

## 2007 & 2008 National Members' Recipes

### **A.D.W.RED SWEET Member's Recipe for 2007 National Supplied by Chris Jones**

#### **Ingredients**

3 lb Elderberries  
2 lb Blackberries  
1 lb Damsons (If not available use Black Plums)  
4 oz Raspberries  
50 oz Sugar  
Pectolytic Enzyme  
Gervin No.3 Yeast (or similar)

#### **Method**

Liquidise the fruit in the minimum of water. Place the resulting slurry in a small plastic bucket, add two teaspoons of sulphite solution and Pectolytic enzyme. Cover the container and leave it 12 to 24 hours in a warm place. Add 1 lb of sugar and the yeast, allow to ferment for 7 days. After 7 days strain into a demijohn. The demijohn should only be about half full at this stage. Now make a sugar syrup with a bag (1kg) of sugar dissolved in 2 litres of hot water. Check the S.G. of the must; if it is below 1.030 add half the sugar syrup to the demijohn. Allow the fermentation to continue for a further 7 days before checking the S.G. again. If it is now below 1.020 add half the remaining sugar syrup. Continue this process until all the syrup has been used, finally topping up with water. Allow the must to ferment until all activity ceases. Rack and clear the wine in the usual way. If necessary, sweeten with red grape concentrate.

### **A.B's "EASY" I.P.A. Member's Recipe 2007 National Supplied by Alan Bailey**

Ingredients to make one gallon.

2 lbs Light Spray Malt.  
4 oz Crushed Crystal Malt.  
2 oz Flake Barley.  
½ oz Goldings Hops. (Save small amount for adding during  
½ oz Northdown Hops. last 10 minutes of boil)  
Pinch of Irish Moss. - Add halfway through boil.  
Boil for 1 hour. O.G. 1055. (A.B.V. 5.7% approx)

### **A 'Cyment' Mead Members Recipe 2008 National Supplied by Les Hopper**

#### **Ingredients**

3lb Clear Honey  
2 litres Grape Juice  
2 litres Apple Juice  
1tsp Bentonite  
0.5tsp Tartaric Acid  
0.5tsp Tannin  
Gervin varietal B yeast or any yeast for a quality white wine

#### **Method**

1. Mix the honey with 1 litre of the grape juice and 1 litre of the apple juice by heating the juices in a saucepan, stirring in the honey until thoroughly mixed.
2. Add the remaining grape and apple juices and when cooled to approx 70°F, place in a demijohn. The remaining ingredients should then be added prior to adding the yeast.
3. Prepare the yeast starter and add to the demijohn.

4. Ferment out to 1.005 / 1.010 to provide a medium sweet mead with some honey sugars unfermented to provide the sweetness. The alcohol level will be no more than 11% which is quite acceptable.
5. When considered satisfactory, stabilise the wine and add a campden tablet to prevent further fermentation. The finished wine may take a time to clear.
6. Although tradition would suggest that the mead should be kept for about a year to mature before drinking, this recipe will provide a pleasant drink after a couple of months, but may need clearing with a quickfine filter or similar.

**Summer Ale**  
**Members Recipe 2008 National**  
**Supplied by Richard Baldwin**

**Ingredients**

Makes 1 gallon with an O.G. of 1.045-50

14oz Pale Malt

14oz Lager Malt

4oz Wheat Malt

Usual brewing methods and water hardness of your choice

Goldings hops to 3 AAU's, Styrian Goldings hops 1/3oz late, optional late dry hops

O.G. 1048-1050