

2015 & 2016 National Members' Recipes

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 77 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.

Dry White Table Wine
Members Recipe 2016 National Class 19
Supplied by Elaine Robinson

Ingredients

70 fl oz / 2 litres white grape juice
35 fl oz / 1 litre apple juice
8oz / 227g tinned peaches
8oz / 227g tinned lychees
14oz / 397g sugar
0.4oz / 11g tartaric acid
Nutrients pectolase yeast – Gervin no 5

Method

Build up the yeast starter with the grape juice, apple juice, acid and sugar to a volume of 5 pints. When most of the sugar has been used, crush the peaches and lychees, treat with pectolase and metabisulphite and pulp ferment for 2 days. Strain into a demi john, top up with water and ferment to dryness. When racked and clarified, sweeten to taste, specific gravity approximately 1.015. The final sweetened wine will have an alcohol content between 10% and 11%, with an acidity of about 0.7%.

Crouch Vale Willi Warmer
Members Recipe 2016 National Class 77
Supplied by Charles Shelton

Ingredients

For 5 gallons
Pale Malt 6150g (90%) Crystal Malt 340g (5%)
Roast Barley 340g (5%) Challenger hops 65g (start of boil)
Challenger hops 15g (last 15 minutes) beer yeast

Method

Original gravity 1060. Final gravity 1014. Mash temperature 67°C. Mash time 2 hours