

MRM ~ Late summer / Early-Fall Mead

5/12/23

2 lemons peeled

1/2 orange peeled

4 oz ginger (peeled and sliced)

4 cups water

2 bags Earl Grey

Boiled the peels for 10 minutes. Steeped the tea bags for 10 minutes while cooling

1 Gallon Niagara Filtered Water (From Dollar tree)

1 Gallon tap water (using empty filtered bottle)

About 5 lbs honey (2 lbs Gleens and 3 1.8 lb Clover honey from Aldi)

1 1/2 tsp pectic Enzym

1 tsp Fermaid-0 (reconstituted)

1 whole pack of Mangrove Jacks Mead Yeast (reconstituted)

100 raisins (not counted out but a lot)

I added the water and honey to the bucket and stirred. I added the lemon ginger tea to the bucket and stirred. Added the raisins.

I added the other gallon of water (using it to shake ALL the honey out of the containers) and stirred. I didn't think I was going to get the flavor that I wanted so I added all the peels (lemon, orange and ginger) right to the bucket and stirred. I took a gravity reading: **1.090** starting gravity.

I added the yeast at 85 degrees to the bucket and put the lid on. **1 day since pitch. It's a FULL bucket.**

5/30/23

Took Gravity reading: 1.002. Initial taste: **Amazing**. Lemon and ginger come through very nicely. I might back sweeten

slightly. It doesn't need much.

I'll take another gravity reading on Friday. Need to rack into secondary.

6/1/23

S.G. = 1.000

Racked and taste tested. It's got a strong lemon flavor. In my testing adding more ginger is not the answer. I sweetened it (the tasting only) and that cut the lemon a little. I added vanilla and that seem to smooth it out nicely. In the next week or two I'll rack again and add sweetener and vanilla. More notes later.

6/12/23

No gravity reading today but I stabilized with **1tsp Potassium Sorbate and 1/4 tsp Potassium Metabisulphite**. I tasted just a very small spoonful and was pleasantly surprised. It's starting to mellow and the ginger flavor is coming through nicely. I will let it set for a few more days and rack it, backsweeten and bottle.

6/14/23

Racked, back sweetened and bottled today. S.G. was 1.090 with a final Gravity of 1.000 and back sweetened to 1.028.

35 days with an ABV of 11.9%

7/17/23

Tasted at 1 month and OMG! It's my best yet. Mouthfeel is great, flavor is awesome. The lemon hits at the front and the ginger kicks in at the end. It's sweet and perfect. I will be making this one again.

7/29/23

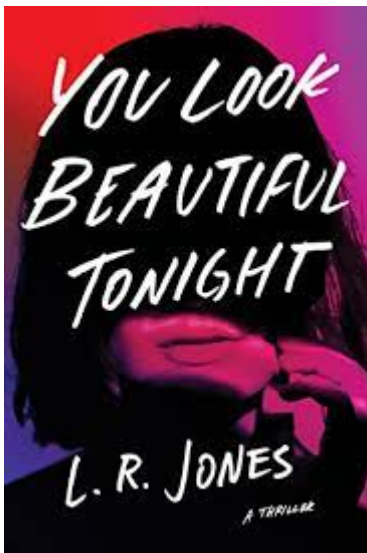
I shared a bottle with Drew. It's still very tasty. Ginger flavor up front, lemon on the back of the tongue. Great mouthfeel and pleasant aroma.

L.R. Jones ~ You Look Beautiful Tonight

Amazon First Read. Started on 5/6/2023. Chapters look short. First time reading this author.

So this book is suppose to be "A Thriller". More like a "Boring, non interesting" piece of poop.

The chapters are short. That's it's only saving grace. She rambles on for pages and pages about non interesting stuff that has no bearing on the "thriller" part of the book. It's not until almost the very end does it even make sense why she is including all the stuff she does. I didn't like this book at all. I'm giving it a 2/10 rating. I finished on 5/20/2023. It took me **15 days** to get through this piece of crap. I probably won't ever read another book by her.



Chad Zunker ~ All He Has Left



Amazon First Read. I started this book on 4/29/23. I'm about 7 chapters into the book. Chapters are short and characters well defined. I finished on 5/6/23. Great read. Chapters are short (ish). Characters were well defined and I felt like you could picture each one in your head.

Main character loses his wife in a car crash. Then a year later his daughter gets kidnapped. He has a hitman chasing him as he goes on the run from the FBI and local Austin police in search of getting his daughter back. Lot's of people die and the truth finally comes out!

I give this an 8/10. I really liked it.

Earl's Brown Sugar and Cinnamon Cider

3/21/23

2 96 oz jugs of Great Value apple juice

2 cups brown sugar

8 cinnamon sticks

Red Star Monte-Blanc (.99 from Do It Best)

Added all ingredients to a 3 gallon Kilwin's jug except for

the yeast. I have to let it come to room temp first.

SG = 1.070 Potentially 9.51 if going to 1.000

3/22/23

Pitched yeast at 5:08 p.m.

4/7/23

SG = 1.000 (it's dry)

Racked off of yeast and cinnamon sticks into another bucket.

1 tsp Potassium Sorbate

1 tsp Potassium Metabisulphite

.75 oz Oak Chips

My goal is to let the oak chips set for a few weeks then back sweeten with brown sugar. Flavor of cinnamon and brown sugar should pop. I've got just under 2 gallons so bottling may be a challenge.

4/21/23

SG = .008 (still dry)

Added 1 tsp tannin. I bought carbonation tablets that I will be using when bottling but I want to add brown sugar too. Gonna try the brown sugar for back sweetening. Hopefully the tannin will help with mouth feel. It's been **31 days** since yeast pitch.

4/28/23

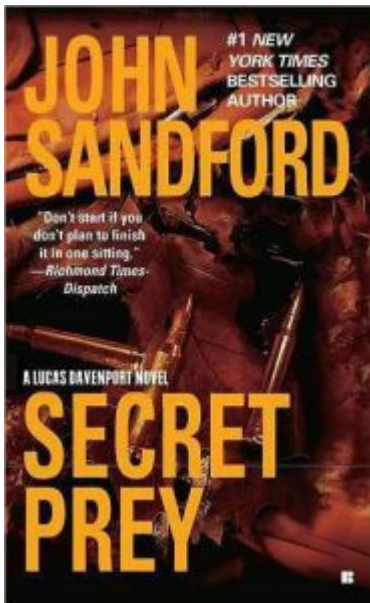
I added 1/2 cup brown sugar for priming and 1 1/2 cups erythritol for sweetening. Bottled in sanitized bottles. I got 10 500ml bottles.

6 weeks from fermentation to bottling. Looking at my notes though I stabilized this so it won't bottle carbonate.

John Sandford – Secret Prey (book 9)

Ah, back like an old friend. Book 9. I started on 4/9/23. Let's see if Lucas can get his man this time....

I finished the book on 4/28/23. 20 Days to read this one. The rich are not unlikely to get away with murder when Lucas is on the case. Him and Weather are still broken up. A shooting in a deer stand killing the person who would become the bank president leads to the investigation that reveals many, many more killings in order to advance a career. Except it isn't a man this time and she goes after Lucas's friends. She firebombs Weathers house and beats up and nearly kills Sister Mary. Lucas takes this very personally but in the end....



The Neon Lawyer ~ Victor

Methodos

Book 1 of the series. I bought this book from Amazon for 1.99. I started on 4/2/23. It's short. Only 178 pages. I've read 3 chapters already. Short chapters...

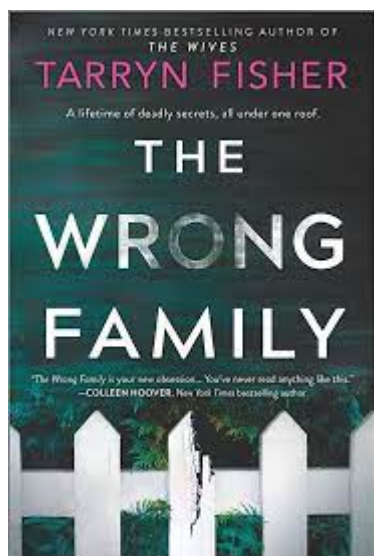
I really liked this book. Finished on 4/9/23. 7 days to finish. It was well written. Characters were memorable and it leads right into another book in the series. The newly sworn in lawyer loses his first minor case. It's a DUI but his boss gives him the case of a lifetime. A murder case where the murderer in question is seen by at least 5 witnesses pulling the trigger. She (yes it's a woman on trial) goes on trial. When we find out why she did what she did, it's understandable and the jury agrees. I give this book a 9/10 for enjoyment. I will read the rest of the books in this series!



Tarryn Fisher ~ The Wrong

Family

I started this book on 3/20/23. This is an Amazon First Read. I finished the book on 4/2/23. It wasn't my favorite. Chapters are written in characters so I liked that. Some chapters were long (up to 30 minutes reading). Story line although very easy to follow the book started out like you should know what's going on. Introduction of one of the main characters and why she was behaving like she was didn't come until about 50% of the book. We knew "what" she was doing but not why. Juno, a homeless psychiatrist is squatting in a crawl space. Winnie and Nigel have secrets. Juno exposes them.

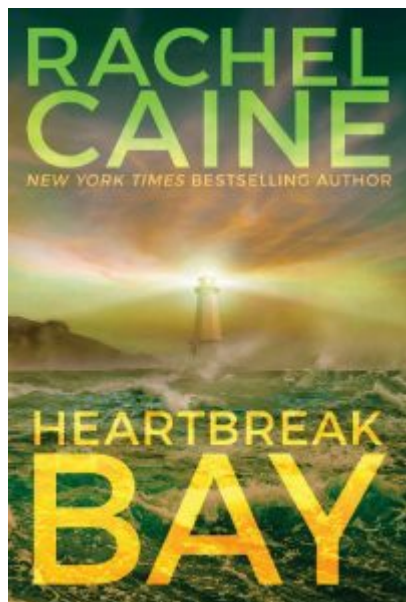


I give this book a 6/10. 13 days to finish.

Rachel Caine ~ Heartbreak Bay (Book 5)

I finished book 4 last night. Starting this book on 3/7/23. Haven't read a page yet but know it's gonna be a good one. 3/20/23 I finished the book. Sam and the kids had to set most

of this one out. Kez and Gwen had to take down Malvus Navus all by themselves. I think this is probably going to be the last book in the series. I liked it ok. Character style chapters still. Still long chapters though. Giving this book a 8/10.



13 days to finish.

Earl's Cranny Hooch

3/4/23

Saw a recipe from Man Made Mead for fermenting store bought juices. Here is the recipe.

2 2 liter jugs of Ocean Spray Cran-Pineapple juice
1oz yeast

That's it. Mixed it and added an airlock. SG = 1.048
(possible 6.3% ABV)

I will take a final reading on 3/18/23 and bottle (or drink it) it.

3/6/23

There was no activity at all in the airlock. Stalled maybe cause I didn't add very much yeast to begin with so I added a whole packet of Lalvin EC-1118 yeast. This yeast will go to 15% ABV but of course we should only get to about 6%

3/21/23

Gravity = 1.006. I'm going to give it another week. First taste was very dry. Good flavor but may need some back sweetening.

4/7/23

FG = 1.004 6.09% ABV

1/2 tsp Potassium Sorbate

1/2 tsp Potassium Metabisulphite

1/2 Cup Splenda for back sweetening

Racked into Keg and set pressure to 12 lbs

5/20/23

It's kegged and fizzy. Not much flavor. I back sweetened it with Splenda and you can really tell. It's almost got a bitter flavor.

It's almost gone though.....

Rachel Caine – Bitter Falls

Book 4

2/24/23. Started this one right after book 3. Prologue seems interesting. 3/6/23 I finished the book. In true R.C. fashion it was a page turner for sure. Connor and Sam get nabbed by the cult. Lanny, Vee and Gwen (along with Javi, Kez, J.B. and the FBI) raid the compound. Do they get the boys back???

Chapters are still too long but still written in character. I'm giving this book an 8/10. Glad I read it in 10 days so now I can start the 5th book.

