

2019 & 2020 National Members' Recipes

Members Recipe 2019 National Class 19 Dry Redcurrant & Strawberry Wine 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.

Members Recipe 2019 National Class 77 Will I Amber Ale 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.

Class 19 Members Recipe for 2020 National Show Sauternes Style Wine Supplied by Chris Pinnock

I've based this wine recipe on one from Bill Smith's book *Making Award Winning Wines at Home* for two reasons. Firstly, Sauternes is a family favourite, particularly of my Grandfather who enjoyed a glass or two. Secondly, this recipe was developed by the Chiltern Masters in 1975, my birth year. Clearly it was a good year – at least for the development of good wine recipes. The method below is slightly involved but I know you all love a good challenge.

Ingredients

| | | | |
|-------|---|------|--------------------------------|
| 370ml | White Grape Concentrate | 225g | Honey |
| 1l | Apple Juice | 115g | Strawberries |
| 57ml | Glycerol | 595g | Sugar |
| 905g | Rhubarb, chopped, rinsed in metabisulphite & frozen | | Yeast, nutrients and pectolase |

The recipe in Bill's book recommends Gervin #6 yeast (strain 8906).

Method

1. Build up a yeast starter with the apple juice and yeast
2. Thaw the Rhubarb and press gently through a sieve to extract the juice into a fermentation bucket
3. Add the grape concentrate, sugar and starter to the juice fermenting at a volume of approximately 2.8l (5 pints)
4. When most of the sugar has been used, gently pasteurise the honey and strawberries and allow to cool
5. Strain the honey and strawberry mix, add to your favourite 1g/4.5l demijohn with the 2.8l of fermenting juice, add the glycerol and pectolase and ferment to dryness
6. When clear, stabilise if necessary and sweeten to SG 1020 with sugar rounding off with white grape juice or concentrate to SG 1030

Thanks to James Smith who helped me with the choice of recipe and to Bill Smith for allowing me to use it.

Class 77 Members Recipe for 2020 National Show Worthington White Shield Supplied by Peter Lawrence

OG 1050 FG 1008 ABV 5.6% IBU 40 colour 21

Liquor Total liquor 32.6 litres Mash liquor 10.8litres

To make 23 litres:

Pale malt 4000 grams White sugar 480 grams

Crystal malt 335 grams

Mash at 66°C (151°F) for 90 minutes

Hops

Start Challenger 28 grams

Northdown 19 grams

Last 10 minutes Northdown 16 grams

Irish moss 3 grams

Boil time 90 minutes