 1.042

Mixed all ingredients and let degas. Pitched yeast dry.

4/15/24 (Day 2)

1 tsp Fermaid-0

5/1/24 (Day 18)

Racked into clean vessel. **S.G. = .996** so it's done.

Stabilized with Sorbate / Metabisulphite. 1/4 tsp tannin.

Will need some back sweetening before bottling. It's thin but does taste like D.P. **6% ABV** so not to bad.

5/14/24 (Day 30)

Bottling day!!! Labels created and printed. Back sweetened to 1.020 and bottled.

It's thin and not very flavorful. I almost dumped it but Kendra said no. She'd drink it.