

MRM ~ Jump on the “Pymment” Trane



5/21/24

2 Gallon Recipe

4 lbs Honey. I used a mixed batch of honey for this one

2 96 oz Great Value White Grape Juice

Lalvin 71B yeast

8 Grams Fermaid – 0

.5 Grams tannin

Mixed all ingredients. Added yeast. S.G. = 1.118 (15.5% potential ABV)

6/19/24 (Day 30)

Racked into big glass carboy.

Added 1 tsp Sorbate and 1/4 tsp metabisulphite.

It's STABLE!!

Added 2 campden tablets.

S.G. = 1.004 (**15.2% ABV**)

Going to give it a week to clear.

7/5/24

Back sweetened to 1.035. Added 1oz Dark toasted American Oak chips in cheesecloth bag.

7/19/24 (Day 60)

Bottled and labeled this beast! It's gonna be good!!!!