

# MRM ~ Basie's Spicy Pumpkin



2 Gallon Recipe

**2/2/24 (Day 1)**

2.26 oz Great Value 100% pure pumpkin

64 oz Tazo Pumpkin Spice Latte tea mix

2 lbs Great Lakes Golden Clover Honey (I think it's from Kroger)

1 lbs Honey (other honey from Missy I think)

Lalvin D47 yeast

Mixed all ingredients together and pitched yeast. Using the new 2 gallon glass carboy that I bought from Amazon.

S.G. = 1.082 about **10% ABV** if it goes dry

**2/3/24 (Day 2)**

1 tsp DAP

**2/4/24 (Day 3)**

1 tsp DAP

**2/5/24 (Day 4)**

1 tsp DAP

**2/12/24 (Day 10)**

S.G. = .998

Bentonite according to package instructions

**2/25/24 (Day 24)**

Racked off Pumpkin

1 cinnamon stick

1/2 tsp Tannin

1/2 tsp Sorbate

1/2 Tsp Metabisulphite

It's cloudy and gross looking. It doesn't taste like pumpkin. It's spicy. Needs time to mellow.

#### **4/11/24 (Day 70)**

It's still not clearing at all. It looks like watery mud. I may bottle it gross looking and see what it does in the bottle.

4/25/24

I racked into clean glass carboy. 1/2 cup water/bentonite added (per spec). It's not clearing at all. I'm gonna give it another week, then bottle.

#### **5/1/24 (Day 90)**

It was NOT CLEAR at all! I back sweetened with honey and bottled. It tastes good, it's just an ugly beast!

Labels printed and applied.

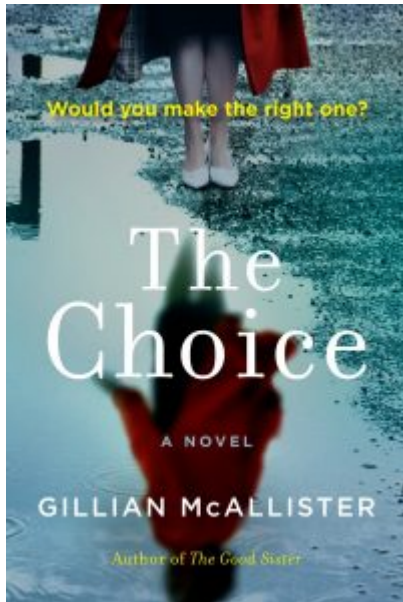
F.G. = 1.020 after back sweetening and that's what it is in the bottle.

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## **Gillian McAllister ~ The Choice**

TikTok recommended book. Started on 3/30/24. I'm pretty sure I've read another one of her books.

OMG I could not wait to finish this book. I didn't like it at all. She rambled in her head waaaaayyyy to much for me. Conversations were stupid, crime was unjustly punished and there was no "meat" to this book. I kept waiting for a secret to drop or some pinnacle but there wasn't any. I finished on 4/16/24. Way to many days on this rubbish. **18 days to finish.** This is a **2/10** for me.



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**MRM ~ E.S.T. Monks "Worth" it**



**2/2/24 (Day 1)**

1 Gallon batch

2.8 lbs Kroger Clover honey

1.5 lbs crushed Worchers candies  
1 tsp Fermaid-0  
1/4 tsp wine tannin  
Lalvin QA23 yeast  
1 gallon spring water from dollar tree

Crushed the candies and added about 1/2 gallon of the spring water to a pan. Added the crushed candies and made a "syrup" out of it.

Added honey to carboy and a little more of the water from the gallon. Shook it vigorously for several minutes. Added the candy syrup, Fermaid-0 and tannin. Mixture was still kind of warm. Pitched dry yeast at 110 degrees. It started fermenting very quickly.

**O.G. = 1.130**

**2/3/24 (Day 2)**

1/2 tsp DAP

**2/4/24 (Day 3)**

1/2 tsp DAP

**2/5/24 (Day 4)**

1/2 tsp DAP

**2/12/24 (Day 10)**

Still bubbling strong. S.G. = 1.042

It's got a weird flavor.

**2/23/24 (22 Days)**

S.G. = 1.014. It's hot. Needs lots of time to sit and clear.

**3/2/24 (30 Days)**

S.G. = 1.014 (I think it's done!!!) Racked into clean carboy  
NOT STABILIZED!

**15.6 % ABV**

**3/15/24 (Day 43 )**

added 1 cup salted caramel tea (steeped for 5 minutes)

1 lb Sam's Club honey for back sweetening

**4/6/24 (Day 65)**

Bottled this beast today. It's still got a bite to it. Once the heat leaves the mouth, the Worthers taste comes through a bit. Not my favorite but we will see how it tastes in 6 months and a year. Not really happy with the yield. The thin layer at the bottom was very cloudy and I really probably only had a little over half gallon to bottle.

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## **MRM ~ Coltrane's Ascension Currant Blueberry**



**2/16/24 (Day 1)**

This is take 2 of the blueberry that was such a hit we almost drank it all quick. Not *many* changes made to the recipe. Here we go!

6 lbs Golden Lake Honey

6 lbs G.V. frozen blueberries (thawed and mashed)

1 1/2 tsp Pectic Enzyme

1/2 tsp acid blend

8 oz Ribena Black Currant Concentrate

Lalvin QA23 yeast (This is one of the changes for the recipe\*)

S.G. = 1.104 (14.2% ABV if goes dry)

**2/17/24 (Day 2)**

1 Tblsp DAP

**2/19/24 (Day 4)**

1 Tblsp DAP

**2/23/24 (Day 8)**

S.G. = 1.020 It's almost time to rack this.

**3/2/24 (Day 16) Stabilized**

S.G. = 1.000 IT'S DONE!!!!!! STABILIZED

1 tsp Sorbate

1/4 tsp Metabisulphite

Racked into 2 gallon clear carboy. The rest went into Frakenstein Bottle

**14.5% ABV**

**3/29/24 (Day 43 )**

Racked off oak chips. It's been more than 16 days and it's really oaky. I back sweetened to **1.024**. It's not super sweet but it is super oaky. I'll let it set in the bucket for a week or two and then bottle. I'm in no hurry with this.

**4/6/24 (Day 51)**

It went into bottles today. I'm happy with the yield and I'm happy with the taste. It is a bit more oakier than the last batch but it's got a LOT of character. Mouthfeel is good, blueberries shine through and it's really not too sweet.

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# John Marrs ~ Keep It In the Family



I've read a book by John before. I'm starting this one on 3/11/24.

3/29/24 and I finished this book. **19 days**. Man this book had some twists and turns to it. Mia falls pregnant just as her and her husband purchase a house. The in-laws didn't want them to have the house. We find out later why.

40 suitcases filled with bones. Dave & Debbie (the in-laws) are responsible. Debbie is pure evil.

I'm giving this book a 8/10

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## MRM ~ Surman's Cider



### **2/16/24 (Day 1)**

1 1/2 gallon recipe

1 Gallon G.V. Apple Juice

1/2 Gallon G.V. 100% Pure Pear

2 cinnamon sticks

1 lb of White Sugar

Lalvin 71B Yeast

Mixed in bucket, added yeast. S.G. = 1.064 (8.4% ABV if goes dry)

### **2/17/24 (Day 2)**

1/2 tsp DAP

### **2/19/24 (Day 3)**

1/2 tsp DAP

### **2/23/24 (Day 7)**

S.G. = 1.000 added 1 lb Blueberries. It's gonna be ready soon!

### **3/2/24 (Day 16)**

Racked into keg (1 gallon) and stabilized. Will open tomorrow to sweeten with apple juice.

1/2 gallon set to clear, stabilized and sweeten to bottle for Drew.

### **3/15/24**

This, in the keg, is amazing. Phenomenal flavor, the cinnamon is there but not over powering. The blue berries are there but not over powering. There's still a weird "soapy" flavor



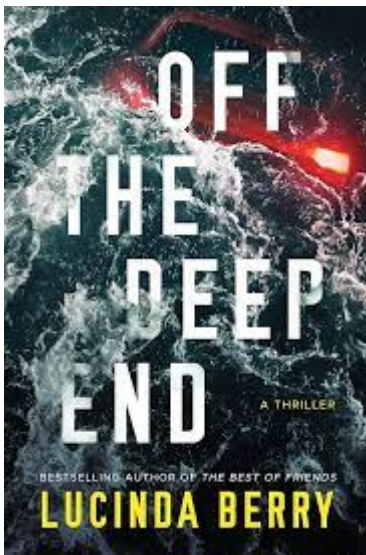
in the keg. I haven't bottled the 1/2 gallon yet for Drew but I plan on doing that tonight.

**3/29/24**

Keg is gone. It was good but still had a "soapy" flavor. I'm hoping the beer I just keged isn't soapy. There's still a half gallon in a glass carboy that needs bottled.

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## **Lucinda Berry ~ Off the Deep End**



Started on **2/29/2024** (Yes it's leap year day!).

It's Lucinda so my hopes are very high that this book is as good as the others she's written.

Amber ~ The saved boy's mother

Jules ~ The mother who lost her child

Finished on 3/10/24 (Keaton's birthday). **11 Days.**

Wow. The twists and turns in a Berry book...I didn't see it coming.

Isaac, the boy who lives struggles with survivors guilt. He and Jules have a relationship apart from Therapist and client. Jules isn't all there either though. She struggles with disassociative disorder. Amber and Mark (Isaac's mom and dad) struggle to keep him from going...Off the Deep End.

I'm giving this book a **10/10. I loved it.**

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## Heather Levy ~ Hurt for Me



Amazon first read. Started on 2/22/24. Never read the author before. Finished on 2/28/24. **6 Days.**

Daaaayyyuuuummmmm! I've got to see what else this author has written.

Rae, a dominatrix had a hard life, she was trafficked and mom didn't want her. Her friends passed and then when she was 8 months pregnant the couple that took her in wanted to steal

her baby. Jump ahead and back. Chapters were short and characters were very well written. Giving this book a 10/10

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## Dean Koontz ~ The Bad Weather Friend



This is an Amazon First Read book. Long time relationship with this author. I've read a lot of his books. I started this book on 2/4/24. Finished on 2/22/24. **19 Days.** I didn't really care for this book. It was long. Characters were really well written but some of the chapters were really long. I wouldn't recommend. Giving this book a 6/10

Benny, an always *nice* guy has his life turned upside down by a group of people because he is too nice. Harper Harper (Yep that's her name) and Spike (the craggle) is on his side and protects him. He lived through some horrific things both in his adult life and his childhood. It was just OK.

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# MRM ~ Gerry's Peachy Mulligan



**1/5/24 (Day 1)**

4 lbs fresh peaches from Rita Smith  
1 tsp Fermaid-0  
1/2 tsp Pectic Enzyme  
1/2 tsp Tannin  
3.16 lbs Trader Joe's Mesquite Honey  
More than a gallon of spring water  
S.G. = 1.072

**1/6/24 (Day 2)**

2 tsp DAP Nutrient

**1/8/24 (Day 4)**

1 tsp Fermaid-0

**1/11/24 (Day 7)**

S.G. = 1.000 (It's DONE!)  
2 lbs thawed fresh peaches in bag  
1 Campden tablet

**1/19/24 (Day 15)**

Stirred peaches. I think it may need some stuff added to secondary and clearing.

**1/24/24 (Day 20) Stabilized**

1/2 tsp Metabisulphite

1 tsp Potassium Sorbate

Racked into new bucket off the peaches. Gonna cold crash for a few days. May need more tannin and back sweetened. **9.5% ABV**

**2/12/24 (Day 39)**

Racked into bucket. S.G. = 1.000. Back sweetened to 1.020 and 1/4 tsp vanilla extract. Tastes good. Gonna bottle in a few days.

**2/16/24 (Day 43)**

Bottled today. It's NICE! Peachy and sweet.