

2009 & 2010 National Members' Recipes

Parsnip Sweet Members Recipe 2009 National Supplied by Charles Shelton

Ingredients

3 lb Parsnips
0.5lb Raisins (use the best brand)
0.5pt White Grape Concentrate
2 Oranges
2 Lemons
1 Vit B1 tablet
1tsp Yeast Nutrient
1tsp Pectolase
1tsp Bentonite
1tsp Tartaric acid
0.25tsp Tannin Powder
Sugar to make SG1085
Wine Yeast

Method

1. Wash the parsnips well to remove the soil, peel and cut the parsnip into inch cubes. Place in a pan with 3 pints of water and bring to the boil, simmer until they become soft but not mushy.
2. Strain hot liquid into fermenting bucket (use the parsnips for cooking; they can be frozen into portions for later use with meals).
3. Rinse lemons and oranges in hot water to remove any preservatives, slice and add to the bucket. Wash and mince the raisins and add to the bucket. Add concentrate.
4. Top up to 1 gallon, using cold water, add nutrient, Vit B1 tablet, pectolase, tannin, acid, bentonite and yeast.
5. Add enough sugar for an SG of 1085.
6. Ferment for 6 days in the bucket, then strain the liquid into a demi-john. Keep adding 50z sugar each time the must drops to approx 1010 and until fermentation ceases.
7. Clear the wine and sweeten to balance.

Mo's Mystic (Dry) Stout Members Recipe 2009 National Supplied by Maureen Western

Makes 2 gallon mash

Ingredients

4 lbs Pale Malt.
4 oz Crystal Malt.
6 oz Flaked Barley.
6oz Roast Barley
2oz Chocolate Malt
2oz Fuggles Hops
1/4 oz Challenger Hops

Method

Mash the ingredients except the hops at 66.5C for 1.5 hours, drain and sparge. Boil the wort with the fuggles hops for 1.5 - 2 hours, add the challenge hops for the final 15 minutes of the boil. Anticipate O.G. 1052 to 1056. Allow 3 months for maturation in the bottle.

Dry Gooseberry
Members Recipe 2010 National
Supplied by Andrew Bristow

Ingredients

2 lb Gooseberries	Rohament 'P' Enzyme
4 oz Strawberries	Pectolytic Enzyme
½ lb Ripe Bananas	Amylase Starch Enzyme
2 litres White Grape Juice	Bentonite
21 ozs Sugar	Nutrient and Yeast

Put 1½ pts of boiling water on the gooseberries and strawberries(frozen or fresh). When cool add a Campden Tablet and Rohament 'P'. Leave for 24 hrs mashing with a potato masher. Dissolve 21ozs sugar in 1 pt of boiling water and put into a demijohn. Strain the fruit into the demijohn. Simmer bananas (sliced without skins) in ½ pt boiling water for 20 mins and strain into the demijohn. Add white grape juice. When cool add pectolytic enzyme, amylase, nutrient, yeast and bentonite. When initial fermentation has subsided and S.G. drops to just above 1.000, rack to a clean demijohn and top up to neck with white grape juice.

When fermentation stops add a Campden Tablet and if not clear, finings.

This wine was the winning Dry Gooseberry Wine in 2008.

Bavarian Wheat Beer
Members Recipe 2010 National
Supplied by Charles Hill

Wheat beer accounts for a high percentage of beer consumption in Bavaria. The beer is normally cloudy, but there are clear (Kristall) versions. They should retain a good white head, with a light to medium body. Bitterness, hop aroma and hop flavour should be low, with no acetyl. O.G. 1.048 – 1.050, giving 5 -5½ % ABV.

Ingredients for 1 Gallon.

1 lb Pale Malt,
1 lb Wheat Malt.

0.4 oz (start of boil) hops weight based on Tettnang with 4% Alpha acid. Add a few extra hops 5 minutes from end of boil.

Method

Traditionally a decoction mash, the grains would be mashed for ½ hour at 50C and then raised to a normal mashing temperature. Alternatively it's alright to use a single temperature infusion mash but at a degree or so cooler than normal. Use a German Variety of hop such as Tettnang, perle or Hallertau to produce 20 EBU or lower (1.6 Alpha acid units per gallon). Use any top – fermenting ale yeast, I recommend Wyeast Strains 3068, 3333, 3056 or 3638, as a liquid culture, preparing a starter 1 or 2 days earlier.