

2022 & 2023 National Members' Recipes

Class 19 Members Recipe for 2022 National Show Sauternes Style Wine Supplied by Chris Pinnock

I've based this wine recipe on one from Bill Smith's book *Making Award Winning Wines at Home* for two reasons. Firstly, Sauternes is a family favourite, particularly of my Grandfather who enjoyed a glass or two. Secondly, this recipe was developed by the Chiltern Masters in 1975, my birth year. Clearly it was a good year – at least for the development of good wine recipes. The method below is slightly involved but I know you all love a good challenge.

Ingredients

| | | | |
|-------|---|------|--------------------------------|
| 370ml | White Grape Concentrate | 225g | Honey |
| 1l | Apple Juice | 115g | Strawberries |
| 57ml | Glycerol | 595g | Sugar |
| 905g | Rhubarb, chopped, rinsed in metabisulphite & frozen | | Yeast, nutrients and pectolase |

The recipe in Bill's book recommends Gervin #6 yeast (strain 8906).

Method

1. Build up a yeast starter with the apple juice and yeast
2. Thaw the Rhubarb and press gently through a sieve to extract the juice into a fermentation bucket
3. Add the grape concentrate, sugar and starter to the juice fermenting at a volume of approximately 2.8l (5 pints)
4. When most of the sugar has been used, gently pasteurise the honey and strawberries and allow to cool
5. Strain the honey and strawberry mix, add to your favourite 1g/4.5l demijohn with the 2.8l of fermenting juice, add the glycerol and pectolase and ferment to dryness
6. When clear, stabilise if necessary and sweeten to SG 1020 with sugar rounding off with white grape juice or concentrate to SG 1030

Thanks to James Smith who helped me with the choice of recipe and to Bill Smith for allowing me to use it.

Class 77 Members Recipe for 2022 National Show Worthington White Shield Supplied by Peter Lawrence

OG 1050 FG 1008 ABV 5.6% IBU 40 colour 21

Liquor Total liquor 32.6 litres Mash liquor 10.8litres

To make 23 litres:

Pale malt 4000 grams White sugar 480 grams

Crystal malt 335 grams

Mash at 66°C (151°F) for 90 minutes

Hops

Start Challenger 28 grams

Northdown 19 grams

Last 10 minutes Northdown 16 grams

Irish moss 3 grams

Boil time 90 minutes

Members Recipe 2023 National Class 19 Dry White Table Wine – Chardonnay Style Supplied by Kevin Martin

Ingredients

| | |
|-------------------------|-------|
| White Grape Concentrate | 570ml |
| Banana (flesh) | 150g |

| | |
|---------------------|----------------------|
| Mango | 250g |
| Peaches | 150g |
| Guavas | 150g |
| Sugar | 450g |
| Tartaric Acid | 11g |
| Oak granules | As Required to taste |
| Nutrient | |
| Pectolase | |
| Yeast: Gervin No. 2 | |

Method

Build up the yeast starter to a volume of six pints in a gallon demi john with the white grape concentrate and sugar. Please try to use Gervin No: 2. When most of the sugar has been used mash the other fruits; treat with Campden tablet and Pectolase overnight.

Pulp ferment with the fermenting white grape concentrate for two hours. Strain back into a gallon demi john rinsing the pulp with water to top up the demi john. Ferment to dryness, racking and clarifying by standard procedures.

Add oak to taste. This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.

Recipe by Chilterns Masters taken from Bill Smiths book Award Winning Wines.

Members Recipe 2023 National Class 77 Simond's Bitter (Bill Elks recipe, Durden Park) Supplied by Martin Thompson

Ingredients

OG 1062

To make 1 gallon (4.5 litres):

2 lbs 10 oz (1190g) Pale Malt - 84%

8 oz (226g) Pale Amber Malt - 16%

0.75 oz (22g) Fuggles hops

0.16 oz (5g) Goldings hops in late boil.

0.1 oz (2 - 3g) dry hopping

Method

Modern interpretations of this 1880's recipe suggests:

Mash grain for 3 hours at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.

Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume.

Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.

Cool and ferment with a good quality ale yeast.

Mature 3 months - 5 months.

This was the beer that started me brewing. I tasted Bill Elk's Durden Park researched Simond's bitter and was simply blown away; I had to know how to brew such a delight. Having said that I have brewed this a few times and it has been disappointing (in comparison to Bill's) - but on occasion it is superb. I suspect, apart from our usual problems of consistency in all that we do, getting the correct balance of Amber malt *bitterness* to hop is some of it.