

MRM ~ Gil Evan's Cool Acerglyn



First Mead of 24!!!!

1/4/24 (Day 1)

2 lbs Golden Lake Honey

1.95 lbs Maple Syrup from farmers market (Left some for back sweetening)

1/2 tsp Tannin

1/2 tsp Fermaid 0

Lalvin QA23 Yeast (rehydrated in spring water)

Spring water

S.G. = 1.100 (13.3% if it goes dry)

So I originally had this in a glass carboy but the S.G. was way to high. I moved to a fermenting bucket to add more water. I've got over a gallon of must. I pitched the yeast. No other ingredients today.

1/6/24 (Day 3)

2 tsp DAP yeast nutrient

1/8/24 (Day 5)

1 tsp Fermaid-0

1/11/24 (Day 8)

1 tsp Fermaid-0

1 campden tablet

S.G. = 1.030

1/19/24 (Day 15) Stabilized

Well I messed up. I racked into clean carboy and stabilized. I thought we were further along. I didn't even take a gravity reading. Shoot. Well I got a completely full gallon and then racked 1 more bottle into swing top. (That swing top is NOT stabilized!!!) Shoot!

2/12/24 (Day 39)

Racked into bucket. S.G. = 1.000

Back sweetened to 1.020 with rest of maple syrup.

1/8 tsp Acid Blend

1/4 tsp Salt

1/2 cup French oak chips to mellow for 3 days

Flavor is bitter, but somehow still sweet. It reminds me of a whiskey.

2/16/24 (Day 43)

Bottled today!!! Still a bit "hot" and has a slight burnt rubber taste. Gonna let it age for a year and see how it tastes.

MRM ~ Tatum's Black Currant Masterpiece #5



10/16/23

MRM ~ Tatum's Black Currant Masterpiece #5

1 Gallon batch recipe:

28 oz Rebina Black Currant concentrate

1 tsp acid blend

1/2 tsp wine tannin

3 lbs plain white sugar

Lalvin RC212 yeast (**16% tolerance**)

Crystal Glycer water

Mixed all ingredients and topped to 1 gallon with water. **O.G. = 1.140 (potentially 18.8 if goes dry)**

This is obviously NOT a mead. It's made with sugar instead of honey. It's technically a wine. Just a nice experiment and we shall see how it turns out.

This is not the week we studied Art Tatum but we rated him pretty high so I wanted to do him some justice with this wine.

10/31/23 (16 days)

It's fermenting nicely. Not much activity in the airlock but a little. Couple more weeks and I'll open it up and taste it. It's clearing out OK though.

11/10/23 (26 days)

OMG I tasted this today and OMG!!! It still has a lot of residual sugar but it feels good in the mouth and is sweet. The black currant shines through nicely. It's not hot at all. I didn't take a gravity reading yet.

11/21/23 (37 days)

Um...I took a gravity reading today and it may have stalled.

I added:

1/2 packet 71B

1 tsp yeast nutrient. **S.G. = 1.108**

12/1/23 (47 days)

It's not fermenting at all. I may try to add this to another gallon of mead or something to see if I can at least use it

for something. Still at 1.108 (yes 1.108)

12/22/23 (68 days)

I added more nutrient. It's still fermenting cause it's down to 1.090. This is just a very slow fermentation. It may be June before I get to bottle this.

1/11/24 (a whole lotta days)

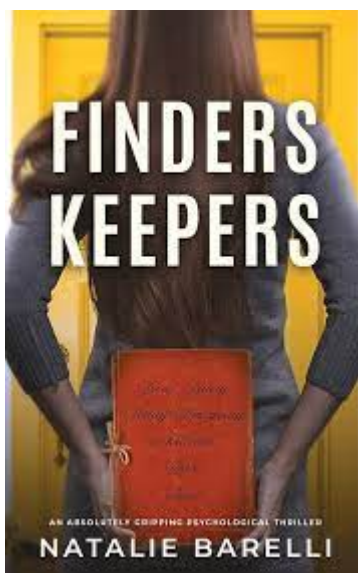
S.G. = 1.072

Sweet, good mouthfeel but not very tasty.

2/12/24 (Even more days)

Not good. I actually dumped it. There was NO saving this one.

Natalie Barelli ~ Finders Keepers



Must be an Amazon First Read. It's not in Caliber library. First time reading the author. I just finished Mike Omer's "Please Tell Me". Starting this book on 1/24/24. **2/4/24** and I finished the book. **12 Days**

Rose, the troubled youth (but not really) is in love with one

of her teachers. She's keeping a diary on the laptop that the teacher loaned her. Rose loses the laptop and Emily finds it. Emily publishes the diary as a book. Rose poses as "Iris" to get the laptop back from Emily. Rose is scared because she thinks she killed her teachers wife. Did she? Read the book and find out.

I liked the book, characters were well written. I could totally picture Emily and how "crazy" she was. Rose, I didn't have a picture in my head of what she looked like, was well written. I'm giving this book an 8/10. Kendra is reading it now.

MRM ~ Schneider's Strawberry Pt.1



12/1/23 (Day 1)

4 lbs Frozen Strawberries

1/2 tsp Pectic Enzyme
1/2 tsp Wine Tannin
1/2 tsp Acid Blend
10 grams Fermaid O
5 lbs Golden Lake Honey
2 tsp Bentonite clay
1 packet D47 yeast

O.G. = 1.080 10.6% ABV (possible if goes dry)

Mixed all ingredients. It's a little more than **2 gallons** so that when racking I should get 2 full gallons.

(This is made BEFORE we listened to Schneider's work, but I think she's gonna be good and I think this mead is going to be good)

12/4/23 (Day 3)

I added 1 tsp Yeast energizer and stirred (with sanitized spoon).

12/28/23 (Day 27) Stabilized

1 oz oak chips
1 tsp Metabisulphite
1 tsp sorbate
1 campden tablet

Racked off strawberries

1 Tbsp Sparkolloid mixed with 1 cup boiling water and stirred

S.G. = 1.000

1/11/24 (Day 45)

Added 4 lbs thawed strawberries in a bag. Not much mouthfeel and not much strawberry flavor at all. Hoping strawberries in secondary changes that.

1/19/24 (Day 53)

Stirred strawberries. I think it's read to rack and clear.

1/24/24 (Day 58)

Racked into new bucket. Back sweetened to 1.030 with Lehua Honey. Gonna cold crash outside for a couple of days. **10.6**

ABV

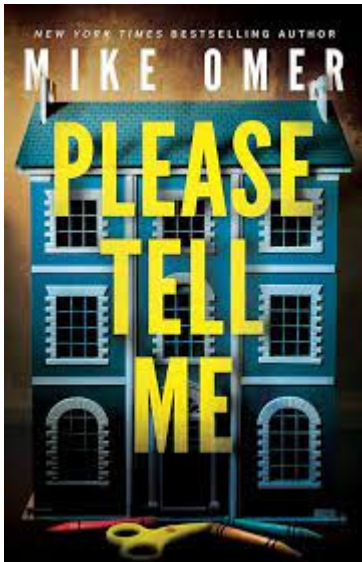
Initial results: M: 8.5 K: 7

Labels created at work. Will print at work.

1/27/24 (Day 61)

Labels printed and bottled today. It's really hazy and not even clearing in the bottle. It's sweet and tastes like a strawberry.

Mike Omer ~ Please Tell Me



Amazon First Read. Started on 1/15/24. I really like his style of writing so I think this may be a good one. 1/24/24 and I finished the book today. I couldn't put it down. It got to the sweet spot where everything started coming together and just WOW!

Robin, a single woman therapist, is helping a kidnapped victim. The doll house is giving her clues. Kathy, the victim, doesn't speak so all the clues have to come with how she plays with the doll house. Nathaniel, a cop, is helping Robin with finding the kidnapper. This one was pretty dark.

I liked the book a LOT! Giving this one a **9/10**. **9 Days** to complete.

MRM ~ Nelson's Chocolate Orange



12/1/23 (Day 1)

2 lbs Golden Lake Honey

2 tsp Sweet orange peel

4 g Fermaid O

DV10 yeast

O.G. = 1.074 9.8% possible

Spring water up to (a little more) a gallon

Mixed all ingredients, shook the bejesus out of it and pitched yeast.

12/4/23 (Day 3)

I added 1/2 tsp yeast nutrient and shook.

12/22/23 (Day 21) Stabilized

1/2 tsp metabisulfite

1/2 tsp Sorbate

1/2 cup Nibs toasted at 350 for 10 minutes

1 campden tablet

Racked

12/28/23 (Day 27)

Chocolate comes through nice. Needs more orange flavor and sweetening. Added 1/2 oz more sweet orange peels.

1/4/24 (Day 34)

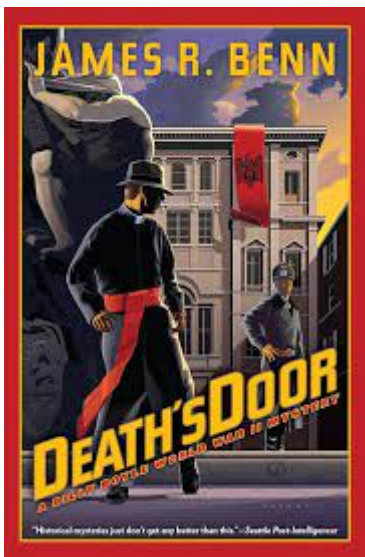
Racked off orange peels and nibs. Added about 1 cup orange

juice and 1 pound of Trader Joe's Organic Unfiltered Honey from Uruguay. Gonna let it oak for about a week. F.G. = 1.041 after back sweetening. **9.8% ABV.**

1/17/24 (Day 47)

Bottled today. I got 3 full bottles and 5/8 of a small bottle. Labels printing at work and will label tonight.

James R Benn ~ Death's Door (Book 7)



Started on 1/1/24. Back to an old friend.
1/14/24 I finished the book. 14 days.

Billy, Kaz and Big Mike are sent to the Vatican. There was a murder of a priest. Billy has to rescue Diana, find the killer and stay alive. He does a great job of all three of those. This was a really good book. There were a lot of names and priests and a lot of talk about Vatican City. I can't wait to start the next book.

Giving this a 8/10.

Gillian McAllister ~ Wrong Place Wrong Time



Started this on 12/21/23. I think I should be able to finish this before the end of the year. I've only been reading one night and I'm already about 15% into the book. Is she having De Ja Vu or is she a time traveler?

I finished on 12/31/23. 10 Days. Not to shabby but the book was *really* (and I mean REALLY) good. Jen watches as her son commits a crime. Her and Kelly (her husband) are heartbroken. Jen wakes up the next morning...in the past. How far back will she go? What needs changed in order to save Todd (her son) from committing this crime? Well it's a long ways. Book is very well written. Had me guessing until the very end. Ending is great.

MRM ~ BlackBerry Jelly Roll Morton

Original creation day is 10/16/23. This is a split from John Handy Traditional

11/5/23 (Day 1 of split)

1 gallon yield

This is the split mead. I used Lahua honey for a traditional mead and separated a gallon off of it. I added 2lb frozen black berries and 1 oz American Oak and .5oz whiskey oak chips. I'm planning on letting the berries go clear.

11/10/23 (Day 6 of split)

I tasted this beast today. Needs more time on the oak and the berries. Giving it another couple weeks before racking and back sweetening. The blackberries really shine nicely though. It's gonna be a great one. Just like Jelly Roll Morton!

12/1/23 (Day 27 of split)

Racked off blackberries and **stabilized**.

1 crushed campden tablet added as well as 1/2 tsp Potassium Metabisulphite & 1/2 tsp Potassium Sorbate (for stabilization)
Now we just let it clear for a couple of weeks to bottle it.
It's not close to a full gallon

12/4/23 (Day 30 of split)

This is gonna need cold crashed. I'd like to bottle this on Friday. Still floaties and a lot of sediment.

12/22/23 (Day 47 of split)

Back sweetened with Eurthrotyl till I liked it. It's still not very sweet and blackberries don't come through much. This one will just be kind of OK.

Bottled and labeled.

MRM ~ Roland's Ancient Orange



10/26/23 (Day 1)

3lbs Menards Honey
3 lbs Sam's club Honey
2 Navel Oranges
2 Cinnamon Sticks
3/4 tsp Ginger
3/4 tsp Clove
2 tsp bread yeas
2 Gallons Spring water

I mixed all the ingredients. In the original JAOM recipe it says mix and let sit. No gravity, no swirling, nothing...That's what I did, but I'll estimate the gravity to 1.070. If it goes dry (which it might) it would be **around 9.2% ABV**.

11/30/29 (36 Days)

I'm entering this for Roland, but it wasn't created on Roland's week. I just needed to wait to get to a good artist to name this. I'm going to take a gravity reading and taste tomorrow 12/1/23.

12/8/23 (44 Days)

This has been cold crashing outside for about 24 hours. It's only about 44 degrees outside. That should be cold enough.

12/22/23 (58 Days)

Racked into pitcher, back sweetened with 1/2 cup honey and bottled. There was 2 gallons so there was 2 pitchers full. Tasted great! Hope it was stable though. F.G. = .992
(actually 10.3% ABV)