

2006 & 2007 National Members' Recipes

Almond and Raisin Social Members Recipe 2006 National 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 National Supplied by Rod Carroll

Ingredients

Makes 1 gallon 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.

A.D.W.RED SWEET Member's Recipe for 2007 National Supplied by Chris Jones

Ingredients

3 lb Elderberries
2 lb Blackberries
1 lb Damsons (If not available use Black Plums)

4 oz Raspberries
50 oz Sugar
Pectolytic Enzyme
Gervin No.3 Yeast (or similar)

Method

1. Liquidise the fruit in the minimum of water.
2. Place the resulting slurry in a small plastic bucket, add two teaspoons of sulphite solution and Pectolytic enzyme.
3. Cover the container and leave it 12 to 24 hours in a warm place. Add 1 lb of sugar and the yeast, allow to ferment for 7 days.
4. After 7 days strain into a demijohn. The demijohn should only be about half full at this stage.
5. Now make a sugar syrup with a bag (1kg) of sugar dissolved in 2 litres of hot water.
6. Check the S.G. of the must; if it is below 1.030 add half the sugar syrup to the demijohn.
7. Allow the fermentation to continue for a further 7 days before checking the S.G. again. If it is now below 1.020 add half the remaining sugar syrup.
8. Continue this process until all the syrup has been used, finally topping up with water. Allow the must to ferment until all activity ceases.
9. Rack and clear the wine in the usual way. If necessary, sweeten with red grape concentrate.

**A.B's "EASY" I.P.A.
Member's Recipe 2007 National
Supplied by Alan Bailey**

Ingredients to make one gallon.

2 lbs Light Spray Malt.
4 oz Crushed Crystal Malt.
2 oz Flake Barley.
½ oz Goldings Hops. (Save small amount for adding during
½ oz Northdown Hops. last 10 minutes of boil)
Pinch of Irish Moss. - Add halfway through boil.
Boil for 1 hours at 150F. O.G. 1055. (A.B.V. 5.7% approx)