

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.

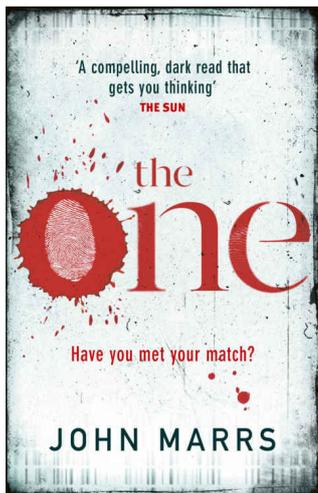
5/24/24 (Day 41)

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 on 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)

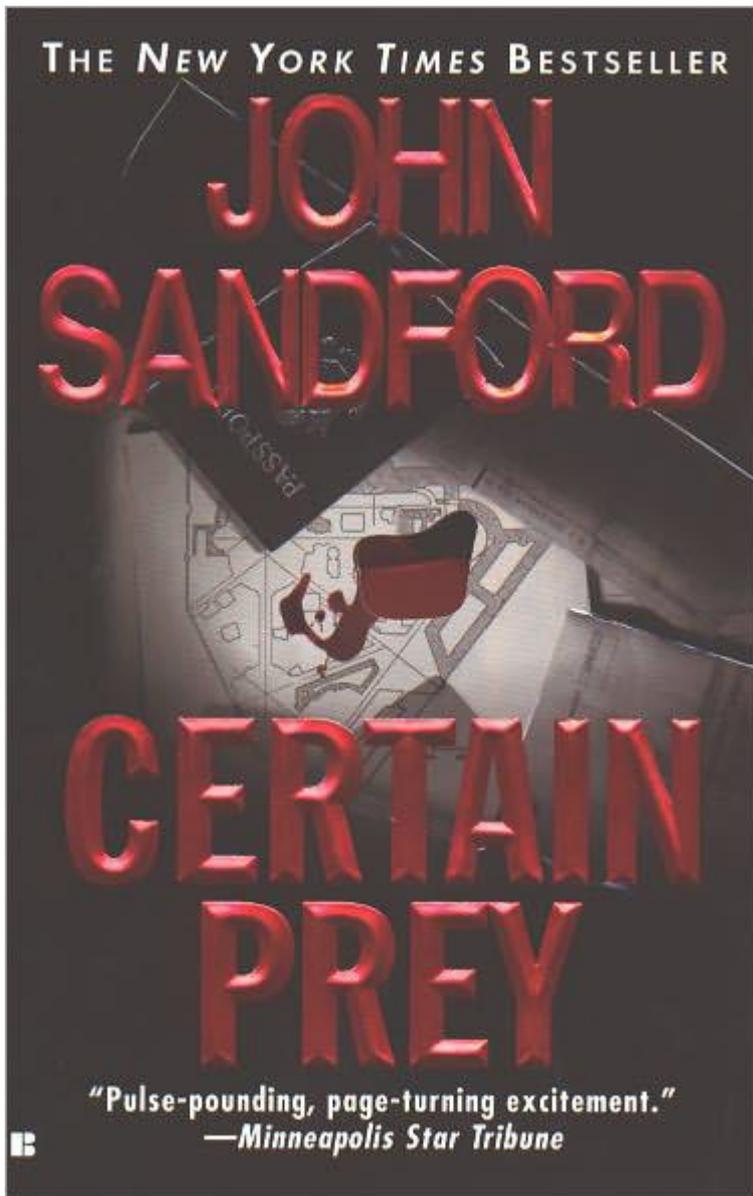
I racked into clean carboy. S.G. = 1.000. I **stabilized** with Sorbate/Metabisulfite. I added 1/4 tsp tannin.

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.

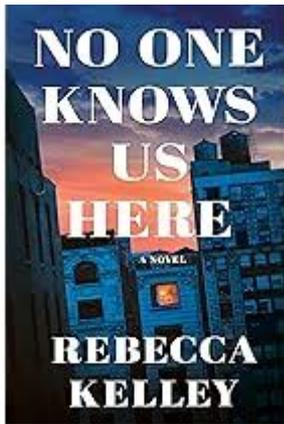
Will need some back sweetening before bottling. It's thin but does taste like D.P. **6% ABV** so not to bad.

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.

Rebecca Kelley ~ No One Knows Us Here



Started this book on 4/17/24. Not sure if I've read anything by her yet. Looks interesting. So I finished this book today. 5/1/24. 15 Days. I really enjoyed it.

Rosemary is a down and out on her luck woman. She's got a menial job. Her sister Wendy is living with grandma. Parents died. Rosemary tries being a prostitute. It didn't work for her. Then Leo Glass, the billionaire, makes her an offer she can't refuse. Be his girlfriend for 6,000 a month plus an apartment. She brings Wendy to live with her and meets Sam, the next door neighbor. She falls for Sam but is under contract with Leo.

Leo turns weird. Rosemary kills Leo. Trial. Then what happens??? Read the book.

I give this book an 8/10. I enjoyed the writing style. Some chapters were really long.

MRM ~ E.S.T. Smooth Caramel



2/2/24 (Day 1)

1 Gallon Batch

2.8 lbs Kroger Clover honey

25 oz Torani Classic Caramel Syrup

1 tsp Fermaid-0

1/4 tsp wine tannin

Lalvin QA23 yeast

1 gallon spring water from dollar tree

Mixed all ingredients together and pitched dry yeast.

S.G. = 1.110 or about 12% ABV if it goes dry

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)

S.G. = 1.024

Actually a nice flavor

2/23/24 (Day 22)

S.G. = .998 it's done. It's hot and needs lots of time.

3/2/24 (Day 30) Stabilized

1/4 tsp Metabisulphite

1/2 tsp Potassium Sorbate

Racked into clean carboy to clear. No tasting.

14.9% ABV

5/1/24 (Day 90)

Bottled and labeled today. No additions. It's got an almost artificial flavor. It's still a little hot on the alcohol side. Needs time. **It's very clear.**

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!

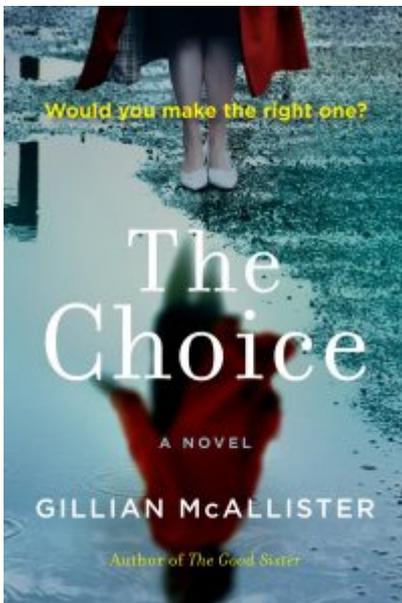
Labels printed and applied.

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

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 too 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 too many days on this rubbish. **18 days to finish.** This is a **2/10** for me.



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.