

2014 & 2015 National Members' Recipes

Dry White Table Wine Members Recipe 2014 National Class 19 Supplied by Chris Jones

Ingredients

3ltr preservative free pure apple juice
3 heads fresh elderflowers or 30g dried elderflowers
675g granulated sugar
5g pectic enzyme
1 x 3mg vitamin B tablet

5g tartaric acid
5g Yeast Nutrient
1 packet white wine yeast

Method

Activate the yeast with a little warm water. Pour the apple juice into a bucket, and add the sugar with 0.5ltr of boiling water. Wash the fresh elderflowers and add to the bucket. Dried elderflowers can be added straight to the bucket. When cool, add the acid, nutrients and pectic enzyme. Stir well, and pour in the yeast. Cover and leave in a warm place for fermentation to begin. Stir daily for 3 days, then strain the must into a demijohn. Proceed in the normal way. Rack, top up and add a crushed Campden tablet when wine is dry. This wine can be drunk after 3 months, but is better after 6 months.

CZECH STYLE PILSNER Members Recipe 2014 National Class 78 Supplied by Charles Hill

Ingredients

For 5 litres
1 kilo Pilsner Malt
Saflager Yeast or other suitable lager yeast

35 grams*	Saaz hops
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Method

The hops Charles used were 3.8%; if your hops have a different alpha acid you may scale the amount up or down as appropriate.

You may conduct the mash and boil to your own schedule; however for the commercial brew they mash for the first half hour at 50°C before raising the temperature to normal values, and instead of our vigorous boil they simmer for 2.5 hours.

Use about 90% of the hops at the start of the boil, and add then remainder for the last five minutes.

Ferment at a cool temperature using Saflager yeast suitable for lager brewing. Lager for a few weeks before bottling.

The starting gravity of the brew should be around 1.048.

Cumberland Brandy (After Dinner white / brown sweet) Members Recipe 2015 National Class 19 Supplied by Alan Bailey

Ingredients

1kg wheat	1kg Demerara sugar
820g tin peaches	1kg chopped raisins
1/2 tin sherry or peach concentrate as available	
250g dates or dried bananas	1tsp pectic enzyme
1tsp tartaric acid	nutrient
Gervin no 3 yeast	

Method

Put wheat, sugar, peaches, raisins, and dates into a bucket. Pour over kettle full of boiling water; stir until sugar is dissolved. When cool top up to 1 gallon with cold water. Check S.G. Adjust with Demerara sugar to approx 1.120. Add pectic enzyme, nutrient and yeast; cover and leave in a warm place. Stir vigorously for first 3 days. After 2 weeks, or when S.G. falls to approx 1.030 strain into a demi-john. Use residue to make a second run.

Add the concentrate in 2 or 3 doses, keeping the S.G. hovering around 1.030. When all the concentrate has been

added, if fermentation is still proceeding, add more Demerara sugar in 2oz doses (or honey) until fermentation stops. When the wine begins to clear, rack off sediment, and clear as usual.

Second Run

Use the initial must and add the same ingredients with the exception of the wheat and yeast. The original wheat will be sufficient and the yeast will be active on the must. Repeat the full process of the first run. When the second run is complete, both gallons should be very similar. Either mix together to achieve 2 gallons of same wine, or keep separate if different.

AMERICAN HOPPED ALE (O.G. 1040) Members Recipe 2015 National Class 78 Supplied by Colin Tweed

Ingredients

For 10 litres

1.6 kilo pale malt

130 grams torrified wheat

60 grams crystal malt

24 grams Cascade hops in boil (to approximately 35EBU)

14 grams Cascade hops, (post boil) or any other American hops of your choice.

Irish moss (add in last 15 minutes of boil)

Safale 04 yeast

Method

Mash for 1 ½ hour, sparge & boil for 1 hour, add the remaining hops after the boil and leave to soak for 30 minutes. Cool the wort, and make up to 10 litres with cold boiled water, ferment to approximately SG 1010. Rack into primed beer bottles, and store for 1 month before sampling.