

2003 & 2004 National Members' Recipes

MEDIUM DRY ROSE WINE Members Recipe 2003 National Supplied by Peter Robinson

Ingredients

2 lb. Peaches
1 lb. Apricots
1 lb. Redcurrants
1 ltr. white grape juice
500 ml red grape juice
1lb 12 oz sugar
Nutrient
Pectic enzyme
¼ tsp. tannin
Yeast (Gervin No. 5 or similar)

Method

Wash peaches and apricots thoroughly, remove stones, chop up fruit and place in bucket with redcurrants. Cover with boiling water. Allow to cool, add white grape juice, 1lb sugar, nutrient, pectic enzyme and yeast. Allow to ferment for 5 days stirring regularly, then strain through a bag into a demijohn, squeezing gently. Add remaining sugar, but do not top up completely – leave space for ½ ltr. Allow to ferment to dryness, rack, and add Campden tablet, stabiliser and the red grape juice to sweeten and colour. Leave for about a month, rack again and/or filter and bottle.

All the fruit is available in July. If made then, it will have about 6 months in bottle before the show and should be just right for drinking.

Doug's Traquair Type Ale Members Recipe 2003 National Supplied by Doug Hodgkinson

Approx. 3 Gallon O.G. nominally 1072

Ingredients

10lb Pale Malt
1½oz Roast Barley
2oz Goldings at 5% alpha acid, at start of boil
½oz Goldings after 1½ hours boil
Irish Moss
Water treatment for bitter beer
Top fermenting ale yeast

Method

Mash crushed grain with 22 pints of treated water for 1½ hours at 65°C (149°F). Sparge to collect about 5 gallons; boil for 1½ hours with initial hops, sample wort, cool sample and check S.G. Add remaining hops and continue to boil to a cooled wort S.G. of 1070 - 1075. Rest, strain and cool wort to 16-18°C and pitch with active yeast starter. Rack at about S.G. 1020; fine when secondary ferment is finished; bottle and mature.

This recipe is an attempt to reproduce a strong ale brewed at Traquair House, in the Scottish Borders.

The bitterness is quoted at 35 EBU, but my last brew to this recipe was measured professionally at 42 EBU.

White Port Style

Members Recipe 2004 Supplied by Charles Hill

Ingredients

1200 gm Canned Peach Slices in syrup
400 gm Canned Apricot Halves in syrup
1000 ml Apple Juice
275 ml White Grape Concentrate
900 gm Fresh Banana Flesh (no skin)
450 gm Sultanas
450 gm Sugar
5gm Oak Granules
High Alcohol Tolerance Yeast such as Gervin 21%
Nutrients
Pectin Destroying Enzyme

Method

Prepare the yeast then build a starter using the apple juice.
Wash sultanas to remove the oil coating then chop them and place in a fermentation bucket.
Cut the bananas into slices and boil uncovered in a litre of water for 20 minutes. Strain the liquid onto the chopped sultanas; lightly press the banana pulp. Put the oak granules in a cup and cover with boiling water; leave to stand for 15 minutes then add the granules to the bucket, Allow to cool to room temperature then add pectin destroying enzyme, yeast nutrient and the yeast/apple juice starter.
Ferment on the pulp.
After two days liquidise the canned fruit and their packing fluids and add to the fermentation bucket with the sugar.
After a further two days strain off the pulp, add white grape concentrate, make up to 4.5 litres, transfer to a demijohn and ferment to completion. Clear in the normal way.
Providing you have used canned fruit in syrup and the wine has fermented to dryness, it should contain around 20% alcohol, which matches the commercial product (note that if you used canned fruit in fruit juice it will only be around 18.5% alcohol).
The wine should be stabilised and sweetened, and the acidity adjusted if necessary. White Port is not as sweet as many wines of this alcohol level. A suitable sweetness for this wine would be similar to that of the Fine White Ports made by Grahams and Calem which both measure 1.018 on my hydrometer.

Beer Recipe Members Recipe 2004 Supplied by Phil Turner

Makes 2 gallons with an O.G. of 110

8lb Pale Malt
14oz Roast Barley
8oz Crystal Malt
2oz Chocolate Malt
8oz Dark Muscovado Sugar
4oz Goldings or Fuggles
Mash @ 65, using own schedule.

This was originally the County Beermakers 1983 Anniversary Recipe.