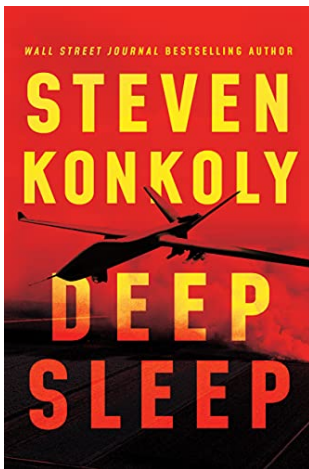


Steven Konkoly ~ Deep Sleep (Devin Grey Book 1)

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 "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 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)

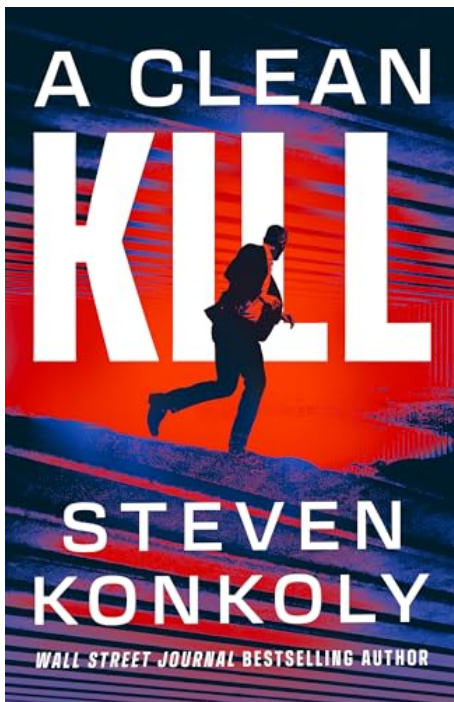
Bottled and labeled this beast! It's gonna be good!!!!

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 hopy 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 Jacks 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.

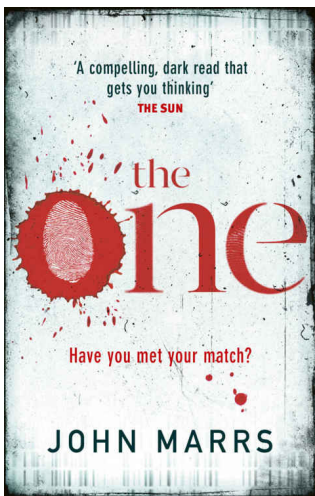
5/24/24 (Day 41)

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.

John Marrs ~ The One



I started this book on 5/17/2024. I've read another book by John this year already. It was good with lots of twists so I hope I enjoy this one too.

I finished on 6/3/2024. 18 Days.

This was a very good book. Are you "matched" with the right one? What if the right one was another male, dying or a serial killer? This book shows what could happen if we were DNA matched with the right partner.

I'm giving this book a 9/10

MRM ~ Karma



4/11/24 (Day 1)

1 gallon recipe

2.11 lbs honey. I used several "leftover" honeys for this.

2 oz ginger. cut into slices

2 cinnamon sticks

1 Black Tea teabag

1/2 tsp clove

Lalvin QA23 yeast

1 Gallon bottled water

I started by boiling the ginger, cinnamon and tea bag for 10 minutes in 1/2 of the water. At the 10 minute mark I added the 1/2 tsp clove (ground) and boiled for 5 more minutes. While that was boiling I re-hydrated the yeast with some warm honey water that was 92 degrees. Mixed all the honey and rest of cold water in the carboy and stirred vigorously. I added the warm tea mixture to include the ginger and cinnamon sticks. I pitched the yeast at 98 degrees. Topped it with an airlock and now we let that ferment.

Starting gravity = 1.076 or about 10% ABV if it goes dry.

4/12/24 (Day 2)

1 tsp Fermaid-0 for nutrient

4/14/24 (Day 4)

I had to remove the ginger. It was too overpowering. I can always add more in secondary.

1 tsp Fermaid-0

S.G. = 1.042

5/1/24 (Day 21)

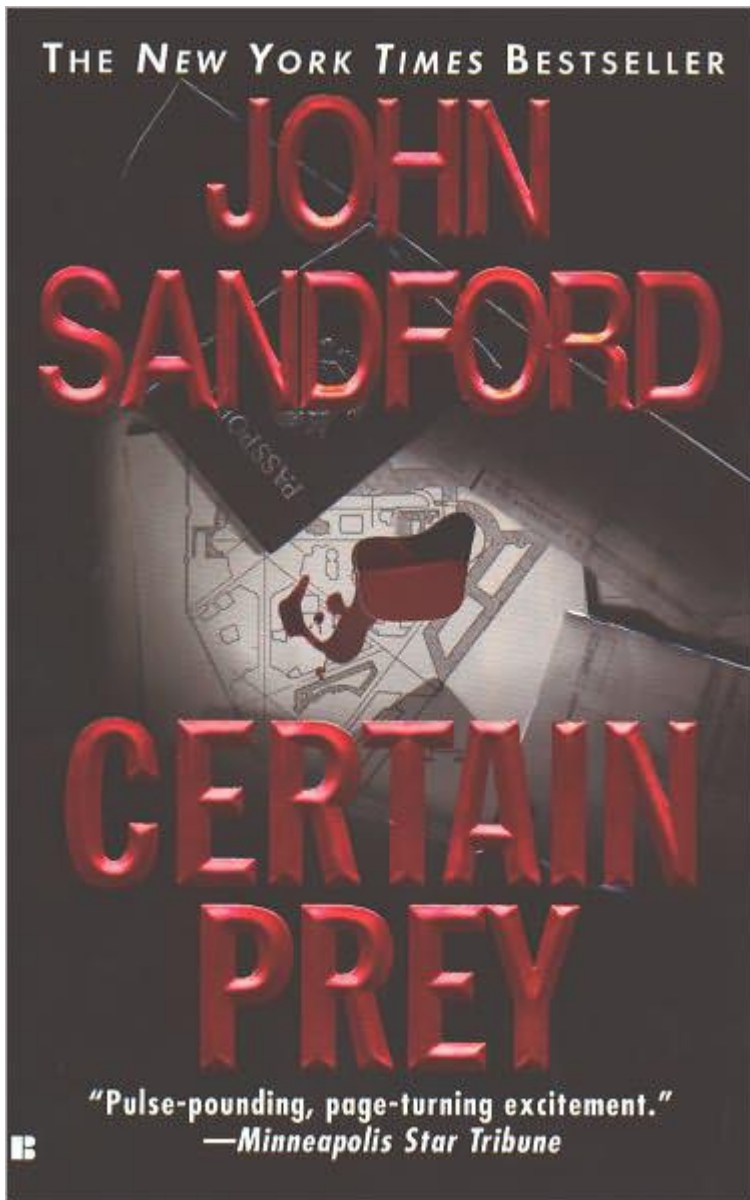
I racked into clean carboy. S.G. = 1.000. I **stabilized** with Sorbate/Metabisulfite. I added 1/4 tsp tannin.

It's very gingery. Not sure I'll do much more to this than back sweeten. **ABV = 10%**

5/14/24 (Day 34)

Bottled this beast today. It's nice.

**John Sandford ~ Certain Prey
(Book 10)**



Oh, Lucas...You old friend. I started this book on 5/1/24. Finished on 5/16/24. 15 days. Not to shabby. Great book. Good story. Characters really well written. I could picture them ALL. Carmel Sloan, a predominate lawyer ordered a hit on Allen Hale's wife. The hit man was a woman, Drinker. They became friends and had to take out several more people to "cover their tracks". Lucas had all the evidence he needed against Carmel. She cracked and committed suicide. Drinker get away??? Read the book to find out.

9/10 and 15 days.

MRM ~ Dizzy's the Doctor



4/14/24 (Day 1)

1 Gallon recipe

2 1/2 2 liters of Dr. Pepper (Just filled to the gallon mark)

1 tsp baking soda

1/2 packet Lalvin 71B yeast

S.G. = 1.042

Mixed all ingredients and let degas. Pitched yeast dry.

4/15/24 (Day 2)

1 tsp Fermaid-0

5/1/24 (Day 18)

Racked into clean vessel. **S.G. = .996** so it's done.

Stabilized with Sorbate / Metabisulphite. 1/4 tsp tannin.

Will need some back sweetening before bottling. It's thin but does taste like D.P. **6% ABV** so not to bad.

5/14/24 (Day 30)

Bottling day!!! Labels created and printed. Back sweetened to 1.020 and bottled.

It's thin and not very flavorful. I almost dumped it but Kendra said no. She'd drink it.