

MRM ~ The Square “Root” of the Sun....Ra



4/14/24 (Day 1)

2 Gallon recipe
1 lb Trader Joe's Mesquite honey
3 lb Glenn's Honey
2 gallons spring water
Lalvin QA23 yeast
1 tsp Fermaid-0
.5 – .8 oz Zatarains Root Beer extract

Mixed the ingredients to start a traditional mead. I reconstituted the yeast with a small amount of water and honey. Will let this ferment and add the root beer extract in secondary.

S.G. = 1.062 (about 8% ABV)

4/15/24 (Day 2)

1 tsp Fermaid-0

5/1/24 (Day 18)

I did a lot of other mead stuff but didn't touch this today.

5/10/24 (Day 27)

Still pretty gassy. S.G. = .996 so it's done.

1/2 tsp Metabisulphite
1 tsp Potassium Sorbate

1 tsp Tannin

Stabilized and racked today.

Still waiting to add the root beer flavoring and back sweeten. Gonna give it a week.

5/24/24 (Day 41)

Racked into single gallon carboy. Back sweetened and added root beer extract. Almost 2 full gallons. It may need more sweetening.

6/19/24 (Day 67)

Bottling Day!!!! I added 2 tsp lactose powder, stirred and tasted. It's good. **8.7% ABV** so not super high! I got 9 bottles. Labels printed and attached.