

2018 & 2019 National Members' Recipes

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

Ingredients

1.5 kg cherries (fresh, frozen or bottled; if using bottled, use approximately 1500gm net weight)
8oz raisins 2 litres red grape juice
1 lb 8 oz sugar (reduce by 4oz if using bottled cherries in syrup)
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 12oz 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% IBU 36 SRM 76

Liquor Total liquor 34.6 litres Mash liquor 15.6 litres

To make 23 litres:

Pale malt 6150 grams White sugar 550 grams

Black malt 140 grams

Mash at 66°C 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. You may wish to adjust the finished wine by adding a little more acid to balance and possibly diluting with a bit of water if the alcohol seems high.

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.

Dry Redcurrant & Strawberry Wine
Members Recipe 2019 National Class 19
Supplied by Derek McArthur

Ingredients

1 kg Redcurrants. 1 kg Strawberries (fresh or frozen)
900gms Sugar
1 litre Red Grape Juice
¼ Litre White Grape Concentrate
1 tsp Yeast
1 tsp Yeast nutrient
Campden & Stopper

Method

After removing any husks/stalks, place redcurrants & strawberries in a bucket and crush with masher. Pour in 1½ litres of boiling water and mix ingredients well. When cool enough, add white grape concentrate, red grape juice with 450gms sugar, stir until dissolved. Allow to ferment for 5 days stirring once/twice daily. Strain off to demi-john, add 450gms sugar, top up with water to 4.5 litres, ferment to dryness. Add Campden & stopper.

Will I Amber Ale
Members Recipe 2019 National Class 77
Supplied by Martin Thompson

Ingredients

To make 23 litres: OG 1048; FG 1011 ABV approx. 4.9%
Pale Malt 4000gms 80%
Amber Malt 500gms 10%
Wheat Malt 250gms 5%
Crystal 250gms 5%
Hops: to 38 IBU
Willamette 60 mins 45 gms 32 IBU
Willamette 30 mins 15 gms 8 IBU
Irish Moss 20 mins
Willamette *-5 mins 10gms 0 IBU
Mine were 6.6% from Hop and Grape

Method

I used Safale US-05 with American and English Amber Ale in mind. Willamette hops were my choice for the same reason. Willamette were developed from the English Fuggles and retain the earthiness but with more peppery and floral notes. Typical American Amber ales however use the now ubiquitous full-on hops which swamp the toasty malt flavours, in my opinion. Mash at 66°C for 60 min. Boil 60 mins and allow temp to drop 5 or 10 degrees below boiling before adding last hop. Ferment ideally for 14 days if temperature can be constant at 18-19°C. Carbonate with 4oz sugar.