

## 2010 & 2011 National Members' Recipes

### Dry Gooseberry Members Recipe 2010 National Supplied by Andrew Bristow

#### Ingredients

2 lb Gooseberries	Rohament 'P' Enzyme (optional)
4 oz Strawberries	Pectolytic Enzyme
½ lb Ripe Bananas	Amylase Starch Enzyme
2 litres White Grape Juice	Bentonite
21 ozs Sugar	Nutrient and Yeast

Put 1½ pts of boiling water on the gooseberries and strawberries (frozen or fresh). When cool add a Campden Tablet and Rohament 'P'. Leave for 24 hrs mashing with a potato masher. Dissolve 21ozs sugar in 1 pt of boiling water and put into a demijohn. Strain the fruit into the demijohn. Simmer bananas (sliced without skins) in ½ pt boiling water for 20 mins and strain into the demijohn. Add white grape juice. When cool add pectolytic enzyme, amylase, nutrient, yeast and bentonite. When initial fermentation has subsided and S.G. drops to just above 1.000, rack to a clean demijohn and top up to neck with white grape juice.

When fermentation stops add a Campden Tablet and if not clear, finings.

This wine was the winning Dry Gooseberry Wine in 2008.

### Bavarian Wheat Beer Members Recipe 2010 National Supplied by Charles Hill

Wheat beer accounts for a high percentage of beer consumption in Bavaria. The beer is normally cloudy, but there are clear (Kristall) versions. They should retain a good white head, with a light to medium body. Bitterness, hop aroma and hop flavour should be low, with no acetyl. O.G. 1.048 – 1.050, giving 5 -5½ % ABV.

#### Ingredients for 1 Gallon.

1 lb Pale Malt,  
1 lb Wheat Malt.

0.4 oz (start of boil) hops weight based on Tettnang with 4% Alpha acid. Add a few extra hops 5 minutes from end of boil.

#### Method

Traditionally a decoction mash, the grains would be mashed for ½ hour at 50C and then raised to a normal mashing temperature. Alternatively it's alright to use a single temperature infusion mash but at a degree or so cooler than normal. Use a German Variety of hop such as Tettnang, Perle or Hallertau to produce 20 EBU or lower (1.6 Alpha acid units per gallon). Use any top – fermenting ale yeast, Charles recommends Wyeast Strains 3068, 3333, 3056 or 3638, as a liquid culture, preparing a starter 1 or 2 days earlier.

### Medium Dry Rosé Members Recipe 2011 National Supplied by Charles Hill

#### Ingredients

1¾ lb Redcurrants (fresh or frozen)  
½ lb Strawberries (fresh or frozen)  
0.5 litre white grape juice  
Gervin B yeast (black label)  
1¾ lb sugar  
nutrients  
1tsp Pectolytic Enzyme  
boiled water to 1 gallon  
To sweeten, approx litre Apple juice (not from concentrate)

## **Method**

1. Cover the redcurrants and strawberries with water, crush the fruit, add a campden tablet and leave for 24 hours.
2. Meanwhile rehydrate the yeast and build up a starter with grape juice. Next day strain the liquid off the redcurrants and strawberries, squeezing lightly.
3. Dissolve the sugar in water and add with strained liquid to the demijohn. Top up to 1 gallon with cooled boiled water. Add the nutrient and pectolytic enzyme and ferment out to completion.
4. When fermentation stops, add ½ litre of apple juice (good quality) adjusting the wine to medium dry. You will now have slightly more than 1 gallon but it should fit in a demijohn.
5. Stabilise the wine with campden and ¼tsp potassium sorbate. Use finings if necessary. The finished wine should be 12 - 12.5% ABV.

## **Amber Ale (for a cold night) Members Recipe 2011 National Supplied by Colin Parton**

### **Ingredients for 1 Gallon**

- 2.66 lb Pale Malt
- 0.75 lb Amber Malt (possibly diastatic)
- 1.45 oz Fuggles hops

Follow normal mashing process, mash 1½ hrs at 65°C. Sparge, then boil 1½ - 2 hours. Anticipated OG 1072. Mature for 4-5 months.