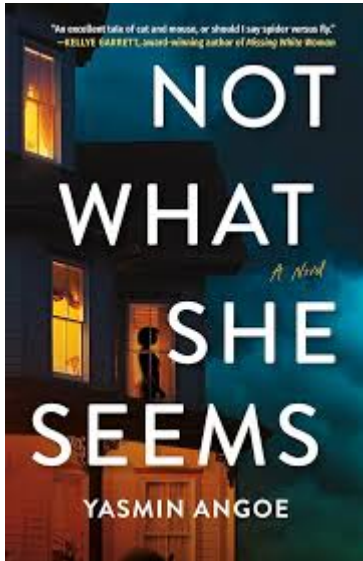


Yasmin Angoe ~ Not What She Seems



Amazon First read. I started this book on 9/16/24 and finished on 10/13/24. Right during the move.

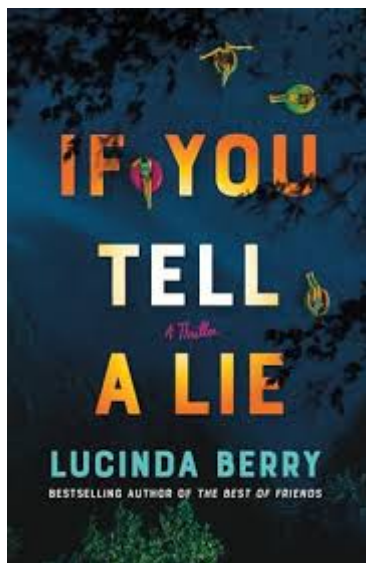
The book was just ok for me. Chapters were long, story was good and characters were well written.

Jacinda (Jac) Brodie a college student has an affair with her prof. It didn't go well and has to return home for her grandfathers funeral. She left home because the town (and she) thought she pushed her dad off a cliff and killed him. Town secrets and a mysterious new wife of the Mayor lead her down a dark hole of secrets revealed.

Finished the book in 28 days but still only giving it a 7/10.

Lucinda Berry ~ If You Tell a

Lie



Well, it's Lucinda so of course I'm going to read it. I started it on 9/1/24. Finished on 9/15/24 (14 Days)
The book was just OK for me. Lucinda has written some bangers and this one just isn't one of them.

It revolves around 4 girls who go to camp every year. They're outcast kids otherwise. The ring leader Blakely is not a nice person.

She gets the other 3 involved in a prank that goes terrible wrong. They live with the guilt for 25 years. Then Blakely gets them AGAIN!

I'm only giving this book a 6/10. Characters were well written and chapters were generally short.

MRM ~ Cannonballs are made of Bananas



6/19/24 (Day 1)

6 lbs Golden Lake Honey
1.5 lbs very ripe bananas
2 Gallons spring water
1 tsp pectic enzyme
Mangrove Jacks yeast

Boiled the bananas (peel and all) in about 1/2 gallon of the spring water. Used the other half to help warm the honey for easier pour. It worked!

Boiled bananas for 20 minutes. Added the bananas to a bag while straining the hot water into the bucket. Added the warm honey. Added the rest of the water. Mixed well and let cool. Don't want to kill the yeasts.

S.G. = 1.080 but the water was very warm. Gonna take another reading after it cools a bit. (**10.6% potential ABV**)

I used all of my Golden Lake honey so I won't have any for back sweetening. I'll have to use another for that.

6/21/24 (Day 3)

Added 1 tsp DAP

6/24/24/ (Day 5)

Added 2 tsp Fermaid-0

7/5/24

S.G. = 1.000. Removed bananas. Still setting on yeast.

7/19/24 (Day 30)

Racked off yeast into new bucket and Stabilized with 1 tsp metabisulphite and sorbate.

Leave it for 24 hours.

7/24/24 (Day 35)

Added 3 lbs of frozen bananas, 6 full graham crackers, 1/4 lb brown sugar and 1 tsp vanilla extract. Will back sweeten in a week or two.

8/12/24 (Day 55)

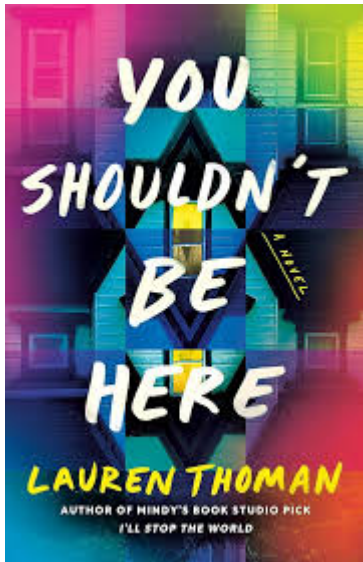
Removed the bananas and graham crackers. Added another 1/2 cup brown sugar and 1/2 tsp vanilla. Let clear and bottle.

9/4/24 (Day very long time)

Bottled today. The labels are dated wrong for the bottle but by only a few days. It's clear and nice today. Let's see what it looks like in a month.

Final bottling gravity was 1.018. It still tastes sweet even though it isn't.

**Lauren Thoman ~ You Shouldn't
Be Here**



This is an Amazon First Read. Starting the book on 8/16/26.
Never read the author before.

Finished on 8/31/24. I liked it. There were lots of characters. Chapters were kind of long. Rent a house from a slum lord and see what “ghosts” you can conjure up. A dead body in the wall behind the closet, voices sounding like they’re in the shower. Do the kids get their revenge? Read the book and find out.

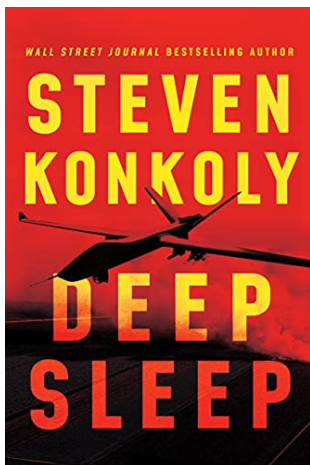
I’m giving this book a **7/10. 16 Days**

Steven Konkoly ~ Deep Sleep (Devin Grey Book 1)

I found this author and just finished 1 book. I’m starting this book in the Devin Grey series on 7/19/24. I’ll let you know how it goes. I just finished this book on 8/16/24.

That's the longest it's taken me to read a book. I mean it was OK but not that great. Lots of geopolitical stuff and Russian sleeper network in the US. Names became muddy but the main characters were written well. Devin's mother left him cryptic notes to find the mother load of info on the sleeper cell. He recruited people to burn it to the ground. Well, they didn't exactly do that.

I'm giving this book a 6/10. **29 days....Damn.**



Version 1.0.0

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)

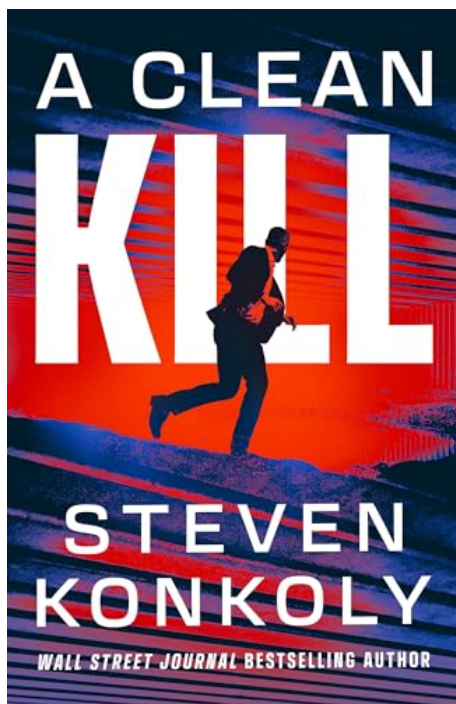
Bottled and labeled this beast! It's gonna be good!!!!

Steven Konkoly ~ A Clean Kill (Garret Mann Book 1)

Amazon First Read: Started on 7/1/24. I really liked this book. The characters are memorable. There are a lot of acronyms in the book that get a little muddy sometimes. Overall really liked it. Finished on 7/18/24. 18 Days.

Garret and his cohorts are on the chase of a serial killer who dumps his victims from north to south. Florida to Minnesota. What they find is way bigger than just one man.

Serrano, a Mexican police officer, has joined Mann's team. She's a badass looking to avenge her mother's killer. Does she get her vengeance? Read the book to find out.



MRM ~ Holiday with IPA



NOPE, Not a mead, but kind of is.

6/19/24 (Day 1)

1 Gallon recipe for the keg

2.12 lbs CDW Bavarian Wheat Extract

.75 oz Citra hops (60 min boil)

.80 oz Calypso hops (30 min boil)

.50 oz Tettnang hops (5 min boil)

8 oz Trader Joes Honey

1 gallon spring water

1 package SafAle S-04 yeast

S.G. = 1.060 (potential 7.9 ABV)

The total boil time was 60 minutes. Added the hops during the schedule. It boiled over once. Directions for yeast say just sprinkle so no hydrating before pitching. I bought more tube to use as a blow off. It needed it. It started very strong and is still going after 2 days.

6/24/24 (Day 5)

S.G. = 1.010

7/5/24 (Day 17)

F.G. – 1.010

1 Tblspn Eurithrotol, 1 Tblspn Lactose powder

Went into keg today. 35 psi of pressure till Drew gets home then we will drink it all. She's hoppy for sure. **6.6% ABV.**

MRM ~ Goodman's a Viking Too



5/2/25 (Day 1)

1 Gallon Spring Water
32 oz Knudsen Black Cherry juice
32 oz Knudsen Tart Cherry juice
12 oz frozen raspberries
24 oz Frozen Sweet Cherries
2 Black Tea bags
1 oz Mexican Hibiscus
1 oz TeaJitsu Cherry Tea
2 lbs honey (I forget what I used)
Mangrove Jack's Mead yeast

Brewed the black tea, hibiscus and cherry tea in coffee pot with 6 cups of water. Then I poured it back in and ran it through again so it's double brewed tea. I was strong.

Thawed the fruit and added to mesh bag for easy removal. NOT DOWN THE DRAIN!!!!

Mixed the ingredients in bucket and pitched dry yeast.

Somehow I failed to get a starting gravity reading. I think it was 1.080 so it won't be super strong.

5/10/24 (Day 8)

S.G. = 1.002. It's thin but very tasty. Not hot at all. This one isn't going to last long at all.

5/24/24 (Day 23)

Racked off berries and yeast to 2 gallon carboy.

1/2 tsp metabisulphite

1/2 tsp sorbate

It's stable!!!

6/19/24 (Day 49)

Racked into single gallon carboys. I got just a little over 1 1/2 gallons. Added 6oz (weight) of honey to back sweeten to 1.018. It's perfect!! I mean really really good. I added 1 campden tablet per gallon. Gonna let that set for a week then bottle this bad boy!!! This will be about a **10.6% ABV**.

7/5/24

Bottled this beast today and already can't wait to start drinking it.

MRM ~ The Square "Root" of the Sun....Ra



4/14/24 (Day 1)

2 Gallon recipe

1 lb Trader Joe's Mesquite honey

3 lb Glenn's Honey

2 gallons spring water
Lalvin QA23 yeast
1 tsp Fermaid-0
.5 – .8 oz Zatarains Root Beer extract

Mixed the ingredients to start a traditional mead. I reconstituted the yeast with a small amount of water and honey. Will let this ferment and add the root beer extract in secondary.

S.G. = 1.062 (about 8% ABV)

4/15/24 (Day 2)

1 tsp Fermaid-0

5/1/24 (Day 18)

I did a lot of other mead stuff but didn't touch this today.

5/10/24 (Day27)

Still pretty gassy. S.G. = .996 so it's done.

1/2 tsp Metabisulphite

1 tsp Potassium Sorbate

1 tsp Tannin

Stabilized and racked today.

Still waiting to add the root beer flavoring and back sweeten. Gonna give it a week.

5/24/24 (Day 41)

Racked into single gallon carboy. Back sweetened and added root beer extract. Almost 2 full gallons. It may need more sweetening.

6/19/24 (Day 67)

Bottling Day!!!! I added 2 tsp lactose powder, stirred and tasted. It's good. **8.7% ABV** so not super high! I got 9 bottles. Labels printed and attached.