

## 2004 & 2005 National Members' Recipes

### White Port Style Members Recipe 2004 Supplied by Charles Hill

#### Ingredients

1200 gm Canned Peach Slices in syrup  
400 gm Canned Apricot Halves in syrup  
1000 ml Apple Juice  
275 ml White Grape Concentrate  
900 gm Fresh Banana Flesh (no skin)  
450 gm Sultanas  
450 gm Sugar  
5gm Oak Granules  
High Alcohol Tolerance Yeast such as Gervin 21%  
Nutrients  
Pectin Destroying Enzyme

#### Method

Prepare the yeast then build a starter using the apple juice.

Wash sultanas to remove the oil coating then chop them and place in a fermentation bucket.

Cut the bananas into slices and boil uncovered in a litre of water for 20 minutes. Strain the liquid onto the chopped sultanas; lightly press the banana pulp. Put the oak granules in a cup and cover with boiling water; leave to stand for 15 minutes then add the granules to the bucket, Allow to cool to room temperature then add pectin destroying enzyme, yeast nutrient and the yeast/apple juice starter. Ferment on the pulp.

After two days liquidise the canned fruit and their packing fluids and add to the fermentation bucket with the sugar.

After a further two days strain off the pulp, add white grape concentrate, make up to 4.5 litres, transfer to a demijohn and ferment to completion. Clear in the normal way.

Providing you have used canned fruit in syrup and the wine has fermented to dryness, it should contain around 20% alcohol, which matches the commercial product (note that if you used canned fruit in fruit juice it will only be around 18.5% alcohol).

The wine should be stabilised and sweetened, and the acidity adjusted if necessary. White Port is not as sweet as many wines of this alcohol level. A suitable sweetness for this wine would be similar to that of the Fine White Ports made by Grahams and Calem which both measure 1.018 on my hydrometer.

### Beer Recipe Members Recipe 2004 Supplied by Phil Turner

Makes 2 gallons with an O.G. of 110

8lb Pale Malt

14oz Roast Barley

8oz Crystal Malt

2oz Chocolate Malt

8oz Dark Muscovado Sugar

4oz Goldings or Fuggles

Mash @ 65, using own schedule.

This was originally the County Beermakers 1983 Anniversary Recipe.

### Dry Apricot Melmotel Members Recipe 2005 Supplied by Charles Hill

*Melmotel is a general term for an alcoholic drink made from honey and fruit juice. They are cheaper to make than mead as they use less honey and the quality of the honey is not so important. They also normally ferment out more*

*reliably. The aim here is to make a wine of 11-12% ABV, flavoured with apricots and retaining the characteristics of the honey.*

#### Ingredients

1 litre white grape juice  
1lb dried apricots  
6 oz sugar  
1lb honey  
nutrients  
pectic enzyme  
yeast (Gervin E or similar)

#### Method

Rehydrate the yeast in accordance with the instructions on the packet and then build up a starter using the grape juice. Chop the apricots and pour three pints of boiling water over them. Leave to cool. When cool, add the sugar, nutrients, pectic enzyme, the yeast starter and any remaining juice. Ferment on the pulp for 2-3 days. Strain off the pulp and transfer to a demi-john. Dissolve the honey in water to give a total (honey and water) of 3 pints; heat in a saucepan to 60°C and keep it at that temperature for 15 minutes. **Do not boil it.** After the 15 minutes, cool it and add it to the demi-john. Make the volume up to 1 gallon with cooled boiled water. Ferment to dryness and rack in the usual way. The fruit should provide sufficient acid for a dry white wine, but adjust, to taste, if necessary.

### **Beer Recipe Members Recipe 2005 Supplied by Bill Elks**

Makes 1 gallon  
2lb Pale Malt  
4oz Crystal Malt  
2oz Flaked Maize  
¾oz Challenger Hops – in boil  
¼oz Goldings Hops - "late added"

O.G. 1.055 (A.B.V 5.5%)  
Mash at 152°F – Mature in bottle for 3 months