

2023 & 2024 National Members' Recipes

Class 13 Members Recipe for 2023 National Show Dry White Table Wine – Chardonnay Style Supplied by Kevin Martin

Ingredients

White Grape Concentrate	570ml
Banana (flesh)	150g
Mango	250g
Peaches	150g
Guavas	150g
Sugar	450g
Tartaric Acid	11g
Oak granules	As Required to taste
Nutrient	
Pectolase	
Yeast: Gervin No. 2	

Method

Build up a yeast starter to a volume of six pints in a gallon demi john by mixing boiled water with the white grape concentrate and sugar; leave for 24 hours to allow the fermentation to become active. Please try to use Gervin No: 2. When most of the sugar has been used mash the other fruits; treat with Campden tablet and Pectolase overnight.

Pulp ferment with the fermenting white grape concentrate for two hours. Strain back into a gallon demi john rinsing the pulp with cool boiled water to top up the demi john. Ferment to dryness, before following usual stabilization and racking processes.

Add oak to taste. This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.

Recipe by Chilterns Masters taken from Bill Smith's book - Award Winning Wines.

Class 55 Members Recipe 2023 for National Show Simond's Bitter (Bill Elks recipe, Durden Park) Supplied by Martin Thompson

Ingredients

OG 1062

To make 1 gallon (4.5 litres):

2 lbs 10 oz (1190g) Pale Malt - 84%

8 oz (226g) Pale Amber Malt - 16%

0.75 oz (22g) Fuggles hops

0.16 oz (5g) Goldings hops in late boil.

0.1 oz (2 - 3g) dry hopping

Method

Modern interpretations of this 1880's recipe suggests:

Mash grain 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 O.G. or required volume.

Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil.

Cool and ferment with a good quality ale yeast.

Mature 3 months - 5 months.

This was the beer that started me brewing. I tasted Bill Elk's Durden Park researched Simond's bitter and was simply blown away; I had to know how to brew such a delight. Having said that I have brewed this a few times and it has been disappointing (in comparison to Bill's) - but on occasion it is superb. I suspect, apart from our usual problems of consistency in all that we do, getting the correct balance of Amber malt *bitterness* to hop is some of it.

Class 13 Members Recipe for 2024 National Show
Mixed Fruit Light Red Table Wine
Supplied by Peter Robinson

Ingredients

1 kg of mixed red frozen fruit – most supermarkets do a mixture of blackberries, strawberries, blackcurrants and redcurrants.

250 ml red grape concentrate or 2 litres of red grape juice (Waitrose do quite a good one if you can find it)

450 gm minced sultanas

600 gm sugar

Yeast nutrient

Pectic enzyme

Red wine yeast

Method

Wash sultanas in warm water and then mince. Place frozen fruit, minced sultanas and half the sugar in a bucket, cover with 2 litres of boiling water and crush the fruit.

When cool, add nutrient, pectic enzyme and yeast and ferment on the pulp for 2-3 days. Strain and press fruit lightly. Add grape concentrate or juice and the remaining sugar and place in a demijohn, topping up with water if grape concentrate has been used. It is best to leave a bit of space until the fermentation has died down. Then top up the demijohn with water and ferment to dryness before following usual stabilization and racking processes.

Class 55 Members Recipe for 2024 National Show
Baltic Porter
Supplied by Richard Baldwin

With kind permission of Phill Turner of County Beermakers

OG 1077 FG 1020 ABV 8% IBU 40 colour ebc 60

To make 20 litres:

Mash temperature 67°C

Grain	Quantity	EBC	%
Maris Otter pale malt	3870g	3	59
Munich 2 malt	1400g	120	21
Carafa 2	370g	900	5.5
Brown Malt	350g	120	5.5
Cara Munich	340g	160	5
Melanoidin malt	250g	70	4

Boil time 90 minutes

Hops Perle 50g alpha acid 8% for 90 minutes

Yeast White Labs WLP830 German Lager Yeast

Start at 9°C and allow to rise gently. Cold condition beer for 3 to 4 weeks before bottling.

This beer improves markedly with age.