2016 & 2017 National Members' Recipes

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
80z / 227g tinned peaches
80z / 227g tinned lychees
140z / 397g sugar
0.40z / 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 gallonsPale Malt 6150g (90%)Crystal Malt 340g (5%)Roast Barley 340g (5%)Challenger hops 65g (start of boil)Challenger hops 15g (last 15 minutes)beer yeastMethodOriginal gravity 1060. Final gravity 1014.Mash temperature 67°C.

Orange Marmalade Aperitif Members Recipe 2017 National Class 19 Supplied by Kevin Martin

Ingredients

1.5 Litres Orange juice
1 litre Apple juice
1 small tin/bottle white grape concentrate
2 450g jars thick peel Orange Marmalade
300g Honey
Sugar as required*
2 tsp Pectolase
Yeast
Nutrient

Method

Empty both jars of Marmalade into a bucket and add one pint of almost boiling water. Mix until marmalade has blended in and add the orange juice, apple juice, grape concentrate and honey. Stir well and add the pectolase. Take a hydrometer reading. Depending on the ingredients used the reading should be between 1070 – 1075. Add water and sugar* to bring up to a gallon with a SG of 1095. Ferment on the orange peel for 5 days and strain through a fine mesh bag into a demi john. As wine finishes the fermentation, rack as necessary adding one Campden tablet. Leave to clear and mature for 3-4 months or longer if possible.

Old Burton Ale Members Recipe 2017 National Class 77 Supplied by Phill Turner

Ingredients

To make 23 litres: OG 1070-1075; FG 1017

Pale Malt5.5KG83%Wheat Malt320g5%Light crystal370g5%Munich340g5%Chocolate110g1.5%British Ale Yeast fermented between 18-21c

Method

I also added 350g of a mixture of British Cara Malt and Belgium Aromatic as I had them left over from previous brews but have tried to keep the recipe simple but please add them in if you wish but take into account the effect on the finished beer.

Boil for two hours to achieve the gravity of 1070-75 and to try and get some caramelisation.

Golding's 70g 120min 5.5-6% AAU

Goldings 50g 30min

Goldings 50g 10-15min

Some for dry hopping just before bottling

The hops should produce approximately 65 IBUs so the beer needs some sweetness for balance so mash at about 66-67C depending on the attenuation of your British ale yeast and extra cara malt. I recommend WLP013 (Wyeast 1028) which is quite extenuative but gives a good complex flavour or Windsor which is less so maybe 65-66. I personally wouldn't use Nottingham or S04 this can produce a dry beer but as the brewers you should know your brewing process best; it's the balance of the beer that's important.