

2017 & 2018 National Members' Recipes

Orange Marmalade Aperitif Members Recipe 2017 National Class 19 Supplied by Kevin Martin

Ingredients

1.5 Litres Orange juice
1 litre Apple juice
1 small tin/bottle white grape concentrate
2 450g jars thick peel Orange Marmalade
300g Honey
Sugar as required*
2 tsp Pectolase
Yeast
Nutrient

Method

Empty both jars of Marmalade into a bucket and add one pint of almost boiling water. Mix until marmalade has blended in and add the orange juice, apple juice, grape concentrate and honey. Stir well and add the pectolase. Take a hydrometer reading. Depending on the ingredients used the reading should be between 1070 – 1075. Add water and sugar* to bring up to a gallon with a SG of 1095. Ferment on the orange peel for 5 days and strain through a fine mesh bag into a demi john. As wine finishes the fermentation, rack as necessary adding one Campden tablet. Leave to clear and mature for 3-4 months or longer if possible.

Old Burton Ale Members Recipe 2017 National Class 77 Supplied by Phill Turner

Ingredients

To make 23 litres: OG 1070-1075; FG 1017
Pale Malt 5.5KG 83%
Wheat Malt 320g 5%
Light crystal 370g 5%
Munich 340g 5%
Chocolate 110g 1.5%
British Ale Yeast fermented between 18-21c

Method

Boil for two hours to achieve the gravity of 1070-75 and to try and get some caramelisation.

Goldings 70g 120min 5.5-6% AAU

Goldings 50g 30min

Goldings 50g 10-15min

Some for dry hopping just before bottling

The hops should produce approximately 65 IBUs so the beer needs some sweetness for balance so mash at about 66-67C depending on the attenuation of your British ale yeast. I recommend WLP013 (Wyeast 1028) which is quite extenuative but gives a good complex flavour or Windsor which is less so maybe 65-66. I personally wouldn't use Nottingham or S04 this can produce a dry beer but as the brewers you should know your brewing process best; it's the balance of the beer that's important.

Class 19 Members Recipe for 2018 National Show Medium Dry Cherry Wine Supplied by Peter Robinson

Ingredients

1.5 kg cherries (fresh or in a jar) 8oz raisins
1 lb 8 oz sugar 2 litres red grape juice
1 tsp Pectolase 1 tsp Yeast nutrient
Wine yeast (general purpose)

Method

Place cherries in bucket and crush with hands or masher and remove stones (include the syrup if bottled). Add minced raisins and 1 lb sugar. Pour in 1 litre boiling water and mix until sugar dissolves. Add the grape juice and top up with water to 4.5 litres. When cool enough add remaining ingredients, stir, cover and allow to ferment for 4 days stirring once/twice daily. Strain off into demi-john, add the remaining sugar and ferment to dryness. Add sugar, grape juice, xylitol or similar to bring to medium dry, O.G. 999–1002.

The ingredients for this should be easy to get. Bottled cherries are readily available in Lidl and Polish shops at a reasonable price and red grape juice is now much easier to get than white and of much better quality than it used to be. This wine could also be used in both the stoned fruit classes at different levels of sweetness, so it's 3 for the price of 1!

Class 77 Members Recipe for 2018 National Show Belhaven Wee Heavy (Formerly 90/-) Supplied by Peter Lawrence

OG 1070 FG 1013 ABV 7.6% Bitter units 36 colour 76

Liquor Total liquor 34.6 Mash liquor 15.6

To make 23 litres:

Pale malt 6150 grams White sugar 550 grams
Black malt 140 grams
Mash at 66c for 90 minutes

Hops
Start, Whitbread Goldings 63 grams
Last 10 minutes Whitbread Golding 21 grams
Irish moss 3 grams
Boil time 90 minutes

Class 93 Special Wine Recipe for 2018 60th Anniversary Show Fig Wine Amateur Winemaker 1972

Ingredients

½ lb dried figs ½ lb raisins 2lb bananas
1 tsp citric acid 2 lb sugar;
pectic enzyme yeast nutrient

Method

Chop figs and raisins and place in bucket with sugar. Pour on boiling water to dissolve sugar. Boil bananas in water for 30 minutes and strain liquid into bucket. When cool, add remaining ingredients and top up to 1 gallon. Ferment on the pulp for 7 days and then strain into demijohn. Ferment to dryness. This wine will require a bit of racking and needs 6 months to mature, but should make a full bodied dry wine.

Class 94 Special Beer Recipe for 2018 60th Anniversary Show Younger's 60/- Ale Durden Park Old British Beers and how to make them

OG 1060-1062
To make 1 gallon

1 ½ lb Pale Malt
1 lb Carapils
¾ oz Goldings hops

Mash at 150 deg F for 3 hours. Boil for 90 minutes. Dry hop with 1/10 oz Goldings. Mature for 3-4 months.

