

## 2011 & 2012 National Members' Recipes

### Medium Dry Rosé Members Recipe 2011 National Supplied by Charles Hill

#### Ingredients

1<sup>3</sup>/<sub>4</sub> lb Redcurrants (fresh or frozen)  
½ lb Strawberries (fresh or frozen)  
0.5 litre white grape juice  
Gervin B yeast (black label)  
1<sup>3</sup>/<sub>4</sub> lb sugar  
nutrients  
1tsp Pectolytic Enzyme  
boiled water to 1 gallon  
To sweeten, approx litre Apple juice (not from concentrate)

#### Method

1. Cover the redcurrants and strawberries with water, crush the fruit, add a campden tablet and leave for 24 hours.
2. Meanwhile rehydrate the yeast and build up a starter with grape juice. Next day strain the liquid off the redcurrants and strawberries, squeezing lightly.
3. Dissolve the sugar in water and add with strained liquid to the demijohn. Top up to 1 gallon with cooled boiled water. Add the nutrient and pectolytic enzyme and ferment out to completion.
4. When fermentation stops, add ½ litre of apple juice (good quality) adjusting the wine to medium dry. You will now have slightly more than 1 gallon but it should fit in a demijohn.
5. Stabilise the wine with campden and ½tsp potassium sorbate. Use finings if necessary. The finished wine should be 12 - 12.5% ABV.

### Amber Ale (for a cold night) Members Recipe 2011 National Supplied by Colin Parton

#### Ingredients for 1 Gallon

2.66 lb Pale Malt  
0.75 lb Amber Malt (possibly diastatic)  
1.45 oz Fuggles hops

Follow normal mashing process, mash 1½ hrs at 65°C. Sparge, then boil 1½ - 2 hours. Anticipated OG 1072. Mature for 4-5 months.

### Medium Sweet White Table Wine Members Recipe 2012 National Supplied by Charles Hill

#### Ingredients

1 litre Apple Juice	1 litre White Grape Juice
1lb Rhubarb (frozen)	1lb Gooseberries (frozen)
420g can Peaches in syrup	1½lb Sugar
4oz Honey	Gervin D yeast (or similar)
Pectolase	Yeast Nutrients
Stabilisers, sugar to sweeten	

1. Rehydrate the yeast and build up a fermentation with the apple and grape juices.
2. Meanwhile put the frozen fruit in a bucket, cover with 1 litre of boiling water. When the gooseberries are soft, break them up by hand. Liquidise or mash the peaches and add with the syrup to the bucket. Add a crushed

- campden tablet and a teaspoon of pectolase and leave for 24 hours.
3. The next day strain off the liquid pressing the fruit lightly. Dissolve the sugar in the liquid and add to the demijohn with the nutrients. Dissolve the honey in a little boiling water and when cool, add to the demijohn.
  4. Top up to 1 gallon with cooled boiled water and ferment to completion.
  5. When fermented, rack, clear and stabilise using campden tablets / sodium metabisulphate potassium sorbate.
  6. The wine should be sweetened to medium sweet (approx 8oz sugar) with a gravity of about 1.015 and 13% ABV. The wine will benefit from 6-12 months storage in the bottle.

## **Single Malt Pale Ale Members Recipe 2012 National Supplied by Doug Hodkinson**

### **Ingredients for 2 Gallons.**

4 lbs crushed Pale Malt,  
Goldings hops to 7AAU (e.g. 1.4oz @ 5% alpha acid)  
Water treatment for bitter beer  
Top fermenting ale yeast  
Irish Moss  
Isinglas finings

### **Method**

1. Mash grist with 8 pints of treated water at mash temperature of 65-67° C for about 90 minutes. Sparge with treated water at 75°C to collect approx 2.5 gallons (last runnings SG 1.006-1.010).
2. Boil hops for 20 minutes, add Irish moss for the last 30 minutes.
3. Rest for 20 minutes then strain and cool to 18-20°C. Adjust SG to 1.045-1.050, if necessary, with boiled and cooled water. Aerate the wort and pitch with the active yeast starter.
4. Ferment to 15-20°C; rack when yeast head disappears and keep under airlock until fermentation is complete. Fine with Isinglas and when clear, bottle with ½ teaspoon of sugar per pint.