

## 2005 & 2006 National Members' Recipes

### **Dry Apricot Melmomel Members Recipe 2005 Supplied by Charles Hill**

*Melmomel 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 put it in 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.

### **Almond and Raisin Social Members Recipe 2006 Supplied by Audrey Atwell**

#### **Ingredients**

2oz blanched almonds  
1 lb raisins  
½ pt white grape concentrate  
3 lemons  
1½ lbs white sugar  
1 lb soft brown sugar  
1 tsp tannin  
1 tsp nutrient

1tsp pectolase  
2 tsp glycerine  
High alcohol yeast: Gervin or Lallemmand  
White sugar for feeding

### **Method**

1. Wash raisins to remove oil coating, then chop, together with almonds, and place in a large saucepan.
2. Pare lemons and add peel to saucepan (save juice for later)
3. Add 7 pints of water, bring to boil and simmer for 30 minutes.
4. Remove from heat, add sugar and stir until dissolved.
5. Allow to cool before transferring to bucket.
6. Prepare yeast starter with warm water.
7. Add concentrate, glycerine, lemon juice, tannin, pectolase, nutrient and yeast starter to the bucket.
8. Cover bucket and stand in a warm place for 7 days, stirring twice daily.
9. Strain into a demi-john and fit airlock.
10. When S.G. falls to approx 1.006, feed sugar, 2 ozs at a time, and repeat until fermentation is complete.  
Rack into a clean demi-john every 2 months, or as required.  
This wine should finish as a sweet social at approx 1.020, with around 18% alcohol – sweeten and adjust acidity if necessary.

## **Barley Wine Members Recipe 2006 Supplied by Rod Carroll**

### **Ingredients**

Makes 1 gallons with an O.G. of 110  
5lb Pale Malt  
1.9oz Goldings  
1/10oz Goldings Dry Hopped  
Hard Water  
Wine yeast (champagne) and ale yeast

This Barley wine is taken from the excellent, and completely revised with additional recipes, book of Old British Beers and How to Brew Them. Many thanks and appreciation to Durden Park and Dr John Harrison in particular for his research and their practical experiments.