

2008 & 2009 National Members' Recipes

A 'Cyment' Mead Members Recipe 2008 National Supplied by Les Hopper

Ingredients

3lb Clear Honey
2 litres Grape Juice
2 litres Apple Juice
1tsp Bentonite
0.5tsp Tartaric Acid
0.5tsp Tannin
Gervin varietal B yeast or any yeast for a quality white wine

Method

1. Mix the honey with 1 litre of the grape juice and 1 litre of the apple juice by heating the juices in a saucepan, stirring in the honey until thoroughly mixed.
2. Add the remaining grape and apple juices and when cooled to approx 70°F, place in a demijohn. The remaining ingredients should then be added prior to adding the yeast.
3. Prepare the yeast starter and add to the demijohn.
4. Ferment out to 1.005 / 1.010 to provide a medium sweet mead with some honey sugars unfermented to provide the sweetness. The alcohol level will be no more than 11% which is quite acceptable.
5. When considered satisfactory, stabilise the wine and add a campden tablet to prevent further fermentation. The finished wine may take a time to clear.
6. Although tradition would suggest that the mead should be kept for about a year to mature before drinking, this recipe will provide a pleasant drink after a couple of months, but may need clearing with a quickfine filter or similar.

Summer Ale Members Recipe 2008 National Supplied by Richard Baldwin

Ingredients

Makes 1 gallon with an O.G. of 110
14oz Pale Malt
14oz Lager Malt
4oz Wheat Malt
Usual brewing methods and water hardness of your choice
Goldings hops to 3 AAU's, Styrian Goldings hops 1/3oz late, optional late hops
O.G. 1048-1050

Special Recipe Class 101 2008 National 50th Anniversary Golden Medium Sweet Wine (Prize: bottle of Monbazillac Wine)

Ingredients

2lb Peaches
1lb 8oz apricots
4oz dried apricots
4oz clear honey
1 litres White Grape Juice
1 litres Apple Juice
Nutrient
Pectic Enzyme
Bentonite
1lb 8oz white sugar
8oz soft brown sugar
Yeast

Method

1. Wash, stone and chop the fruit. Place in bucket, cover with water, add a Campden tablet and leave for 24 hours.
2. Add other ingredients (only 1lb white sugar) and leave to ferment for 5 days.
3. Strain off solids into a demi-john, add brown sugar and ferment to dryness.
4. Add Campden tablet and leave for a few days before racking.
5. Add a further Campden tablet, some wine stabiliser and the last 8oz sugar to sweeten.
6. Taste to see if further sugar needed. Final gravity should be in range 1015 - 1020.

Parsnip Sweet
Members Recipe 2009 National
Supplied by Charles Shelton

Ingredients

3 lb Parsnips
0.5lb Raisins (use the best brand)
0.5pt White Grape Concentrate
2 Oranges
2 Lemons
1 Vit B1 tablet
1tsp Yeast Nutrient
1tsp Pectolase
1tsp Bentonite
1tsp Tartaric acid
0.25tsp Tannin Powder
Sugar to make SG1085
Wine Yeast

Method

1. Wash the parsnips well to remove the soil, peel and cut the parsnip into inch cubes. Place in a pan with 3 pints of water and bring to the boil, simmer until they become soft but not mushy.
2. Strain hot liquid into fermenting bucket (use the parsnips for cooking; they can be frozen into portions for later use with meals).
3. Rinse lemons and oranges in hot water to remove any preservatives, slice and add to the bucket. Wash and mince the raisins and add to the bucket. Add concentrate.
4. Top up to 1 gallon, using cold water, add nutrient, Vit B1 tablet, pectolase, tannin, acid, bentonite and yeast.
5. Add enough sugar for an SG of 1085.
6. Ferment for 6 days in the bucket, then strain the liquid into a demi-john. Keep adding 50z sugar each time the must drops to approx 1010 and until fermentation ceases.
7. Clear the wine and sweeten to balance.

Mo's Mystic (Dry) Stout.
Members Recipe 2009 National
Supplied by Maureen Western

Makes 2 gallon mash

Ingredients

4 lbs Pale Malt.
4 oz Crystal Malt.
6 oz Flaked Barley.
6oz Roast Barley
2oz Chocolate Malt
2oz Fuggles Hops
1/4 oz Challenger Hops

Method

Mash the ingredients except the hops at 66.5C for 1.5 hours, drain and sparge. Boil the wort with the fuggles hops for 1.5 - 2 hours, add the challenge hops for the final 15 minutes of the boil. Anticipate O.G. 1052 to 1056. Allow 3 months for maturation in the bottle.

