

2013 & 2014 National Members' Recipes

CARROT WINE SWEET Members Recipe 2013 National Class 19 Supplied by Ted Jordan

Ingredients

6lb Carrots	2½lb Sugar
1lb Raisins	2 Oranges
2 Lemons	½ tsp Tannin
1 tsp Bentonite	1 tsp Pectolaze
1 tsp Yeast Nutrient	
Good quality yeast	

Method

1. Scrub and slice the carrots, and put them in a saucepan with 1 gallon of water. Bring to the boil then simmer gently till soft.
2. Strain the liquid onto the sugar, raisins, zest and juice of the oranges and lemons, into a fermentation bucket. Stir well and leave the mixture to cool. When cool, add the tannin, bentonite, yeast and yeast nutrient. Cover and leave to ferment for 5 or 6 days, stirring daily.
3. Strain the liquid through a fine-mesh bag into a demijohn. Put in a warm place to ferment out to Dry. Sweeten to taste.
4. Rack into a clean Demijohn and store for about 6 months, racking as necessary. Drinkable after 6 months but better left longer.

Whitbread's London Porter (1850) Members Recipe 2013 National Class 78 Supplied by Chris Jones

(from 'Old British Beers and How to Make Them' by The Durden Park Beer Circle)

Ingredients to make 1 gallon

2lb 4oz Pale Malt	7oz Brown Malt
2.5 oz Black Malt	1oz Fuggles or Goldings hops

Method

Mash grains 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 OG60 or required volume.
Boil with hops for 90 minutes.
Cool and ferment with a good quality ale yeast.
Mature for 4-5 months.

Dry White Table Wine Members Recipe 2014 National Class 19 Supplied by Chris Jones

Ingredients

3ltr preservative free pure apple juice	
3 heads fresh elderflowers or 30g dried elderflowers	
675g granulated sugar	5g tartaric acid
5g pectic enzyme	5g Yeast Nutrient
1 x 3mg vitamin B tablet	1 packet white wine yeast

Method

Activate the yeast with a little warm water. Pour the apple juice into a bucket, and add the sugar with 0.5ltr of boiling water. Wash the fresh elderflowers and add to the bucket. Dried elderflowers can be added straight to the bucket. When cool, add the acid, nutrients and pectic enzyme. Stir well, and pour in the yeast. Cover and leave in a warm place for fermentation to begin. Stir daily for 3 days, then strain the must into a demijohn. Proceed in the normal way. Rack, top up and add a crushed Campden tablet when wine is dry. This wine can be drunk after 3 months, but is better after 6 months.

CZECH STYLE PILSNER
Members Recipe 2014 National Class 78
Supplied by Charles Hill

Ingredients

For 5 litres

1 kilo Pilsner Malt 35 grams* Saaz hops

Saflager Yeast or other suitable lager yeast

Method

The hops Charles used were 3.8%; if your hops have a different alpha acid you may scale the amount up or down as appropriate.

You may conduct the mash and boil to your own schedule; however for the commercial brew they mash for the first half hour at 50°C before raising the temperature to normal values , and instead of our vigorous boil they simmer for 2.5 hours.

Use about 90% of the hops at the start of the boil, and add then remainder for the last five minutes.

Ferment at a cool temperature using Saflager yeast suitable for lager brewing. Lager for a few weeks before bottling.

The starting gravity of the brew should be around 1.048.