MRM ~ Jump on the "Pyment" 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 STABILE!!

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 loz Dark toasted American Oak chips in cheesecloth bag.

7/19/24 (Day 60)

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