

Pete's

# BIG

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## YoBrew Beer, Wine & Cider Recipe Book

# INDEX

## Foreword

Firstly I must apologize for my dyslexia & my lack of the associated alphabetese.

These recipes are some I have been requested for, you may notice some very odd recipes, but I was asked to do them.

Honest!

I prefer simple, easy recipes using the minimum amount of chemicals.

Some recipes may have been corrected/modified; all are original & designed by me using the “YoBrew Beer, Wine & Jam Calc’s” from [www.yobrew.co.uk](http://www.yobrew.co.uk).

E. & O. E.

## Reviews:-

“Back despite popular demands!”

“Ideal for “The Sun” & “Daily Mail” readers!”

“I would drink John Smiths’ Smooth & even Stella than this rubbish!”

Oh! Both the breweries(?) are included!

“The ultimate in (non-science) fiction!”

“You *must* be joking!”

(That is a winemakers joke!)

(This is truly a wine, beer & cider makers joke!)

“Unbelievable tosh!”

“78 Pages of utter tripe!”

“Plagiarism at its worst!”

“Not even fit for bum fodder!”

Far too rough!

“190+ abysmal recipes!”

Just count ‘em!

(It is much better than counting sheep!)



# BEER

## IMPORTANT:-

All my beers are made from malt extract, apart from the “Gluten-Free Ale” & “Lager”; the “Stella” can be made from either. All malt extract & sugar is not included in the boil, just the hops & any coloured malts used in accordance with the “YoBrew Beer, Wine & Jam Calc’s” from [www.yobrew.co.uk](http://www.yobrew.co.uk). All the calculated values are “typical” & is very dependent on the on the efficiency of the yeast used & the extract efficiency of any malts (76% & 75% respectively are assumed).

Some recipes may have been corrected &/or modified; all are original & designed by me, again using the “YoBrew Beer, Wine & Jam Calc’s” from [www.yobrew.co.uk](http://www.yobrew.co.uk).

## Malt Extract Notes:-

Dried Malt Extract such as “Spraymalt” is also referred to as **DME**.

Liquid Malt Extract is also referred to as **LME**.

1000g **DME** = 1177g **LME** (≈ 1622g pale malt)

1000g **LME** = 849g **DME** (≈ 1378g pale malt)

Yeast efficiency - 75% efficiency assumed.

## Hop Notes:-

When substituting one hop for another, don’t forget to amend the quantities to compensate for the different alpha acid (AA) contents.

$$\text{New hop wt.} = \frac{\text{old hop wt.} \times \text{old hop AA}}{\text{new hop AA}}$$

It is worth noting that hop characteristics, such as acid levels are not constant & vary from year to year, area to area.

If hop pellets are to be used, reduce the weight by 10%.

If a hop bag is used increase the weight by 10%.

## Yeast Notes:-

At the start of the brewing session, add a sachet of yeast into a glass containing about 30mm of a50/50 of warm water/orange juice or other juice mix. Orange juice incidentally nullifies any chlorine & chloramines which give a TCP smell & taste to the water.

All yeasts are assumed to be 76% efficient unless otherwise stated.

## Priming Beers:-

For priming beers/ciders, I use the following amounts of granulated sugar (sucrose):-

### Ales:-

3.15g/litre (1 level 5ml tsp) gives about 1.70 volumes CO<sub>2</sub> (15psi) @ 20°C & increases the alcohol by about 0.16%.

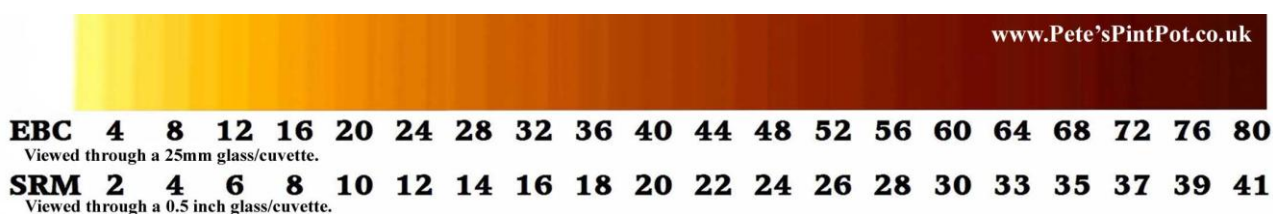
### Stout/Porter:-

4.725g/litre (1.5 level 5ml tsp) gives about 2.1 volumes CO<sub>2</sub> (22psi) @ 20°C & increases the alcohol by about 0.23%.

### Trappist/Abbey/Weiss bier/Lagers:-

6.3g/litre (2 level 5ml tsp) gives about 2.53 volumes CO<sub>2</sub> (28psi) @ 20°C & increases the alcohol by about 0.31%.

## Beer Colour



## Beer Finings

I never fine my beers as I do not need to, some manufactures sell finings specifically for beers, which, to me, sounds like a resounding rip-off!

“Kwik Clear” finings for beer & wine are available at all homebrew shops for a few quid & is good for up to 270 litres.

I use them very sparingly in my wines as they tend to strip some flavour.

### **Scaling Up:-**

Multiply the ingredients by the factor chosen apart from the yeast, 1 sachet of decent yeast should be able to handle up to 25 litres comfortably.

### **Adding extra sugar to wort:-**

10g added sugar for 1 litre of beer adds approx. 3.8 to the OG, reduces the FG by 0.3 & increases the ABV by about 0.5%.

## **AARDVARK STOUT**

Aardvark never hurt anybody!

Calculations:- O.G. 34 (35.5 inc. primer), F.G. 6, 4% ABV, initial volume 7.5 litres, bitterness EBU 40, colour EBC 150.

500g Light dry malt extract

25g Chocolate malt

100g Roast barley

125g White sugar

24g Fuggles hops

Ale yeast

I added some cocoa powder to one of my brews, about 4 level 5ml tsp's, with good effect.

Prime with 4.725g sugar per litre (1.5 level 5ml tsp).

Grains & hops boiled in 2l water for 40min, then sieved & sparged onto the DME & sugar, made up to 7.5 litres.

## **BE-FUGGLED GOLDEN BARLEY WINE**

(Definitely not suitable for smooth/lager drinkers.)

Calculations:- O.G. 68 (70 inc. primer), F.G. 9.5, 8% ABV, initial volume 7.25 litres, bitterness EBU 57, colour EBC 14.

Suggested drinking temp. 13-15°C.

1000g Light dry malt extract

350g White sugar

25g Fuggles (4.5% home grown) + 5g late hops (15 min)

Ale Yeast

Prime with 4.725g sugar per litre (1.5 level 5ml tsp).

A large pan/stock pot & lid is required, 5 litre min. as the "hop soup" rises up alarmingly.

Heat 2 litres of water, when boiling add 25g hops, keep the boil "rolling" &, if necessary, top-up with boiling water from a kettle. The full boil time is 45 mins, after 30 mins add the "late hops" (5g).

At the mean time, add the 350g sugar & the malt extract to the fermenting bin.

After the boil, pour the hot liquid through a sieve onto the sugar/extract & stir.

Return the hops to the pan, pour some boiling water from a kettle, swirl the contents &, once again pour the hot liquid through a sieve onto the sugar/extract & stir. This sparging is repeated several times but each time the water gets progressively colder.

Top the wort up to 7.25 litres with cold water, &, when the temperature falls to less than 30°C or so, add the re-hydrated yeast.

After a year the beer had a good head & condition with fair lacing, the hop character certainly came through. Wow!

The recipe was designed using "Pete's YoBrew Calc's", using the Beer "Extract Calc" Method 2 in order to get the massive 31.6% hop utilization & thereby extracting more bitterness, aroma & flavour from the humble hops.

[www.yobrew.co.uk/calculators.php](http://www.yobrew.co.uk/calculators.php)

## BIÈRE DE NOËL

For drinking next Christmas, or the one after that, or the one ....

Initial Vol. 7 litres, O.G. 78 (81 with primer), F.G. 13.5, 9% ABV, bitterness 28.4EBU, colour 61EBC.

Light dry malt extract	1000g
Crushed crystal malt	100g
Chocolate malt	15g
Black malt	15g
Sugar	400g
Fuggles (4.5%)	5g
Goldings (5.3%)	5g
Hallertauer hops (7.6 %)	1g (15min)
Saaz (2.2%)	1g (15min)
Orange peel (zest)	8g (15min)
Coriander	7g (4 tsp 15min)
Cinnamon	¼ tsp (0.8g 15min)
Cardamom	½ broken pod (15min)
Mixed spices (Schwartz used)	1 tsp (2.4g 15min) (Cinnamon, Coriander seed, Caraway, Nutmeg, Ginger & Cloves.)

A good ale yeast, capable of handling 9% ABV. I used the leftovers from a Brewferm Tripel yeast (73% efficiency?)

Prime with 6.3g (2 level 5ml tsp) per litre.

Boil time (hops + grains + 2 litres water - NO extract or sugar) 60min then sieved & sparged onto the DME & sugar, made up to 7 litres.

The late additions - Hallertauer, Saaz, orange peel & spices/coriander were added for last 15min.

### Bill's *BIG* Beer.

For an initial vol. of 18 litres, OG 1081 (1079 initially), FG 1013, 9.1% ABV, colour 17EBC & bitterness 45EBU. (Note, the FG is very variable & depends in the yeast used.)

3000g Light dry malt extract  
880g sugar  
Hops (see below)

Prime with 4.725g (1.5 level 5ml tsp) per litre.

#### METHOD:-

(Please read very carefully.)

Boil 3 litres water; add the hops keep the water as a “rolling” boil for 1 hour, topping up as necessary.

In the mean time, put the sugar & DME in the fermenting bin with a little water & stir. You probably not dissolve the solids but don't worry about it!

After the boil, the hop water is added the bin using a sieve or colander & the wort stirred to dissolve the solids.

The hops sparged with initially boiled water from a kettle & repeated several times using progressively cold water. Top up to 18 litres.

Cool the wort naturally & aerated well, add the yeast.

Leave the fermenter lid on loosely all the time; skim off the surplus yeast during fermentation, especially the mucky brown, oily-looking stuff.

After fermentation rest the beer, undisturbed, for about a week before bottling with 4.725g (1.5 level 5ml tsp) priming sugar per litre. Place somewhere warm for 2 weeks to condition.

Place somewhere cool (not cold) & dim for months before sampling. Suggested serving temp. about 13-15C.

Hops, you could use ONE of the following:-

Fuggles (typically 4.5% AA), 50g.

Goldings (typically 5% AA), 45g.

Challengers (typically 7.5% AA), 30g.

NOTE:- Other hops are available, see [Hop Notes](#)

## CARLING BLACK LABEL

To make initially 18 litres, OG 31.5 (34 with Primer), FG 4, 4% ABV, bitterness 32EBU, colour 3EBC & is based on the old Black Label, not the modern rubbish!

1000g Light dry malt extract or Extra Light

540g White sugar

40g Hallertauer hops (4% AA)

NOTE:- The AA (Alpha Acid) varies & you may have to adjust the amount used.

Sachet lager yeast

Prime with 6.3g (2 level 5ml tsp) per litre.

### METHOD

A large pan/stock pot & lid is required, 5 litre min. as the “hop soup” rises up alarmingly.

Heat 3.5 litres of water, when boiling add 40g hops, keep the boil “rolling” &, if necessary, top-up with boiling water from a kettle. The full boil time is 60 mins.

At the mean time, add the 540g sugar & the malt extract to the fermenting bin. Add a little cold water & stir like mad, hoping to dissolve the extract & sugar. (Don’t worry if still has big lumps in.)

After the boil, pour the hot liquid through a colander/sieve (min size 3 litres) onto the sugar/extract mix & stir.

Return the hops to the pan, pour some boiling water from a kettle, swirl the contents &, once again pour the hot liquid through a sieve onto the sugar/extract & stir. This sparging is repeated several times but each time the water gets progressively colder.

Top the wort up to 18 litres & when the temperature falls to less than 30°C or so, add the re-hydrated yeast & loosely cover with the lid.

Don’t forget to skim off (most) the excess yeast, especially the mucky brown, “oily” stuff.

When fermentation ends, leave covered for about 7 or so days during which the beer should clear considerably.

Prime your bottles & fill them, at least one of them should be a PET bottle. Put the bottles somewhere warm & dim (not the airing cupboard). After a week or so, the PET bottle(s) should feel “fat”. Put the bottles somewhere cool & dim (not the ‘fridge) for about 3 months. Place the inside the ‘fridge door for 3 hours before drinking.

## CHRISTMAS BARLEY WINE (2 Recipes)

### CHRISTMAS BARLEY WINE<sup>1</sup> (Not just for Christmas.)

To make initially 9 litres, OG 61 (63 with Primer), FG 8, 7.3% ABV, bitterness 50EBU, colour 63EBC.

1000g Dark dry malt extract

500g Sugar

30g Fuggles hops (4.5% AA assumed)

Sachet ale yeast

Prime with 4.725g (1½ level 5ml tsp) Demerara sugar

### METHOD

At the start of the brewing session, add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

A large pan/stock pot & lid is required, 5 litre min. as the “hop soup” rises up alarmingly.

Bring 3 litres of water to the boil & add 30g hops, keep the boil “rolling” &, if necessary, top-up with boiling water from a kettle. The full boil time is 45 mins.

At the mean time, add the 500g sugar & the malt extract to the fermenting bin. Add a little cold water & stir like mad, hoping to dissolve the extract & sugar. (Don’t worry if still has big lumps in, the end product will not have any.)

After the boil, pour the hot liquid through a colander/sieve (min size 2 litres) onto the sugar/extract mix & stir.

Return the hops to the pan, pour some boiling water from a kettle, swirl the contents &, once again pour the hot liquid through a sieve onto the sugar/extract & stir. This sparging is repeated several times but each time the water gets progressively colder.

Top the wort up to 9 litres & when the temperature falls to less than 30°C or so, add the re-hydrated yeast & loosely cover with the lid.

Don’t forget to skim off (most) the excess yeast, especially the mucky brown, “oily” stuff.

When fermentation ends, leave covered for about 7 or so days during which the beer should clear considerably.

Prime your bottles & fill them, at least one of them should be a PET bottle. Put the bottles somewhere warm & dim (not the airing cupboard). After a week or so, the PET bottle(s) should feel “fat”. Put the bottles somewhere cool & dim (not the ‘fridge) for about 3 months. Place the inside the ‘fridge door for 3 hours before drinking.

## CHRISTMAS BARLEY WINE 2 - Variation on a theme.

To make initially 9 litres, OG 63 (64 with Primer), FG 8, 8.2% ABV, bitterness 53EBU, colour 62EBC.

1000g Light dry malt extract  
100g Black malt  
500g Sugar  
30g Fuggles hops (4.5% AA assumed)  
Sachet ale yeast

Prime with 4.725g (1½ level 5ml tsp) Demerara sugar

### METHOD

At the start of the brewing session, add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

A large pan/stock pot & lid is required, 5 litre min. as the “hop soup” rises up alarmingly.

Bring 3 litres of water to the boil, add the hops & black malt, keep the boil “rolling” &, if necessary, top-up with boiling water from a kettle. The full boil time is 60 mins.

At the mean time, add the 500g sugar & the malt extract to the fermenting bin. Add a little cold water & stir like mad, hoping to dissolve the extract & sugar. (Don’t worry if still has big lumps in, the end product will not have any.)

After the boil, pour the hot liquid through a colander/sieve (min size 2 litres) onto the sugar/extract/malt mix & stir.

Return the hops to the pan, pour some boiling water from a kettle, swirl the contents &, once again pour the hot liquid through a sieve onto the sugar/extract & stir. This sparging is repeated several times but each time the water gets progressively colder.

Top the wort up to 9 litres & when the temperature falls to less than 30°C or so, add the re-hydrated yeast & loosely cover with the lid.

Don’t forget to skim off (most) the excess yeast, especially the mucky brown, “oily” stuff.

When fermentation ends, leave covered for about 7 or so days during which the beer should clear considerably.

Prime your bottles & fill them, at least one of them should be a PET bottle. Put the bottles somewhere warm & dim (not the airing cupboard). After a week or so, the PET bottle(s) should feel “fat”. Put the bottles somewhere cool & dim (not the ‘fridge) for about 3 months. Place the inside the ‘fridge door for 3 hours before drinking.

## BRER FOX

Calculations:- O.G. 61 (67.3 inc. primer), F.G. 9, 7.3% ABV, initial volume 8.5 litres, bitterness 29 EBU colour 44 EBC Suggested drinking temp. 13-15°C.

Spraymalt Light	1000g
Black malt	30g
Sugar	400g
Fuggles (H. grown)	6g
Challengers (H. grown)	6g
Saaz (Hallertauer?)	3g (15)
Orange peel (zest)	6g (15min)
Coriander	6g (15min)

Black malt & main hops boiled together in 2l water for 40 min.

Prime with 6.3g (2 level 5ml tsp) per litre

Best after 8 months.

## DARK SANTA’S ATOMIC CHRISTMAS ALE

Calculations:- O.G. 72 (74 inc. primer), F.G. 12, 8.4% ABV, initial volume 8 litres, bitterness EBU 71, colour about 220EBC. Suggested drinking temp. 13-15°C.

Dry light malt extract	1000g
Crystal malt	110g
Chocolate malt	75g
Roast barley	110g
White sugar	400 + 6.3g/l primer
Target (11.2%)	123g
Cluster pellets (6.5%)	12g (13g equiv. 7 min)
Goldings (7.5%)	4.5 (7 min)
Mixed spices	2.75-3 tsp (7.5ml)
(Cinnamon, Coriander seed, Caraway, Nutmeg, Ginger & Cloves.)	
Yeast from “sludge” of Brewferm Triple.	

Hops boiled with grains in 3.5 litres of water for 45 mins.  
Mixed spices, Cluster pellets & & Golding's added after 38 mins (7 mins left).

Bottled with – 6.3g/litre sugar.

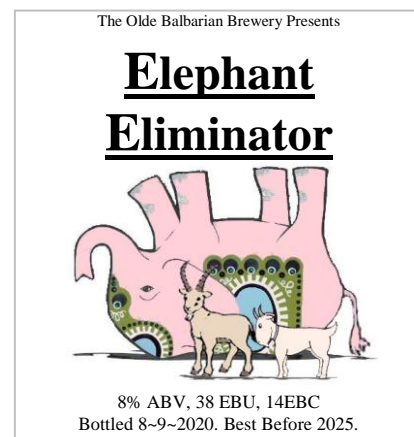
### ELEPHANT ELIMINATOR

Calculations for 7.25 litres, O.G. 61 (63.6 with primer), F.G. 11, initial vol. 7.25 litres, 8% ALC, bitterness 38EBU, colour 14EBC.

Light dry malt extract	1000g
White sugar	210g
Hallertauer hops (2%)	35g + 6.2g (15 min) + 3g at "flameout" for 5 mins
Brewferm lager yeast (recovered)	

Prime with 6.3g (2 level 5ml tsp) per litre.

The hops were boiled alone for 60min in 5 litres water. "Late" hops for last 15min. They were then sieved onto the dry malt extract & sugar & "sparged". Strong lagers, over 6.5%, are called Boks or Bocks in Germany & their names often end with "-ator". The word "bock" means "Billy goat" & a goat's head is often seen on the labels. This bier is a doppelbock (double bock – over 7% alcohol) hence the two goats. Pink elephants are often associated with drink & drunkenness.



### FRAM BOOZE

Calculations for 7.5 litres, O.G. 51 (53 with primer), F.G. 5, alc. 6.4%, bitterness 18EBU, colour 12EBC.

500g Light dry malt extract  
20g Crushed Xtal  
200g Sugar  
4.8g Challengers (7.5%)  
1000g Raspberries  
Brewferm Framboose yeast was used but any good ale yeast can be used.

Boil hops + grains in 1 litre for 30 mins, add the hop water/sparge water to sugar & malt extract. Make up to 7.5 litres. When the fermentation ends, add the de-frosted raspberries.

Bottled, after settling & rested with 6.3g (2 level tsp sugar) per litre.

### GLUTEN-FREE ALE (2 Recipes)

#### GLUTEN-FREE ALE (1)

O.G. 40 (41.5 with primer), F.G. 6, initial Vol. 15 litres, 4.6% ALC, bitterness 28EBU, colour 7EBC

GWTW White sorghum extract or similar	1500g
Granulated sugar	500g
Goldings hops (5% AA)	30g
Sachet ale yeast.	



Prime with 3.15g (1 level 5ml tsp) per litre.

A couple of alternative hops (for a similar bitterness):- Challenger (7.5% AA) 20g, Fuggles (4.5% AA) 33g.  
See the [Hop Notes](#).

#### Method

At the start of the brewing session, add a sachet of yeast into a glass containing about 30mm of a50/50 of warm water/orange juice or other juice mix. Cover.

Boil 3 litres of water. Add the hops. Give a "rolling" boil for 30 min. (increasing the boil time to 40 mins. gives 32EBU).

In the mean time add the main sugar & the sorghum syrup to the fermenter.

After the boil is over & using a sieve of at least 2 litres, add the hop water to the sugar/syrup.

"Sparge" the hops with a kettle full of very hot water. Repeat the process using successively colder water.

Top the fermenter up to 15 litres & add the yeast when the temp. is about 20-30°. Cover loosely.

Ferment at about 18-22°.

Skim off the excess yeast, especially the mucky brown, "oily" stuff.

When the fermentation is over, leave for about a week, preferably in a cool (NOT cold) place before bottling.



Condition & store as normal, drink after about 3 months. Serving temp. around 12-14°.

## GLUTEN-FREE ALE (2)

O.G. 30 (31.5 with primer), F.G. 4, initial Vol. 23 litres, 3.7% ALC, bitterness 31EBU, colour 4EBC

GWTW White sorghum extract or similar	1500g
Sugar	750
Fuggles hops (4.5%)	40g
Sachet of Ale yeast.	

Prime with 3.15g (1 level 5ml tsp) per litre.

Boil chocolate malt & hops in 3.5 litres for 60 mins, then sieved & sparged onto the DME & sugar, made up to 23 litres. When cool enough, add the activated yeast,

## GUINNESS STYLE (2 Recipes)

O.G. 45, F.G. 1011, initial Vol. 23 litres, alcohol 4.5% inc. primer, bitterness 45EBU, colour 180 EBC.

### Recipe 1

Pale malt	3600g
Roast barley	450g
Flaked barley	450g
Challenger hops	35g
Target hops	22g

### Recipe 2

Pale malt	3600g
Roast barley	450g
Flaked barley	450g
Challenger hops	20g
Target hops	12.5g

### Recipe 1

Mash volume is 12.5 litres @ 66° for 60 min.  
Boil with the hops in 15 litres for 60 min

### Recipe 2

Mash as recipe 1  
BUT the hops are boiled separately in 4 litres of water for 60 mins before adding/sparged onto the boiled wort in the mash tun.

75% yeast efficiency is assumed.  
Prime with 4.725g (1.5 level 5ml tsp) sugar per litre.

## HOEGAARDEN WITBIER STYLE

20 litres; OG 1045.5 (48 with primer), FG 1012, 4.8% ABV, 7EBC, 15.5 IBU.

1500g extra light dry malt extract  
1000g wheat DME  
39g Saaz (2.2%) boiled in 6 litres of water for 60 min. See the [Hop Notes](#)  
30g coriander (for last 15 min.)  
30g bitter orange peel (for last 15 min.)  
Wyeast 3944 Belgian Witbier (74%)

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

Boil the hops in 6 litres for 60 mins, adding 30g coriander & 30g bitter orange peel for last 15 min.  
Sieve & sparge onto the DME & sugar, made up to 14 litres.  
When cool enough, add the yeast.

## JOAN SMITH'S BITTER

Calculations for 14 litres, O.G. 34 (35 with primer), F.G. 6, 3.9% ALC, bitterness 40EBU, colour 33EBC.

Light dry malt extract	1000g
Chocolate malt	40
White sugar	280g
Fuggles hops (4.5%)	35g
Young's Ale yeast used.	

Boil chocolate malt & hops in 2 litres for 60 mins, then sieved & sparged onto the DME & sugar, made up to 14 litres. When cool enough, add the yeast.

Prime with 3.15g (1 level 5ml tsp) per litre.

### LAGER (All grain)

For 23 litres, OG 45 (42.5 sans primer), FG 10, 4.6% ABV, 22EBU, 9EBC.

4Kg lager malt  
250g wheat malt  
100g light crystal malt  
45g Saaz (2.2% AA)  
45g + 15g (15 mins) Hallertauer (3% AA)  
Lager yeast.

Boil vol. = 15 litres, boil time = 60 mins

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

### NETTLE BEER

Or is it a “wine”?

Calculations for approx. 4.8 litres original vol. to make 4.5 $\frac{1}{2}$  litres of finished wine?, after priming, enough to fill 6 x 750ml bottles:-

O.G. 1039, F.G. 997, alcohol 5.9%, final acidity 0.7%, tannin 0.01%.  
1Kg young nettle tops/1 carrier bag full.

$\frac{1}{2}$ 500g of sugar – sucrose, Demerara etc.  
25g tartaric acid  
10g root ginger, chopped & bruised (optional)  
1 tsp pectic enzyme  
1 tsp nutrient  
1 tsp Bentonite (optional)  
1 sachet of ale yeast or wine or even bread yeast.

Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

Wash & drain the nettles tops & then put them in a large pan/ stock pot with the ginger (if used) & about 2 or so litres of water.

Boil for 15-20 minutes.

Put the sugar into a large pan/ stock pot & strain the hot water in. Stir until the sugar is dissolved. Sparge the nettles until the water is about 4 litres.

Put in a demijohn add the yeast etc, ferment out.

Top-up to about 4.8 litres.

Bottle with 2 level 5ml tsp max per 1 litre.

Keep warm for about two weeks to let the “beer” to get it’s fizz.

$\frac{1}{2}$ 400g sugar will give about 4.8% after priming.

### KRIS KRINGLE’S ELEPHANT ELIMINATOR DUNKLE

Calculations for 7.25 litres, O.G. 68 (70.5 with primer), F.G. 11, initial vol. 7.25 litres, % ALC. 8%, bitterness 38EBU, colour 51EBC.

Light dry malt extract (DME) 1000g  
Chocolate malt (crushed) 35g  
White sugar 325g  
Hallertauer (German) hops (3.2%) 21.5g (60 min), 3g (22 min), 3g (8 min)  
Brewferm lager yeast was used.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

#### METHOD:-

(Please read very carefully.)

Reactivate the yeast in about 30ml warm (<30°C) with just a dash of sugar added.

Boil 4 litres water, add the 21.5g Hallertauer & the chocolate malt ONLY & keep the water as a “rolling” boil for 1 hour, topping up as necessary. Add the “Late” hops added for last 22 & 7min.

Put the sugar & DME in the fermenting bin. After the boil, the hop water was added the bin & the wort stirred to dissolve the solids. The hops sparged with progressively cold water until 7.25 litres are obtained.

Cool the wort naturally & aerated well, add the yeast.

Leave the fermenter lid on loosely all the time, skim off the surplus yeast during fermentation, especially the mucky brown, oily-looking stuff.

After fermentation rest the beer, undisturbed, for about a week before bottling with 6.3g (2 level 5ml 5 tsp) per litre priming sugar. Place somewhere warm for 2 weeks to condition.

This doppelbock should be left in the cool & dark for 6 months minimum to mature.

### PAM’S SPARKLING LIGHT ALE

AKA “Peter Pam’s Sparkling Light Ale”, thank you Pam.

To make initially 15 litres. OG 33 (35 with primer), FG 5, 3.9% ABV, bitterness 32.5EBU, colour 7EBC.

Light dry malt extract 1000g

Sugar 350g

Fuggles (4.5%) 30g

Ale yeast.

Prime with 4.725g (1.5 level 5ml tsp) sugar per litre.

- 1). If using a sachet yeast, put 50ml or so warm water with just a little dash or sugar, add the yeast.
- 2). Boil 3 litre of water in a pan. When boiling, add the hops. Give the hops a “rolling” boil for 60 min.
- 3). In the mean time add the dry malt extract & sugar to the fermenter, add a little cold water & try mixing it (you won’t be very successful at this!).
- 4). Carefully sieve/strain the hop liquid into the fermenter & stir.
- 5). Return the hops to the pan & pour a kettle full of near boiling water over them.
- 6). Repeat action 4.
- 7). Repeat action 5 but with much cooler water.
- 8). Repeat action 6.
- 9). Repeat action 7 but with cold water but watch the volume of wort.
- 10). Top up to 15 litres, add the yeast mixture, loosely cover & keep warm (preferably 18-22°).
- 11). Don’t forget to skim off the excess yeast, especially the mucky brown, “oily” stuff.
- 12). After the fermentation ceases, leave for about a week then bottle with 1.5 level 5ml tsp sugar per litre & shake (or do the Twist!).
- 13). Keep warm for 10 days or so for the beer to get its fizz.
- 14). Store in a cool dark place (not the ‘fridge).
- 15). After 2 months or so put a couple of bottles in the ‘fridge door for 2 hours.

### PETER ABBOT (2 Recipes)

Trappist/Abbey style bier, 8 litres, OG 61.5 (64 with primer), FG 10, 7.2% ABV, bitterness 40EBU, colour 28EBC.

Serving temp. around 12-14°.

PETER ABBOT 1 made using the conventional brewing method.

Light dry malt extract	1000g
Crystal malt	60g
White sugar	300g
Fuggles hops (4.5%)	14g (few late added for 10 min)
Challenger hops (7.5%)	14g (few late added for 10 min)
Any good Ale yeast	1 Sachet
Boil Vol.	4 litre
Boil Time	45 min & the sugar (apart from priming) were boiled with the malts & hops.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

PETER ABBOT 2 made using my “quick” brewing method, see [www.yobrew.co.uk/calculators.php](http://www.yobrew.co.uk/calculators.php).

Light dry malt extract	1000g
Crystal malt	60g
White sugar	300g
Fuggles hops (4.5%)	12g (few late added for 10 min)
Challenger hops (7.5%)	12g (few late added for 10 min)
Any good Ale yeast	

Boil Vol. 2 litres  
Boil Time 15 min for the crystal malt & the hops only.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

#### METHOD:-

(Please read very carefully.)

Boil the crystal & hops in 2 litres for 15 mins, then sieved & sparged onto the DME & sugar, made up to 8 litres.  
When cool enough, add the yeast.

The recipes are identical apart from the hops and boil times/volumes; they were designed to give very similar results, the only difference being the way the beers were made. PETER ABBOT 1 had the hops boiled with the malt extract and the crystal malt (“Traditional” method) whereas with PETER ABBOT 2, the hops were boiled alone (“Quick” method). It may be worth pointing out that my “YoBrew Calc’s” were consequently modified to cater for this “Quick” method (it is referred to as “Method 2” in the Calc’s).

After plodding through my ramblings, all you want to know (possibly!) is if the experiment worked. The short answer is a definitive YES! The beers were blind-tasted only 6 weeks after bottling, they had similar colours; both had very good heads & condition with some lacing left on the glass sides. They had a very hoppy aroma & taste (I used home-grown hops, consequently they may have had quite a different alpha acid content to what was used in the calculations). There were slight differences between the two, I thought PETER ABBOT 2 was slightly hoppier with more aroma & with a cleaner taste although it did not clear as quickly as version 1.

Whilst sampling my two beers, the wife, who arranged the blind tasting with two 450ml Grolsch bottles, started laughing at me about half-way through my tasting session, (she says) I was talking more & more rubbish, luckily for her it was not a fighting beer! On second thoughts it was probably lucky for me!

Comments:- Very enjoyable & with time a slightly “herby” character developed.

### PETE’S SPARKLING LIGHT ALE

To make initially 8 litres. OG 31 (33 with primer), FG 4.6, 3.7% ABV, bitterness 41EBU, colour 6EBC.

Light dry malt extract	500g
Sugar	175g
Fuggles (4.5%)	10g
Goldings hops (5%)	9g
Ale yeast.	

Boil hops 2 litres for 60 mins, add to sugar & extract.

Prime with 4.725g (1.5 level 5ml tsp) sugar per litre.

### RHUBARB PETE’S RHUBARB ALE

O.G. 37.5 (40 with primer), F.G. 5.5, initial/final 10.5, Vol. 23, 4.5% ABV, bitterness 14EBU, colour 10EBC.

Light dry malt extract	500g
Crushed crystal	25g
Sugar	200g+ 6.3g/litre (2 level tsp)
Fuggles	8g
Rhubarb (assumed juice 75ml)	100g
Sachet of ale yeast (Brewferm Framboose yeast used)	

Boil hops + grains in 2 litres for 35 mins, add to sugar & extract.  
De-frosted rhubarb juice added.

Racked after settling.  
Prime with 6.3g (2 level 5ml tsp) sugar per litre.

Colour a bit darker than calculated (rhubarb?) Good, long-lasting head, cond. OK. Initial sulphurous smell. Not too hoppy (as designed) but were present in the flowery aroma/taste, rhubarb gives a gentle, subtle taste (not rhubarb). ELEGANT!

### RUPERT BIER

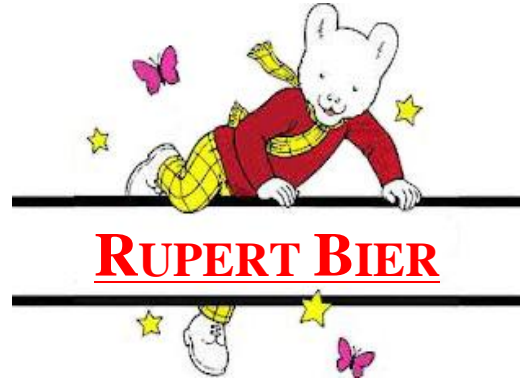
A wheat beer.  
O.G. 35 (37.4 with primer), F.G. 6, initial vol. 6.5 litres, 4.1% ABV, bitterness 20EBU, colour 5EBC.

Munton's Wheat Spraymalt	500g
Sugar	120g
Hallertauer hops (7.6%)	5g
Saaz (2.2%)	1g (15)
Coriander	4.7g (15)
Orange peel	7.9g (15)

Bavarian wheat beer yeast used.

Hops boiled 40 min in 1litre water  
Coriander & orange peel added for the last 10 mins.

Primed with 6.3g (2 level 5ml tsp) sugar per litre.



### STELLA ARTOIS STYLE

Extract (DME/LME) & all grain.  
Hopefully, this beer is much better than the rubbish sold in the UK.

#### STELLA ARTOIS STYLE (Extract)

To make initially 21 litres, O.G. 45 (47 with primer), F.G. 10, 4.8% ABV, bitterness 24EBU, colour 6.5EBC.

3000g LIQUID extra light malt extract (LME) OR 2500g DRY extra light malt extract (DME).  
60g Saaz hops (2.2%) 60 mins + 12g Saaz hops 8 mins  
Boil vol 6.5 litres for 60 mins,  
WLP830 German Lager Yeast (76.5%)

Boil the hops for 60 mins, add the late hops for the last 8 mins.  
Add the extract to the fermenting bin.  
Boil hops 15.5 litres for 60 mins, add the late hops for the last 8 mins.  
Strain & sparge the hops into the bin, stir until the extract is dissolved, top up to

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

#### STELLA ARTOIS STYLE (All grain)

To make initially 23 litres, O.G. 45 (47 with primer), F.G. 10, 4.8% ABV, bitterness 24EBU, colour 4.5EBC.

4.55Kg Pilsner Malt  
95g Saaz hops (2.2%) 60 mins + 20g Saaz hops 8 mins  
Boil vol 15.5 litres for 60 mins,  
WLP830 German Lager Yeast (76.5%)

Mash the grain & make the extract to 15.5 litres, boil for 60 mins, add the late hops for the last 8 mins.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

## STRONG ALE

For an initial vol. of 7 litres, OG 1063 (1061.5 initially), FG 1010, 7.1% ABV, colour 48EBC & 45EBU.

500g hopped light dry malt extract  
500g dark malt extract  
250g granulated sugar 6g Challenger hops (7%)  
6g Goldings hops (5%)  
Sachet of ale yeast.

Prime with 4.725g (1.5 level 5ml tsp) sugar per litre.

### Method

Add a dash of sugar to about 30ml warm water. Add the yeast & cover.  
Boil 1.5 litres of water. Add 6g of each hop. Give a “rolling” boil for 20 min.  
In the mean time add the main sugar & the extracts.  
After the boil is over & using a sieve of at least 0.8 litres, add the hop water to the extract/sugar.  
“Sparge” the hops with a kettle full of very hot water. Repeat the process using successively cold water.  
Top the fermenter up to 7 litres & add the yeast when the temp. is about 20-30°. Cover loosely.  
Skim off the excess yeast, especially the mucky brown, “oily” stuff.  
When the fermentation is over, leave for about a week, preferably in a cool (NOT cold) place before bottling.  
Condition & store as normal, drink after about 4 months. Serving temp. around 12-14°.

The recipe was designed using the “YoBrew Calc’s”. Just stick the values given in the Calc. (“Extract Calc.” page) & mess around with them. It is a basis for you to work on & you can tailor the beer to suit your personal tastes.

## THE ODD DUBBEL ALE

For an initial vol. of 8 litres, OG 1068 (1066 initially), FG 109.5, 7.8% ABV, colour 60EBC & 32EBU.

Light dry malt extract	1000g
Chocolate malt	50g
Black malt	5g
Sugar	400
Goldings (5%)	18g
Orange peel (zest)	6g (8min)
Coriander	2 rounded tsp (≈ 5.5g - 8min)
Cocoa powder	4 tsp (≈ 9g - 8min).
Yeast	1 sachet

Boil time (hops + grains + 2 litres water) 35min  
Orange peel, coriander & cocoa powder for last 8min.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

## THE ODD DUBBEL CHRISTMAS ALE

For an initial vol. of 8 litres, OG 1073 (1071 initially), FG 1010, 8.5% ABV, colour 135EBC & 36EBU.

Light dry malt extract	1000g
Chocolate malt	100g
Black malt	25g
Sugar	470
Fuggles (home grown)	8g
Challengers (home grown)	8g
Saaz (2.2%)	3g (22min)
Orange peel (zest)	8g (8min)
Mixed spices (Schwartz used)	2 tsp (≈ 4g) (Cinnamon, Coriander seed, Caraway, Nutmeg, Ginger & Cloves.)
Coriander	2 rounded tsp (≈ 5.5g - 8min)
Cocoa powder	4 tsp (≈ 9g - 8min)
Yeast (Brewferm Tripel was used)	

Boil time (hops + grains + 2 litres water) 45min  
Orange peel, mixed spice, coriander & cocoa powder for last 8min.

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

Add a dash of sugar to about 30ml warm water. Add the sachet of yeast & cover.  
 Boil the Fuggles & Challenger hops + grains only in 2 litres of water for 40min.  
 Add the late hops & spices etc. at the times shown.  
 Put the DME & sugar into a suitably sized fermenting bucket.  
 Strain the hot hop water onto the DME/sugar mix & stir.  
 Sparge the hops & grains etc. with successively cold water until the volume is 8 litres.  
 When the wort temp. is less than 30° aerate well before adding the yeast mixture.  
 After the fermentation ceases, rest the lightly covered beer for about a week before bottling with 6.3g sugar/litre (2 level tsp)

### ŽATEC KÖLSCH

O.G. 37 (39 with primer), F.G. 6, Initial vol. 10.5 litres, % ALC. 4.2%, bitterness 26EBU, colour 5EBC (using “normal” extract this would be 10EBC).

Extra light dry malt extract	1000g
White sugar	220
Žatec (Czech hops - German Saaz) (2.2%)	34 + 8g (15 mins) see <a href="#">Hop Notes</a> .
Hallertauer (2%)	8g
Sachet ale yeast.	

Prime with 6.3g (2 level 5ml tsp) sugar per litre.

Boil the main hops in 1 litre water for 30 min. The 8g of Saaz were added 15mins. after the start of the boil.  
 Fermentation was carried out at approx. 15°C – a low temp IS essential for this bier.  
 According to Michael Jackson (no, not the gloved one), Kölsch, which originates from Cologne, is a delicate brew, very pale, light bodied, well attenuated & with a little fruitiness. At the age of just two months, this brew seemed to fit the bill.

# WINE Etc.

## Wine Notes:-

**Effective O.G. - taking gravity readings at the start of fermentation is usually futile as it is usually not at the full volume & some late additions of components may be added. While this situation can be accounted for, such things as bucket fermentation cannot as most of the fermentable sugars are “hidden” in the fruit.**

Not all recipes require yeast nutrient, no tannin is used & some *tartaric acid* is used in just two recipes.

The addition of 90g sugar to a wine of 4.5 litres, effectively increases the OG by 7, decreases the FG by about 0.6 & increases the ABV by about 1%, assuming of course, fermentation is completed & not “stuck”.

All “drinks” have had their sugar levels reduced by about 50% so I have amended the recipes accordingly, thankfully,” juices” should not be affected.

But the general consensus of the peoples who use “drinks” is that their flavour/taste has been compromised.

Yeasts - the main difference between wine & Champagne yeasts is that the latter is supposed to form a very solid yeast deposit in the bottle. Personally I have not noticed this. Keep well clear of yeasts in tubs & ALL Young’s yeasts.

I fine my wines for speed & convenience but the process can strip flavour, aroma & tannins from the wine so, if you use them, use sparingly.

All wine recipes were designed using “Pete’s Yobrew Wine Jam Etc Calc’s” from [www.yobrew.co.uk](http://www.yobrew.co.uk), & all values are approximate.

Some recipes may have been corrected/modified; all are original & designed by me.

The new wine recipes assume a “wastage” volume of 300ml per 4.5 litres, previous versions allowed 250ml, but the recipes concerned have not been modified, the difference is only about 0.1% ABV.

## Yeast Notes:-

At the start of a winemaking session, add a sachet of yeast into a glass containing about 30mm of a50/50 of warm water/orange juice or other juice mix. Cover. Orange juice incidentally nullifies any chlorine & chloramines which give a TCP smell & taste to the water.

Use the entire contents; do not save some “for later”.

All yeasts are assumed to be 100% efficient as wine musts are mainly very low in un-fermentable sugars/compounds. In meads etc. this will be reduced slightly (95+%) & in beers expect around 75%.

Avoid Turdo yeasts, as they produce carp wines/ciders etc.

Tub yeasts contain cheap, inferior strains &, once opened, they are open to contamination by moisture & wild yeast strains in the air. Some are “diluted” with nutrient, this means a short measure of yeast & possibly unwanted nutrient – little “nasties” thrive on that. Super wine yeast compounds are even worse; they contain Bentonite, wine yeast, yeast nutrient, vitamins & minerals, so the proportion of yeast is even lower. Most musts contain sufficient vitamins etc. the recipes in this book use vitamin B complex if they do not. “Super” yeasts are a “must” in so-called “7 day” wine kits.

## Priming sparkling wines:-

If you are using proper Champagne bottles prime each bottle with 4.73g (1.5 level 5ml tsp sugar per bottle – max.). Ordinary wine bottles are unsafe to use, 500ml PET bottles are ideal, prime each bottle with 3.15g (1 level 5ml tsp sugar per bottle).

## Scaling Up:-

Multiply the ingredients by the factor chosen apart from the yeast, 1 sachet of decent yeast should be able to handle 25 litres.

## Adding extra sugar to a must:-

90g added sugar for 4.5 litres of wine adds approx. 7 to the OG, reduces the FG by 0.6 & increases the ABV by about 1%, this assumes the fermentation is not stuck.



## APEROL SPRITZ

3 shots dry sparkling wine  
2 shots Aperol Aperitivo (11%)  
1 splash of Soda

Using a large wine glass, filled with ice, add dry sparkling wine, Aperol & a splash of soda. Garnish with a slice of orange.

## APPLE, CRANBERRY & POMEGRANATE JUICE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G., 1081 F.G., 994 alcohol 11.5%, final acidity 0.51%, tannin, 0.05%.

1 litre Sainsbury's apple juice (10.5g sugar/100ml)  
1 litre Sainsbury's Cranberry Juice Drink (Sugar levy applied) (7.1g sugar/100ml)  
1 litre Asda pomegranate juice drink (5.7g sugar/100ml)  
700g sugar  
5g Bentonite (optional)  
5g nutrient  
1 tsp pectic enzyme  
Wilko Gervin wine yeast used.

Sugar dissolved in 470ml water to give approx 750ml, SG around 1300. Fermented with litre of apple juice & cranberry juice drink.

At around SG 1010 the pomegranate juice drink added.

NOTE:- I generally avoid using "drinks" but this, to me, was very nice after 3 months bulk maturing.

## APPLE GRAPPLE ROSÉ (2 Recipes)

### APPLE GRAPPLE ROSÉ 1 (10.6%)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1074, F.G. 994, alcohol 10.6%, final acidity 0.6%, tannin 0.05%.

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

2 litre Tesco apple juice (11g of sugar/100ml)  
1 litre Lidl red grape juice (15.6g sugar)  
540g Sugar  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 540g of sugar into a pan (min. size 1 litre or more); add about 360ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 680ml syrup, SG 1300. Remove the heat.
- 3). Pour 1 litre of apple juice into a demijohn & add the enzyme. Add 1 litre of grape juice.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010-15 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for two or three hours.

### APPLE GRAPPLE ROSÉ 2 (11.5%)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.6%, tannin 0.05%.

2 litres apple juice (11g of sugar/100ml)

1 litre red grape juice (16g sugar)

615g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 615g of sugar into a pan (min. size 1 litre or more); add about 410ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 770ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litres of apple juice into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Add the grape juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994.
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for two or three hours.

### APPLE WINE 4 recipes (crab, cooking & eating apples or mixed)

#### APPLE WINE (Crab)

A dry white table wine.

Bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)

Calculations for 4.5 litres of finished wine (5.11 litres original vol.):-

Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.72%, tannin 0.04%

2.25Kg crab apples

900g sugar dissolved in 600ml hot water to give approx. 1130ml syrup.

2 tsp pectic enzyme

1 vit. B complex tablet

1tsp Bentonite (optional)

1tsp yeast nutrient

1sachet yeast

Alternatively, using 1Kg sugar dissolved in 670ml hot water to give approx. 1250ml syrup & makes the OG 1086, FG 993 & 12.5% ABV.

#### APPLE WINE (cooking)

A dry white table wine.

Bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)

Calculations for 4.5 litres of finished wine (5.2 litres original vol.):-

Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.73%, tannin 0.04%

2.5Kg cooking apples

880g sugar dissolved in 500ml hot water to give approx. 1100ml syrup.

2 tsp pectic enzyme

1 vit. B complex tablet

1tsp Bentonite (optional)

1tsp yeast nutrient

1sachet yeast

Alternatively, using 1Kg sugar dissolved in 670ml hot water to give approx. 1250ml syrup & makes the OG 1089, FG 993 & 12.9% ABV.

### APPLE WINE (eating)

Calculations for approx. 5.25 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.62%, tannin 0.05%.

3.5Kg (+) eating apples  
800g sugar dissolved in 540ml hot water (to give approx. 1000ml syrup)  
3 tsp pectic enzyme  
5g Bentonite (optional)  
“Dash” yeast nutrient (optional in this case)  
Sachet wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 800g of sugar into a pan (min. size 1.5 litres or more) add about 540ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Wash the fruit, removing any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing.
- 4). Chop the fruit into small pieces, chuck into the fermenting bucket with a little water & the enzyme.
- 5). Add the cooled syrup, make up to about 4.5 litres with cold tap water, stir & add the yeast.
- 6). Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.
- 7). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & “sparge” the pulp until you have about 4.5 litres of wine. Add a tsp of Bentonite & fit the airlock.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying.

### APPLE WINE (mixed)

Calculations for approx. 5.3 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.7%, tannin 0.04%.

990g each of eating apples, cooking & crab apples.  
850g sugar dissolved in 570ml hot water (to give approx. 1060ml syrup)  
2 tsp pectic enzyme  
5g Bentonite (optional)  
“Dash” yeast nutrient (optional in this case)  
Sachet wine yeast

## APPLE & BLACKBERRIES

Bulk mature in a cool dim place, not the ‘fridge, for at least 6 months. (Note that different wines have different maturing times.)

Calculations for 23 litres of finished wine, sufficient to fill 30 x 750ml bottles:-  
Effective O.G. 1082, F.G. 993, alcohol 11.9%, final acidity 0.57%, tannin 0.09%.

6000g apples  
6000g blackberries  
4650g sugar  
8 tsp pectic enzyme  
5 tsp Bentonite (optional)  
Sachet wine yeast

## APPLE & BLACK CHERRY WINE (Tinned)

Calculations for approx. 4.76 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.61%, tannin 0.05%.

2 litre Tesco apple juice (11.1g sugar/100ml)  
1 litre Lidl red grape juice (15.6g sugar)  
425g tin pitted black cherries in apple juice (11.6% sugar – added late)  
590g sugar dissolved in 400ml hot water to obtain 740ml syrup.  
5g Bentonite (optional)  
1 tsp pectic enzyme  
“Dash” nutrient  
“Dash” oak granules (optional)  
Sachet wine yeast

Bulk mature for at least 3 months.

## APPLE & BLACKBERRY ROSÉ WINE

Calculations for approx. 5.06 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1088, F.G. 993, alcohol 12.8%, final acidity 0.68%, tannin 0.08%.

1500g apples (500g each eating/cooking/crab – if you can)  
1000g blackberries  
1000g sugar dissolved in 670ml hot water (to give approx. 1250ml syrup)  
3 tsp pectic enzyme  
5g Bentonite (optional – added to the secondary fermenter)  
½-1 vit. B complex tab.  
“Dash” yeast nutrient (optional in this case)  
Wine Yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more) add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Add the berries & pectic enzyme/nutrient (if used) to your fermenting bucket, mash in the apples
- 4). Add the cooled syrup, make up to about 4.5 litres with cold tap water, stir & add the yeast.
- 5). Fit an airlock & place somewhere warm & dim, but not in an airing cupboard.
- 6). About 6/7 days later, using a big funnel & sieve/strainer pour the contents into a demijohn. GENTLY compress the fruit pulp, & “sparge” the pulp until you have about 4.5 litres of wine. Add a tsp of Bentonite & re-fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 9948). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of week before trying.

## APPLE, CHOKEBERRY & CHERRY with CRANBERRY & BLUEBERRY

Calc's for 4.7 litre original vol.:-  
O.G. 1073, F.G. 994, Alcohol 10.6%, Final acidity 0.64%, Tannin 0.05%

1 litre Sainsbury's apple juice (10.5g sugar/100ml)  
1 litre Caprio Jabłko Aronia Wiśnia (apple, chokeberry & cherry juices, 3.1% sugar)  
1 litre Asda Cranberry & Blueberry juice drink (1.4g sugar/100ml) (late addition)  
750g sugar  
5g Bentonite (optional)  
5g nutrient  
1 tsp pectic enzyme  
Wilko Gervin wine yeast used.

## APPLE, CHOKEBERRY & CHERRY with CRANBERRY & RASPBERRY & BLUEBERRY

Bulk mature in a cool dim place (not the 'fridge) for at least 3 months.

Calc's for 4.7 litre original vol.:-

O.G. 1074, F.G. 994, Alcohol 10.7%, Final acidity 0.64%, Tannin 0.05%

1 litre Sainsbury's apple juice (10.5g sugar/100ml)

1 litre Caprio Jabłko Aronia Wiśnia (apple, chokeberry & cherry juices, 3.1% sugar)

1 litre Ocean Spray Cranberry & Raspberry Drink (concentrate:- cranberry 7%, raspberry 4%, grape 4%, 4.6g sugar/100ml)  
(late addition)

750g sugar

5g Bentonite (optional)

5g nutrient

1 tsp pectic enzyme

Wilko Gervin wine yeast used.

## APPLE & DAMSON

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.67%, tannin 0.04%.

This wine requires at least one year to bulk mature.

1200g eating apples

800g damsons

750g sugar dissolved in about 590ml hot water to make 1090ml syrup

2 tsp pectic enzyme

1 tsp Bentonite (optional)

½ tsp nutrient

½-1 vit. B complex tablet (optional)

Sachet of decent wine yeast

## APPLE & ELDERBERRY WINE

Calculations for approx. 5.23 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.63%, tannin 0.09%.

3K apples (eating)

400g elderberries

750g sugar dissolved in 500ml hot water (to give approx. 940ml syrup)

2 tsp pectic enzyme

1 tsp Bentonite (optional)

Sachet wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more) add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Wash the apples, removing any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing.
- 4). Chop the apples into small pieces, chuck into the fermenting bucket with a little water & the enzyme.
- 5). Add the cooled syrup, make up to about 4 litres with cold tap water, stir & add the yeast.
- 6). Loosely cover the bucket & ferment for 4 days, stirring at least twice a day to break up the fruit cap.
- 7). Add the washed & squashed elderberries, loosely cover the bucket & ferment for a further 3 days, stirring at least twice a day to break up the fruit cap.
- 8). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 4.7 litres of wine. Add a tsp of Bentonite (optional) & fit the airlock.
- 9). When the airlock bubbles at less than 1 per minute & the wine starts clearing (usually forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 12). Bottle, wait a couple of weeks before trying.

## APPLE, CRANBERRY & POMEGRANATE JUICE WINE

Bulk mature for at least 3 months.

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1074, F.G. 994, alcohol 10.6%, final acidity ?%, tannin ?%.

NOTE:- The FG may be slightly higher owing to the "Drinks" containing horrible sweeteners.

This wine requires at least three months to bulk mature.

1 litre Sainsbury's apple juice (10.5g sugar/100ml)  
1 litre Sainsbury's Cranberry Juice Drink (Sugar levy applied) (7.1g sugar/100ml)  
1 litre Asda Pomegranate Juice Drink (5.7g sugar/100ml) (late addition)  
700g sugar dissolved in 470ml water to give approx 750ml, SG around 1300  
5g Bentonite (optional)  
5g nutrient  
1 tsp pectic enzyme  
Wilko Gervin wine yeast used.  
Sachet of decent wine yeast

## APPLE JUICE & APRICOTS (Tinned & using a demijohn).

Substitute about 400/600g tins strawberry/pineapple etc. in place of the apricots.

Calculations (4.77 litres original vol.):-

Effective O.G. 1079, F.G. 994, alcohol % 11.4, final acidity 0.63% & tannin 0.01%.

3 litre Tesco apple juice (11.1g sugar/100ml)  
411g Tesco tin halved apricots in pear juice (13.7g sugar)  
620g sugar  
5g Bentonite (optional)  
1 tsp nutrient  
1 tsp pectic enzyme  
Wine/Champagne yeast

Most 400-440g tins of fruit are suitable for this recipe.

All recipes depend on the components/quantities. This recipe can be easily altered to cater for these.

This method is for still wines only, for sparkling wines is very similar. See below.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add ½ tsp enzyme to the demijohn, add 2 litre of juice & give the demijohn a swirl. Cover.
- 3). Put 670g of sugar into a pan (sized 1 litre or more), add 400ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 4). When the syrup has cooled down a bit, carefully add it the demi & give it a good swirl. Rinse the juice boxes out with a little water, use this to swill out any remaining syrup in the pan. Empty the pan into the demi., give it a quick swirl, you should have slightly less than 3 litres. Add the yeast solution & the nutrient. Fit the air lock & place somewhere warm & dim (NOT the airing cupboard). Incidentally, I put my hydrometer in at this stage & leave in for the rest of the fermentation.
- 5). When the SG falls to below 1010 say (not at all critical), sterilize the can, open it & pour the liquid through a funnel with a big "spout". Add ½ tsp enzyme to the can, roughly mash the apricots, taking care not to scratch/damage the can. Use the funnel to empty the fruit into the demi. (hence the big "spout"). Rinse the can with a little water, add the demi. The volume will be about 3.5 litres or so. Fit the airlock & continue fermenting.
- 6). When the fermentation slows down, sterilize a second demi. & pour the last litre of apple just in to it with just a pinch of enzyme. Insert a large funnel in the demi. & place a big sieve into it. Gently pour the contents of the first demi. into this, catching all the solids, don't worry about the spent yeast/dross etc. Gently compress the fruit pulp, pour a little water into the apple juice box & "sparge" the pulp until you have about 4.5 litres of wine. Re-fit the airlock, & when the airlock starts to bubble, finally add the Bentonite to the must. Ferment out completely.
- 7). The SG will should be around 994 & the wine should begin to clear (forming "bands"). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 8). Rack into a sterile demijohn with a crushed Campden tablet added. Top-up to the 4.7 litre mark with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying.

This method is for sparkling wines only.

I will assume that the quick, easy way is preferred, i.e. only one sachet of yeast used & no disgorging.

If my assumptions are wrong then please let me know.

Follow steps 1 – 7 given above.

8A). Rack into a sterile demijohn & top up to just under 4.5 litres (**NOTE no crushed Campden tablet**). Have 6, 750ml sterilized Champagne bottles standing by.

9A). Using a standard 2.5/5ml teaspoon (the ones that you used to get with some medicines), add 2.5 LEVEL tsp to each bottle. Fill the bottles evenly, leaving at least 2cm airspace between the cork & the wine in each bottle. Fit & wire the corks.

10A). Stand the bottles upright in a warm, dark place for about 3 weeks to get it's fizz before placing the upright bottles in a cool dim place (not the 'fridge) for 6 month min. Chill before serving.

Do not shake the bottles, the pressure inside is about 45psi, about twice the pressure in a car tyre.

#### ALTERNATIVELY

8B). Rack into a sterile demijohn & top up to just under 4.5 litres (**NOTE no crushed Campden tablet**). Have 6, 750ml sterilized Champagne bottles standing by.

9B). Dissolve 47g sugar in 30ml hot water to obtain 60ml of syrup, add this to the wine, swirl to evenly distribute the syrup, make up to exactly 4.5 litres, give another quick swirl. Fill the bottles evenly, leaving at least 2cm airspace between the cork & the wine in each bottle. Fit & wire the corks.

10B). Stand the bottles upright in a warm, dark place for about 3 weeks to get it's fizz before placing the upright bottles in a cool dim place (not the 'fridge) for 6 month min. Chill before serving.

### APPLE JUICE & BLACKCURRANT BLUSH

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.66-0.74%, tannin 0.01%.

3 litre Tesco apple juice (11g of sugar/100ml)

100-200g Blackcurrants – 200g provides 0.74% acidity (nearing the high end for the stile).

660g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite

½ tsp Nutrient

Sachet of decent wine yeast

1). Sugar dissolved in 440ml water to give approx 830ml, SG around 1300. Ferment with 2 litre of juice made up to about 3 litres.

2). When SG drops to around 1010/15(by no means critical), add the mashed fruit, the last carton of juice to the demijohn & the Bentonite (if used).

3). After your wine has finished fermenting (less than 1 bubble per min. through the airlock, FG 994) add any "finings" (if used). DO NOT DEGAS!

4). After a few days, when the wine is perfectly clear, rack into a clean, sterile demijohn with a crushed Campden tablet added. Top-up to the 4.7 litre mark with tap water or cooled, boiled water.

5). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.).

6). Bulk mature in a dim, cool place, for at least three months before you bottle your wine.

### APPLE JUICE & LYCHEE

Calculations (4.7 L original vol.):-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.56%, tannin 0.01%

3 litre Tesco apple juice (11.1g sugar/100ml)

110g Lychee, peeled & pitted

660g sugar

1 tsp Bentonite (optional)

1 tsp pectic enzyme

½ tsp nutrient

Sachet of decent wine yeast

1). Sugar dissolved in 440ml water to give approx 830ml, SG around 1300. Ferment with 2 litre of juice made up to about 3 litres.

2). When SG drops to around 1010/15(by no means critical); add the mashed fruit, the last carton of juice to the demijohn & the Bentonite (if used).

3). After your wine has finished fermenting (less than 1 bubble per min. through the airlock, FG 994) you can add "finings". DO NOT DEGAS!

4). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

5). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)

## APPLE JUICE & STRAWBERRIES (Tinned)

Calculations (4.7 L original vol.):-

Effective O.G. 1081, F.G. 994, alcohol 11.7%, final acidity 0.59%, tannin 0.1%.

3 litre Tesco apple juice (11.1g sugar/100ml)

411g tinned strawberries

600g sugar

1 tsp Bentonite (optional)

1 tsp nutrient

1 tsp Pectic enzyme

Sachet of decent wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add ½ tsp enzyme to the demijohn, add 2 litre of juice & give the demijohn a swirl. Cover.
- 3). Put 600g of sugar into a pan (sized 1 litre or more), add 400ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 4). When the syrup has cooled down a bit, carefully add it the demi containing 2 litres of apple juice & give it a good swirl. Rinse the juice boxes out with a little water, use this to swirl out any remaining syrup in the pan. Empty the pan into the demi., give it a quick swirl, you should have slightly less than 3 litres. Add the yeast solution & the nutrient. Fit the air lock & place somewhere warm & dim (NOT the airing cupboard). Incidentally, I put my hydrometer in at this stage & leave in for the rest of the fermentation.
- 5). When the SG falls to below 1010 say (not at all critical), sterilize the can, open it & pour the liquid through a funnel with a big "spout" into the demi. Add ½ tsp enzyme to the can, roughly mash the strawberries, taking care not to scratch/damage the can. Use the funnel to empty the fruit into the demi. (hence the big "spout"). Rinse the can with a little water, add the demi. The volume will be about 3.5 litres or so. Fit the airlock & continue fermenting.
- 6). When the fermentation slows down, sterilize a second demi. & pour the last litre of apple just in to it with just a pinch of enzyme. Insert a large funnel in the demi. & place a big sieve into it. Gently pour the contents of the first demi. into this, catching all the solids, don't worry about the spent yeast/dross etc. Gently compress the fruit pulp, pour a little water into the apple juice box & "sparge" the pulp until you have about 4.5 litres of wine. Re-fit the airlock, & when the airlock starts to bubble, finally add the Bentonite to the must. Ferment out completely.
- 7). The SG will now be around 994 & the wine should begin to clear (forming "bands"). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of week before trying.

## APPLE JUICE WINE

Calculations for approx. 4.7 litres (inc. topping-up water) original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.59%, tannin 0.01%.

3 litre Tesco apple juice (11g of sugar/100ml)

660g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

NOTE:- Sainsbury's apple juice give slightly less alcohol & a touch more acidity, both are perfectly acceptable.

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 660g of sugar into a pan (min. size 1 litre or more); add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 830ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litres of apple juice into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!



- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

### APPLE & PINEAPPLE JUICE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1074, F.G. 994, alcohol 10.8%, final acidity ?%, tannin ?%.  
 This wine requires at least three months to bulk mature.

2 litres Sainsbury's apple juice (10.5g sugar/100ml)  
 1 litre Sainsbury's pineapple juice (10.7g sugar/100ml) (late addition)  
 660g Sugar dissolved in 400ml water to give approx 750ml, SG around 1300  
 1 tsp Pectic enzyme  
 1 tsp Bentonite (optional)  
 ½ tsp Nutrient  
 Sachet of decent wine yeast

### APPLE JUICE & RASPBERRY or STRAWBERRY LOWICZ (POLISH) SYRUP WINE

Calculations for approx. 4.8 litres (inc. topping-up water) original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1074, F.G. 994, alcohol 10.7%, final acidity 0.69%, tannin 0.06%.

1 litre Tesco apple juice (11g of sugar/100ml).  
 400ml Raspberry OR strawberry Lowicz syrup (save about 50ml to add when the SG falls to about 1010 – not at all critical).  
 530g sugar dissolved in 360ml hot water to give approx. 660ml syrup.  
 1 tsp Pectic enzyme  
 1 tsp Bentonite (optional)  
 ½ tsp Nutrient  
 Sachet of decent wine yeast  
 NOTE:- Sainsbury's apple juice give slightly less alcohol & a touch more acidity, both are perfectly acceptable.

### APPLE & RHUBARB JUICE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1096, F.G. 992, alcohol 14%.

3 litre Cawston Press apple & rhubarb juice (9.2g of sugar/100ml)  
 925g Sugar  
 1 tsp Pectic enzyme  
 1 tsp Bentonite (optional)  
 1 tsp Nutrient  
 Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 925g of sugar into a pan (min. size 1.5 litres or more); add about 620ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 1160ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litres of apple & rhubarb juice into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but please, not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

## APRICOT WINE (Dried)

Calculations for 13.5 litres (18 bottles, approx. 15.5 L original vol.):  
O.G. 1080, F.G. 994, alcohol 11.7%, final acidity 0.61% & tannin 0.04%.

2000g dried apricots  
2500g sugar dissolved in 1680ml hot water to give approx. 3130ml syrup, SG 1300.  
3 tsp Bentonite (optional)  
3 tsp pectic enzyme  
1 vit. B complex tablet  
Wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 2500g of sugar into a pan (min. size 3.5 litres or more) add about 1680ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Wash the fruit, you may wish to add a crushed Campden tablet at the start of the washing.
- 4). Chop the fruit into small pieces, chuck into the fermenting bucket with the enzyme.
- 5). Add the cooled syrup, make up to about 10 litres with cold tap water, stir & add the yeast.
- 6). Loosely cover the bucket & ferment for 5 days, stirring at least twice a day to break up the fruit cap.
- 7). Using a big funnel & sieve/strainer, pour the contents of the bin into a sterilized fermenting bucket. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 13.5 litres of wine. Add a tsp of Bentonite & loosely cover or use an airlock.
- 8). When the wine is "finished" the SG be around 994 & the wine should begin to clear (forming "bands"). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 9). Transfer the wine into a sterilized fermenting bucket & bulk mature for 9 months min. before bottling.

### Banana Notes:-

- 1). Only very old recipes boil bananas & use skins. Banana skins contain some substances which are harmful to health.
- 2). Bananas should be peeled & chopped into thin slices or mashed with a fork before adding to the fermenter, NO BOILING & DEFINITELY NO SKINS!
- 3). Use very ripe fruit.

Banana Skins: I follow Professor Gerry Fowles advice; he was a Professor of Chemistry at Reading University & wrote many excellent books about winemaking. His "Winemaking in Style" should be a "must" read for all amateur winemakers. His "opinions" are based on fact & science, not half-baked.  
Speaking of cooking, Gerry recommends the modern of adding the pulp directly to the must, retaining the flavour/aroma.  
Cooked bananas?

## BANANA WINE

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
O.G. 1081, F.G. 994, alcohol 11.7%, final acidity 0.57%, tannin 0.04%.

2000g banana flesh, NO skins & NO boiling  
2 litres Tesco apple juice  
500g sugar dissolved in 340ml hot water to give approx. 630ml syrup.  
2tsp pectic enzyme  
1tsp Bentonite (optional)  
Sachet of decent wine yeast

Notes:- This is basically my recipe for making fruit wines.  
If you are making larger quantities use a fermenting bucket with a loosely fitted lid for stage 6 onwards.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 500g of sugar into a pan (min. size 1 litre or more); add about 340ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Mash the fruit in a fermenting bucket with the pectic enzyme.
- 4). When the syrup has cooled down a bit, add it the bucket, top up to about 2.5 litres with cold tap water & stir. Add the yeast & cover loosely. Place somewhere warm but not in an airing cupboard.
- 5). At least twice a day for 4 days, stir to break the fruit "cap" up.
- 6). Using a big funnel & strainer pour the contents into a demijohn. Gently compress the fruit pulp, & "sparge" the pulp until you have about 2.5 litres of wine.
- 7). Add a dash of pectic enzyme & the Bentonite. Pour the 2 litres of apple juice into the demi. (NOTE, you may want to do this process over 2 days to avoid any violent fermentation.) Fit an airlock & place somewhere warm.

- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of week before trying.

## BERRY WINE (MIXED - 2 Recipes)

### BERRY WINE 1

Calculations for approx. 4.9 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
O.G. 1079, F.G. 994, alcohol 11.5%, acidity 0.67%, tannin 0.08%.

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).  
A “good” mix of berries is essential to even out the vastly varying sugar, acid & tannin levels.

1 litre Lidl red grape juice

1000g mixed HOME FROZEN berries. Approx. 870g IF FRESH BERRIES ARE USED (fresh berries gain weight in the freezer - water).

800g Sugar added to 540ml hot (not boiling) water to give 1000ml syrup.

1½ tsp Pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

- 1). At the start of the session, add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 800g of sugar into a pan (min. size 1.5 litres or more); add about 540ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 1000ml syrup, SG 1300. Remove the heat.
- 3). Add the frozen/ fresh washed berries to a bucket & pour on the hot syrup, make up to about 3 litres with cold water, cover loosely & leave to cool.
- 4). When cool, add 1 tsp pectic enzyme & the yeast stir & cover loosely.
- 5). Stir at least twice daily to break up the fruit cap.
- 6). On the 5<sup>th</sup> day, sieve the wine into a demijohn & sparge the mush ‘till you get 3.5 litres, add ½ tsp pectic enzyme & add the red grape juice. Top-up to about 4.7 litres & add the Bentonite & fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 993. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for two or three hours.

### BERRY WINE 2

Calculations for approx. 4.9 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
OG 1080, F.G. 994, alcohol 11.6%, acidity 0.64%, tannin 0.09%.

This wine requires at least six months to bulk mature.

1500g mixed HOME FROZEN berries. 1300 IF FRESH BERRIES ARE USED (fresh berries gain weight in the freezer - water).

950g Sugar added to 640ml hot (not boiling) water to give 1190ml syrup.

1½ tsp Pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast.

## BERRY WINE (MIXED - SUPERMARKET)

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
O.G. 1076, F.G. 994, alcohol 10.9%, acidity 0.6%, tannin 0.13%.

2000g mixed supermarket frozen berries (about 4.5% sugar – NOT at all critical)

900g Sugar added to 600ml hot (not boiling) water to give 1130ml syrup.

1 tsp Pectic enzyme

½ - 1 Vit B complex tablet

1 tsp Bentonite (optional)

Sachet of decent wine yeast

- 1). At the start of the session, add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 900g of sugar into a pan (min. size 1.5 litres or more); add about 640ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 1130ml syrup, SG 1300. Remove the heat. (Do not boil!)
- 3). Add the frozen berries to a bucket & pour on the hot syrup, make up to about 3 litres with cold water, cover loosely & leave to cool.
- 4). When cool, add 1 tsp pectic enzyme, Vit B complex tablet & the yeast stir & cover loosely.
- 5). Stir at least twice daily to break up the fruit cap.
- 6). On the 5<sup>th</sup> day, sieve the wine into a demijohn & sparge the mush 'till you get about 4.7 litres & add the Bentonite & fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.  
Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for two or three hours.

## BEETROOT WINE (2 Recipes)

### BEETROOT WINE 1

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.53%, tannin 0.09%.

2000g Beetroot flesh.

100-150g fresh root ginger (optional)

2 litres Lidl red grape juice

550g Sugar (dissolved in 370 ml of water to make 690ml syrup)

2 tsp Pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Boil ginger & the washed, sliced/diced/chopped in the minimum of water (preferably less than 400ml), until they soften.
- 3). Sieve the hot water into a clean pan (min. size 1 litre) containing the sugar, stirring often, until the sugar dissolves.
- 4). When cooled, pour the syrup into a demijohn, add the enzyme & 1 litre of juice, make up to just less than about 3.5 litres. Fit the airlock & leave in a warm place to ferment.
- 5). Add the last litre juice when the SG falls below 1010.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 12 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying.

## BEETROOT WINE 2

Calculations (4.7 litres original vol.):-

Effective O.G. 1085, F.G. 993, alcohol 12.4%, final acidity 0.66%, tannin 0.13%.

100-150g fresh root ginger  
1000g beetroot  
2 litres Lidl red grape juice  
500g sugar  
2 tsp pectic enzyme  
1 tsp Bentonite (optional)  
Sachet wine yeast

Boil the sliced/diced/chopped, beets in the minimum of water until they soften.

Strain into a clean pan containing the sugar & stir. Sparge the beets until you have about 2 litres syrup.

The ginger cleaned, peeled with potato peeler & grated spices & added a demi. along with 2 litres grape juice, enzyme, the cooled sugar soln. & then yeast added. (Vol. approx. 4000ml.)

## BILBERRY WINE

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1081, F.G. 994, alcohol 11.7%, final acidity 0.58%, tannin 0.12%.

1500 bilberries  
650ml of Kedem red juice (late addition)  
900g sugar dissolved in 600ml hot water to make 1130ml syrup  
2 tsp Pectic enzyme  
2 tsp nutrient  
1 vit. B complex tablet  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:-

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 900g of sugar into a pan (min. size 1.5 litres or more), add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 810ml syrup, SG 1300. Remove the heat.
- 3). Mash the fruit with 1 tsp enzyme.
- 5). Add the cooled syrup & make up to 3.5 litres with water.
- 6). Loosely cover the bucket & ferment for 5 days, stirring at least twice a day to break up the fruit cap.
- 7). Sieve into a demijohn & gently sparge the fruit until you have 3.5 litres.
- 8). Add the juice, a touch enzyme, 1 tsp Bentonite & make up to top up to about 4.5 litres with cold tap water. Re-fit the airlock.
- 9). Fit an airlock & ferment out. The usual rule of thumb is that if a wine airlock bubbles LESS once per MINUTE, fermentation is effectively over. If you have a hydrometer, check the gravity (about 994). DO NOT DEGAS!
- 10). Fine the wine & a few days after the wine is crystal-clear, rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 6 months. (Note that different wines have different maturing times.)  
Do not mess with this – no 'fridges, no shaking & definitely no racking during this time.
- 12). Bottle, wait a couple of weeks before trying.

## BLACKBERRY ROSÉ

Bulk mature in a cool dim place (not the 'fridge) for at least 9 months.

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.67%, tannin 0.11%.

1000g blackberries,  
1 litre Lidl red grape juice (16% sugar)  
1 litre Tesco apple juice (11% sugar)  
750g sugar dissolved in 470ml hot water to give approx. 880ml syrup.  
2 tsp pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

## BLACKBERRY WINE (5 Recipes)

### BLACKBERRY WINE 1a

Calculations for approx. 4.8 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.67%, tannin 0.14%.

1000g blackberries  
2 litres Lidl red grape juice  
700g sugar dissolved in 470ml hot water (to give approx. 880ml syrup)  
2 tsp pectic enzyme  
1 tsp Bentonite (optional – added to the secondary fermenter)  
“Dash” yeast nutrient (optional in this case)  
Sachet wine yeast

Mash the fruit with 1 tsp enzyme.

Add the cooled syrup & 1 litre juice; make up to 3.5 litres with water.

Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.

Sieve into a demijohn & gently sparge the fruit until you have 3.5 litres.

Add 1 tsp enzyme, the last box of juice & 1 tsp Bentonite

Fit an airlock & ferment out. The usual rule of thumb is that if a wine airlock bubbles LESS once per MINUTE, fermentation is effectively over. If you have a hydrometer, check the gravity. DO NOT DEGAS!

Fine the wine & a few days after the wine is crystal-clear, rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)

Do not mess with this – no ‘fridges, no shaking & definitely no racking during this time.

### BLACKBERRY WINE 1b (Juiced)

Calculations for approx. 4.8 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity, 0.67%, tannin 0.14%. (These figures may be slightly improved as the wastage is lower.)

1000g blackberries - juiced  
2 litres Lidl red grape juice  
700g sugar dissolved in 470ml hot water (to give approx. 880ml syrup)  
2 tsp pectic enzyme  
1 tsp Bentonite (optional)  
“Dash” yeast nutrient (optional in this case)  
Sachet wine yeast

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Dissolve 700g sugar in 470ml hot water. Allow to cool.

3). Roughly mash the fruit with 1 tsp enzyme & extract the juice. Add a little cold water, stir & juice again. Repeat the process until you have 1 litre.

4). Add this & 1 litre grape to your demi.

5). Add the cooled syrup & make up to 3.5 litres with cold water. Fit the airlock.

6). When the SG falls to below 1010 say (not at all critical); add a dash of enzyme to the demi. Add the last box of juice. Fit the airlock.

7). After a couple of hours, add the Bentonite. Fit the airlock & continue fermenting.

8). My usual rule of thumb is that if a wine airlock bubbles LESS once per MINUTE, fermentation is effectively over. If you have a hydrometer, check the gravity – it should be around 993.

9). Fine the wine & a few days after the wine is crystal-clear. DO NOT DEGAS!

10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)

12). Bottle, wait a couple of weeks before trying.

## BLACKBERRY WINE 2

Calculations for 4.8 litres original vol., 4.5 litres bottled:-

Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.63%, tannin 0.13%

800g blackberries  
2 litre Lidl red grape juice (approx. 15.6g/100ml sugar)  
700g sugar dissolved in 470ml hot water  
2 tsp pectic enzyme  
1 tsp Bentonite (optional)  
1 Sachet yeast

Add the 700g sugar, to 470ml water, heat & stir until the sugar has dissolved.

Roughly mash the fruit with the enzyme in a fermenting bin.

Add the sufficiently cooled sugar syrup to the mix; add 1 carton of juice make the vol. up to about 3 litres. Add the yeast & nutrient. NOTE:- Taking a gravity reading will not be a true indication, so don't bother.

Loosely cover & ferment for about a week, stirring at least once a day to break the fruit cap.

Sieve into a demijohn & gently sparge the fruit until you have 3.5 litres.

Pour the last box of juice into a demijohn with a "dash" of enzyme, add the Bentonite.

Ferment out completely (SG about 993 for at least days). DO NOT DEGAS!

A fining & leave for at least a week.

Rack into a sterile demijohn with a crushed Campden tablet added, top up to about 4.7 litres with tap water or cooled, boiled water.

Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 4 months. (Note that different wines have different maturing times.)

## BLACKBERRY WINE 3 (23 Litres)

Calculations for 25 litres effective original vol., 23 litres bottled:-

Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.56%, tannin 0.1%

8000g blackberries  
2 litres Tesco apple juice (11g/100ml)  
4850g sugar dissolved in 3250ml hot water this make 6060ml syrup, SG 1300.  
6 tsp pectic enzyme  
5 tsp Bentonite (optional)  
1 Sachet yeast

Method:-

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add the 4850g sugar, to 3250ml water, heat & stir until the sugar has dissolved. DO NOT BOIL.
- 3). Wash the fruit in a weak Campden solution, rinse & put into the fermenter. Roughly mash the fruit with the enzyme.
- 4). Add the sufficiently cooled sugar syrup to the mix; make the vol. up to about 18 litres. NOTE:- Taking a gravity reading will not be a true indication, so don't bother. Incidentally this will be around 1100, (I think!).
- 5). Add the yeast solution.
- 6). Loosely cover & ferment for 4 days, stirring at least twice a day to break the fruit cap.
- 7). Rack the must into a sterile fermenter, you may wish to gently squeeze sparge the fruit out to get 21 litres. Add the 2 litres of apple juice
- 8). Replace the lid & after the must is actively working add the Bentonite (if used) & ferment out.
- 9). When the wine starts clearing (forming "bands"), the fermentation is effectively over, the FG should be about 993. DO NOT DEGAS!
- 10). Fine the wine & leave, undisturbed for a week.
- 11). The wine should be crystal-clear by now. Carefully rack it off the lees into a sterile container. Top up to just over 23 litres. Add 5 crushed Campden tablets, cover & leave, undisturbed for 4 months.

## BLACKBERRY WINE 4 (ALTERNATIVE - 23 Litres)

Calculations for 25 litres effective original vol., 23 litres bottled:-

Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.57%, tannin 0.09%

7000g blackberries  
4 litres Tesco apple juice (11g of sugar/100ml)  
4650g sugar dissolved in 3120ml hot water this make 5810ml syrup, SG 1300.  
6 tsp pectic enzyme  
5 tsp Bentonite (optional)  
1 Sachet yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add the 4650g sugar, to 3120ml water, heat & stir until the sugar has dissolved. DO NOT BOIL.
- 3). Wash the fruit in a weak Campden solution, rinse & put into the fermenter. Roughly mash the fruit with the enzyme.
- 4). Add the sufficiently cooled sugar syrup to the mix, make the vol. up to about 18 litres. NOTE:- Taking a gravity reading will not be a true indication, so don't bother. Incidentally this will be around 1105, (I think!)
- 5). Add the yeast solution.
- 6). Loosely cover & ferment for four days, stirring at least twice a day to break the fruit cap.
- 7). Rack the must into a sterile fermenter, you may wish to gently squeeze sparge the fruit out to get 29 litres. Add the apple juice. Replace the lid.
- 8). After a couple of hours, when the wine is actively fermenting, add the Bentonite (if used). Replace the lid & ferment out.
- 9). When the wine starts clearing (forming "bands"), the fermentation is effectively over, the FG should be about 993.
- 10). Fine the wine & leave, undisturbed for a week.
- 11). The wine should be crystal-clear by now. Carefully rack it off the lees into a sterile container. Top up to just over 23 litres with tap water. Add 5 crushed Campden tablets, cover & leave, undisturbed for 4 months. DO NOT DEGAS.
- 12). Bottle, wait a couple of weeks before trying.

### BLACKBERRY & ELDERBERRY WINE

Calculations for approx. 5.1 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1088, F.G. 993, alcohol 12.9%, final acidity 0.68%, tannin 0.2%.

1500g blackberries  
1000g elderberries  
1000g sugar dissolved in 670ml hot water to give approx. 1250ml syrup.  
2tsp pectic enzyme  
1tsp Bentonite (optional)  
Sachet of decent wine yeast

Use the same method but allow 5 days in the bucket.

### BLACKBERRY, ELDERBERRY & SLOE WINE

Calculations for approx. 14.7 litres effective original vol. to make 13.5 litres of finished wine, enough to fill 18 x 750ml bottles

Effective O.G. 1085, F.G. 993, alcohol 12.4%, final acidity 0.57%, tannin 0.12%.  
This wine requires at least three months to bulk mature.

1500g blackberries  
1500g elderberries  
1500g sloe  
3000g sugar dissolved in 2000ml hot (NOT boiling) water to make 3750ml syrup. (BIG pan, capacity at least 4500ml essential!).  
3 level tsp pectic enzyme  
3 level tsp Bentonite (optional).  
1 sachet of decent yeast.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add the 3000g sugar, to 2000ml water, heat & stir until the sugar has dissolved. DO NOT BOIL.
- 3). Wash the fruit in a weak Campden solution, rinse & put into the fermenter. Roughly mash the fruit with the enzyme.
- 4). Add the sufficiently cooled sugar syrup to the mix, make the vol. up to about 10 litres. NOTE:- Taking a gravity reading will not be a true indication, so don't bother.
- 5). Add the yeast solution.
- 6). Loosely cover & ferment for five days, stirring at least twice a day to break the fruit cap.
- 7). Rack the must into a sterile fermenter, you may wish to gently squeeze sparge the fruit out to get about 13 litres. Loosely fit the lid.
- 8). After a couple of hours, when the wine is actively fermenting, add the Bentonite (if used). Replace the lid & ferment out.
- 9). When the wine starts clearing (forming "bands"), the fermentation is effectively over, the FG should be about 993.
- 10). Fine the wine & leave, undisturbed for a week.
- 11). The wine should be crystal-clear by now. Carefully rack it off the lees into a sterile container. Top up to just over 13 litres with tap water. Add 3 crushed Campden tablets, cover & leave, undisturbed for 12 months. DO NOT DEGAS.
- 12). Bottle, wait a couple of weeks before trying.



## BLACK CHERRY (TINNED)

NOTE:- The fermentation is done in the demijohn only.

Calculations (Approx. 4.73 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1074, F.G. 994, Alcohol 10.7%, Final acidity 0.6%, Tannin 0.05%.

2 litre Tesco apple juice (11.1g sugar/100ml)  
1 litre Lidl red grape juice (16.1g sugar)  
425g tin pitted black cherries in apple juice (11.6% sugar – added late)  
500g sugar dissolved in 400ml hot water to obtain 740ml syrup.  
5g Bentonite (optional)  
1 tsp pectic enzyme  
“Dash” nutrient  
“Dash” oak granules (optional)  
Wilko Gervin Universal Wine Yeast used

Bulk mature for at least 3 months.

The “late” tinned black cherries red grape juice do add lots of taste & is added preferably anytime the SG falls below 1010.

## BLACKCURRANT & LIQUORICE WINE (Taveners sweets)

Calculations for approx. 4.7 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1082, F.G. 993, alcohol 11.8%.

NOTE:- The actual gravities may be higher than the quoted values owing to the artificial sweeteners in the sweets.

3 x 165g packs Taveners Blackcurrant & Liquorice sweets (52.7% sugar)  
2 litres Tesco apple juice (approx. 11.2g sugar/100ml)  
1 litres Lidl red grape juice (approx. 15.6g sugar/100ml)  
450g sugar  
1 tsp pectic enzyme  
1 tsp nutrient  
1 tsp Bentonite (optional)  
Sachet wine yeast

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 400g of sugar into a pan (min. size 1 litre or more) add about 270ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. Add & dissolve the sweets.
- 3). Pour 2 litres of apple juice into a demijohn & add the enzyme & add the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical), add a dash of pectic enzyme, pour the litre of red grape juice into the demijohn & add the Bentonite. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8.) Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for two or three hours.

## BLACKCURRANT ROSÉ

Calculations for 4.5 litres of finished wine (effective starting volume 4.8 litres):-

Effective O.G. 1080, F.G. 994, alcohol 11.5%, acid 0.77%, tannin 0.04%.

Blackcurrants are very acidic.

550g blackcurrants

1 litre Tesco apple juice

870 sugar dissolved in 580ml water to give approx 1090ml, SG around 1300

1 tsp Bentonite

1 tsp pectic enzyme

½ tsp nutrient

Wine Yeast

## BLUEBERRY JUICE (OCEAN SPRAY) WINE (3 variations)

### Recipe 1

Calculations for 4.5 litres of finished wine (4.8 litres equiv. original vol.):-

Effective O.G. 1080, F.G. 994 alcohol, 11.9%.

3 litre Ocean Spray Blueberry juice (4.9g sugar/100ml)

900g sugar

5g Bentonite (optional)

5g nutrient

1 tsp pectic enzyme

Sachet of decent wine yeast

Sugar dissolved in 600ml water to give approx 1130ml, SG around 1300. Fermented with 2 litres of juice.

Last juice added after the SG falls to less than 1010 – not critical.

### Recipe 2

Calculations for 4.5 litres of finished wine (4.8 litres equiv. original vol.):-

Effective O.G. 1083, F.G. 994 alcohol, 12%.

2 litre Ocean Spray Blueberry juice (4.9g sugar/100ml). Last juice added after the SG falls to less than 1010 – not critical.

1 litre Tesco apple juice (11.1 sugar/100ml)

900g sugar

5g Bentonite (optional)

5g nutrient

1 tsp pectic enzyme

Sachet of decent wine yeast

Sugar dissolved in 570ml water to give approx 1060ml, SG around 1300. Fermented with 2 litres of each juice.

Last juice added after the SG falls to less than 1010 – not critical.

### Recipe 3

Calculations for 4.5 litres of finished wine (4.8 litres equiv. original vol.):-

Effective O.G. 1084, F.G. 993 alcohol, 12.1%.

1 litre Ocean Spray Blueberry juice (4.9g sugar/100ml). Last juice added after the SG falls to less than 1010 – not critical.

2 litre Tesco apple juice (11.1 sugar/100ml)

900g sugar

5g Bentonite (optional)

5g nutrient

1 tsp pectic enzyme

Sachet of decent wine yeast

Sugar dissolved in 540ml water to give approx 1000ml, SG around 1300. Fermented with 2 litres of apple juice.

Blueberry juice added after the SG falls to less than 1010 – not critical.

I, personally, would go for the last two options.

## BLUEBERRY WINE

Calculations for approx. 15.1 litres original vol., to make **13.5** litres of finished wine, enough to fill 18 x 750ml bottles:-  
Effective O.G. 1090. F.G. 993 before sweetening, 1008 after, alcohol 13.1%, final acidity 0.68%, tannin 0.16%.

6000g blueberries  
2.5 litres red grape conc.  
1000g sugar dissolved in 670ml hot water (to give approx. 1250ml syrup)  
6 tsp pectic enzyme  
3 tsp Bentonite (optional)  
Sachet wine yeast

Dissolve 550g sweetening sugar in 370ml hot water AFTER stabilizing the finished wine with pot sorbate.  
Bulk mature for at least a year.

## CARROT "WHISKEY"

Grains in wines can cause stubborn hazes.

Calculations for 4.5 litres of finished wine (effective starting vol. 4.75 litres):-  
Effective O.G. high, F.G. high after sweetening, alcohol very high, final acidity 0.69%, tannin 0.05%

2500g Carrots, preferably old  
1000g Sugar initially  
500g Raisins (minced/chopped)  
500g Whole wheat/barley  
2 level 5ml tsp tartaric acid  
5 level 5ml tsp pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast, capable of handling high gravities.

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm supermarket orange juice or any other juice. Cover.
- 2). Clean & dice/chop the carrots & put in a large pan.
- 3). Add about 2 litres of water, bring to the boil then simmer until the carrots are tender. Eat the carrots.
- 4). Place the sugar in a fermenting bin & strain in the carrot juice, stir until the sugar is dissolved.
- 5). When cool, add the grains, chopped raisins, enzyme, acid, Bentonite & the yeast, top-up to about 3.5 litres. Loosely fit the lid, do not snap-shut.
- 6). When the gravity falls to below 1000, rack into a demijohn.
- 7). Dissolve 250g sugar in 160ml hot water, when cool, add this to the must. Fit an airlock.
- 8). When the gravity falls to about 1005, dissolve 250g sugar in 160ml hot water, when cool, add this to the must.
- 9). Repeat this until you get the sweetness/gravity required, a volume of about 4.75 litres is also required. DO NOT DEGAS!
- 10). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 11). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 12). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 12 months. (Note that different wines have different maturing times.)
- 13). Bottle, wait a couple of weeks before trying.

## CARROT WINE

Calculations (4.7 litres original vol.):  
Effective O.G. 1083, F.G. 993, alcohol 12.1%, final acidity 0.64% & tannin 0.01%.

2000g carrots  
1 litre Tesco apple juice (11g of sugar/100ml)  
850g sugar  
3 tsp pectic enzyme  
3 tsp tartaric acid  
1 tsp nutrient  
1 tsp Bentonite (optional)  
Sachet wine yeast

Method:-

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

- 2). Wash the unpeeled carrots & dice them. Put in the minimum of water & simmer gently until the carrots are tender. Strain the hot water onto the sugar; stir until dissolved, for this process you may have to add extra water but the volume should not be more than 3.5 litres. Eat the carrots.
- 3). When cool pour into a demijohn, add the enzyme, acid, nutrient & the yeast mixture. Fit the airlock.
- 4). After the SG falls to less than 1010 (not at all critical), add the apple juice, a dash of pectic enzyme & the Bentonite. Re-fit the airlock.
- 5). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 993. DO NOT DEGAS!
- 6). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least & do not touch for 6 month min., 9 months is even better. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for 2 or three hours.

### CHERRY WINE

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1080, F.G. 994, alcohol 11.5%, final acidity 0.64%, tannin 0.12%.  
 This wine requires at least 9 months to bulk mature, preferably 12.

2000g eating cherries (to give approx 1700g flesh after removing most of the pips).  
 2 litre Lidl red grape juice (15.6g sugar)  
 500g sugar dissolved in 340ml hot water to give approx. 630ml syrup.  
 1 tsp Pectic enzyme

### CINNAMON WINE

Calculations for 4.5 litres of finished wine (effective starting vol. 4.75 litres):-  
 Effective O.G. = 1074, F.G. = 994, alcohol = 10.6%, final acidity = 0.59%, tannin = 0.01%

25-30 x 80mm cinnamon sticks (about 150-180g)  
 3 litre apples juice (11.1% sugar) (one carton is a late addition)  
 600 sugar (dissolved in 400 ml of "cinnamon" water to make 750 ml approx. syrup – see steps 2-6)  
 1 level 5ml tsp pectic enzyme  
 1 level 5ml tsp yeast nutrient  
 1 tsp Bentonite (optional)  
 ½ tsp nutrient.  
 Sachet of decent wine yeast

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm supermarket orange juice or other juice. Cover.
- 2). Bring the cinnamon sticks to the boil the sticks in 500ml water, turn the heat off & leave to steep for about 15 min.
- 3). Add the sugar to a large pan (1250ml min.) & strain the cinnamon water in. Sparge the cinnamon into the large pan with 250ml cold water, stir the sugar until dissolved.
- 4). Meanwhile, pour 2 litres of apple juice into a demi. & add the pectic enzyme & nutrient.
- 5). Add the cooled cinnamon flavoured syrup, make up to about 3.25 litres.
- 6). Add the yeast solution & ferment to about 1010 (not at all critical).
- 7). Add the last litre of apple juice, a "touch" pectic enzyme & ferment out.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 6 months. (Note that different wines have different maturing times.)
- 12). Bottle, wait a couple of weeks before trying.

## CRANBERRY JUICE DRINK WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres (originally 2 litres) of finished wine:-  
Effective O.G. 1082, F.G. 993, alcohol 11.9%, final acidity 0.66%, tannin 0.13%.

3 litres cranberry juice drink (4.7g/100ml) – “splashy” poured into the demijohn to dispel most of the preservatives.  
630g sugar dissolved in 420ml hot water to make 790ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp Nutrient  
Sachet of decent wine yeast

## CRANBERRY & POMEGRANATE WINE

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine:-  
Effective O.G. 1082, F.G. 993, Alcohol 11.9%, Final acidity 0.7%, Tannin 0.07%.

600g cranberries  
250g pomegranate seeds  
1 litre Lidl red grape juice (late addition)  
850g sugar dissolved in 570ml hot water to make 1060ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp Nutrient  
Sachet of decent wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 850g of sugar into a pan (min. size 1.5 litres or more) add about 670ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Wash the ‘berries, removing any dodgy bits. Chuck into the fermenting bucket with the enzyme
- 4). Add the pomegranate seeds. Roughly mash the fruit.
- 5). Add the cooled syrup, make up to about 3.5 litres with cold tap water, stir & add the yeast.
- 6). Loosely cover the bucket & ferment for 5 or 6 days, stirring at least twice a day to break up the fruit cap.
- 7). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & “sparge” the pulp until you have about 3.5 litres of must. Add the juice, a “pinch” of enzyme & the Bentonite & re-fit the airlock.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11.) Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 12). Bottle, wait a couple of weeks before trying.

## DAMSON WINE

Damson/’gage/plum skins add tannin to the wine, so be careful with your recipe calc’s.

I found that 10 secs in boiling water is sufficient to remove the skins without cooking the fruit. Halving the fruit usually frees the stones but including them in the fermenter is OK, they can add a slight almondy taste to the finished wine.

Calculations for 4.5 litres of finished wine (effective starting vol. about 4.83 litres):-  
Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.66%, tannin, 0.07%

800g Damsons  
1 litre Lidl red grape juice (late addition - 16.6g/100ml sugar)  
800g sugar (dissolved in 540 ml of water to make 1000 ml)  
2 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp nutrient  
Yeast

- 1). Add a sachet of wine yeast to about 50ml (not at all critical) warm fruit juice in a sterilized glass & cover. Wash the damsons & put in a crushed Campden tablet solution for 10mins to sterilize them.
- 2). Dissolve the sugar in 540ml hot water.

- 3). Put the halved fruit, removing stones, into a white sterilized fermenting bucket with a lid (dedicated for this purpose only). It is a good idea to mark your bucket (& demijohns) with 0.5 litre graduations (on the outside).
- 4). Add the enzyme & nutrient to the mashed damsons add the cooled sugar syrup, make up to 3.5 litres & stir. Add the yeast mixture. Loosely fit the lid & put in a warmish place (room temp. is ideal but not in an airing cupboard) for a five or six days Stir at least twice a day, breaking up the fruit cap with a plastic spoon - you can leave it in the "must".
- 5). Pour the red grape juice into a demijohn (you may want to add a "dash" of enzyme as well). Fit a large funnel to the demijohn & place a large strainer into this. Carefully pour the contents of the bucket into this, "wash" the pulp out 'till you get around 4.7 litres. Add the Bentonite & fit a bung & airlock to the demijohn.
- 6). Ferment out completely. If the airlock bubbles LESS once per MINUTE, fermentation is effectively over, if you have a hydrometer, check the gravity which should be about 994. DO NOT DEGAS!
- 7). After a couple of days, add any finings.
- 8). A few days after the wine becomes crystal-clear Rack into a sterile demijohn with a crushed Campden tablet added, top up to 4.7 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least nine months before bottling, (twelve is better for damsons/plums etc.).

### DAMSON & APPLE JUICE

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.65%, tannin 0.03%.

450g damsons  
2 litres of Tesco apple juice (approx. 11.1g of sugar/100ml)  
750g sugar dissolved in about 500ml hot water to make 940ml syrup  
1.5 tsp pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp nutrient  
Sachet of decent wine yeast

Before you start, sterilize everything. A new, white bucket for use solely for winemaking is essential (colours leach out into the wine). The bucket is best marked (outside) in 1 litre graduations, do the same for all your demijohns.

A (more or less) conventional procedure.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more), add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Carefully wash 450g of the fruit, removing any bad bits, halve them, removing the stones, add the pectic enzyme & nutrient to the bucket & mash it all up.
- 4). When the syrup has cooled down a bit, add it the bucket, add the apple juice & top up to about 4.5 litres with cold tap water, stir. Add the yeast & cover loosely. Place somewhere warm & dim, but not in an airing cupboard.
- 5). At least twice a day for 6 or 7 days, stir to break the fruit "cap" up.
- 6). Using a big funnel & sieve/strainer pour the contents into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 4.5 litres of wine.
- 7). Add the Bentonite & fit an airlock & place somewhere warm.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 9 months, a year is better.
- 12). Bottle, wait a couple of week before trying.

A two-demijohn procedure, giving a strong damson flavour.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more), add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Add the apple juice & half the enzyme/nutrient to the demijohn then add the cooled syrup, make up to about 3.5 litres with cold tap water, stir. Fit an airlock & place somewhere warm & dim, but not in an airing cupboard.
- 4). When the gravity falls to less than 1010, carefully wash 450g of the fruit, removing any bad bits, halve them, removing the stones, add the remaining pectic enzyme/nutrient to the bucket & mash it all up. Add this to the demijohn & the Bentonite. Re-fit the airlock.
- 5). About 4/5 days later, using a big funnel & sieve/strainer pour the contents into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 4.5 litres of wine. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.

- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 9 months, a year is better.
- 10). Bottle, wait a couple of week before trying.

### ELDERBERRY ROSÉ WINE

Calculations for approx. 4.75 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1087, F.G. 994 (1004 after sweetening – medium dry), alcohol 12.6%, final acidity 0.65%, tannin 0.15%.  
 This wine will continue to improve for several years.

Use a white sterilized fermenting bucket with a lid (dedicated for this purpose only). It is a good idea to mark your bucket (& demijohns) with 0.5 litre graduations (on the outside).

1000g elderberries.  
 1 litre red grape juice (from Lidl) (15.6g of sugar/100ml)  
 1 litre Tesco apple juice (11g of sugar/100ml)  
 750g sugar + 130g for sweetening  
 1½ tsp pectic enzyme  
 1 tsp Bentonite (optional)  
 ½ tsp nutrient  
 1 tsp pot. sorbate (stabilizer)  
 Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more); add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 940ml syrup, SG 1300. Remove the heat.
- 3). Add the washed elderberries to a bucket & pour on the hot syrup, make up to 2.25 litres with cold water, cover loosely & leave to cool.
- 4). When cool, add 1 tsp pectic enzyme & the yeast, stir & cover loosely.
- 5). Stir at least twice daily to break up the fruit cap.
- 6). On the 5<sup>th</sup> day, sieve the wine into a demijohn, add ½ tsp pectic enzyme & add the 2 fruit juices. Top-up to 4.25 litres & add the Bentonite & fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 993 or less. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.3 (NB, this is not a typo) litres & gently swirl in the pot. sorbate.
- 10). After 2 or 3 days, add 130g sweetening sugar to 90ml water in a small pan. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 165ml syrup, SG 1300. Remove the heat.
- 11). When cool, add the syrup to the demijohn & also add a crushed Campden tablet & “swirl in”, (this is the only degassing you will do, so called “proper” degassing leads to oxidization & possible infection). Top-up for just over 4.5 litres with tap water or cooled, boiled water.
- 12). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 12 month min.
- 13). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for 2 or three hours.

### ELDERFLOWER & APPLE JUICE WINE

HINT:- It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

Take care with choosing your ingredients, for example, avoid any elderflowers which smell of cat's pee. Pick the flowers on a sunny morning & use a paper bag. Do not use the stalks.

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.59%, tannin 0.01%.

3 heads of elderflowers sans stalks (30g dried)  
 3 litre Tesco apple juice (11g of sugar/100ml)  
 660g Sugar  
 1 tsp Pectic enzyme  
 1 tsp Bentonite (optional)  
 ½ tsp Nutrient  
 Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

- 2). Put 660g of sugar into a pan (min. size 1 litre or more), add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 830ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litres of apple juice into your fermenter (a demijohn could be use at a push) & add the flowers, enzyme & nutrient.
- 4). When the syrup has cooled down a bit, add it the fermenter. Loosely fit the lid.
- 5). Stir at least twice a day for 3 days.
- 6). Sieve the must into a demi., add the last juice & Bentonite if used, top-up to 4.5 litres. Fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for 2 or three hours.

### ELDERFLOWER SPARKLING WINE (NOT “CHAMPAGNE”!!)

I don’t know why, but this recipe seems to appeal to the newcomers, but most of the recipes are for potential bottle bombs. Novelty perhaps or for “fun”, or it could be the misnomer “Champagne” which alludes to a “class” sparkling wine, but it is definitely unsuitable for the novice & has no class.

Avoid any elderflowers which smell of cat’s pee. Avoid any elderflowers which are next to (busy) roads. Pick the flowers on a sunny morning & use a paper bag to avoid any “sweating” (of the ‘flowers). Do not use the stalks.



Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1059, F.G. 995, alcohol 8.9%, final acidity 0.47%, tannin 0.0%.

6-8 heads of elderflowers (60-80g dried)  
750g sugar dissolved in 500ml hot (not boiling) water  
15g (3 level 5ml tsp) tartaric acid  
22g (4 level 5ml tsp) nutrient  
½-1 vit. B complex tablet  
Sachet of decent sparkling wine/wine yeast

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Dissolve the sugar in 500ml hot (not boiling) water (to make 940ml syrup) in a brewing bucket, top up to 3 litres, add the ‘flowers & cover.
- 3). When cool, add the crushed vit. B tablet, acid, nutrient & the yeast, stir.
- 4). Loosely cover with the lid, do not snap it shut & leave, undisturbed, for 5 or 6 days.
- 5). Filter the must into a demijohn, top up to about 4.7 litres, if you have a hydrometer, shove this in. Compost the flowers.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 995. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8a). If you are using proper Champagne bottles prime each bottle with 4.73g (1.5 level 5ml tsp sugar per bottle – max.).
- 8b). Ordinary wine bottles are unsafe to use, 500ml PET bottles are ideal, prime each bottle with 3.15g (1 level 5ml tsp sugar per bottle).
- 9). Keep warm for a week or two to get its fizz.
- 10). Transfer to a cool dim place (not the ‘fridge).
- 11). Wait a couple of week before trying after placing in the ‘fridge door for two or three hours.

This wine could continue to improve very slightly for a very days.

### FIG WINE (FRESH)

Calculations to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1086, F.G. 993, alcohol 12.5%, final acidity 0.58%, tannin 0.12%.

2000g fresh figs  
660g Sugar dissolved in 440ml hot water (to make 830ml syrup)  
2 litres Sainsbury’s apple juice - slightly more acidic than Tesco (10.9g of sugar/100ml)  
2 level tsp Pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).



Assuming everything is clean & sterilized:-

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 660g of sugar into a pan (min. size 1 litre or more); add 440ml cold water. Heat the pan, DO NOT BOIL; stirring often, until the sugar dissolves, this will make approx. 830ml syrup, SG 1300. Remove the heat.
- 3). Mash/chop the figs & put in a muslin bag & put in the bucket, add the syrup.
- 4). When cool add a carton of juice, the enzyme & the yeast solution.
- 5). Loosely cover the bin & ferment for a week, stirring at least twice a day.
- 6). Lift & drain the bag, pressing to aid extraction.
- 7). Put the liquor into a demijohn, add the litre of juice, & the Bentonite (if used). Make up to about 4.7 litres, with the fig "washings" (if possible †). Fit the airlock.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 993.
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the fridge' for at least 12 months. (Note that different wines have different maturing times.)
- 12). Bottle, wait a couple of weeks before trying.

† The quantities used in this recipe are rather tight.

## FLOWER WINES

See [www.yobrew.co.uk/YobrewMagazineSpring2012.pdf](http://www.yobrew.co.uk/YobrewMagazineSpring2012.pdf) page 7 & choose a "base wine".

If you use "Base Wine 1", a cup of strong tea could be used to add a little tannin, but is it noticeable?

When the SG falls to about 1030, add the flowers.

- 1). After adding the flowers, swirl the fermenter at least twice a day for 6 or 7 days, stir to break the flower "cap" up.
- 2). Using a big funnel & sieve/strainer pour the contents of the fermenter into a demijohn. Gently compress the flowers & "sparge" the pulp until you have about 4.5 litres of wine.
- 3). Fit an airlock & place somewhere warm.
- 4). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 5). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 6). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 7). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 12 months. (Note that different wines have different maturing times.)
- 8). Bottle, wait a couple of weeks before trying.

## FLOWER & APPLE JUICE WINE

IMPORTANT:- See [www.petespintpot.co.uk/poison.html](http://www.petespintpot.co.uk/poison.html)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.59%, tannin 0.01%.

1-2 litres of fresh flowers (too many can be overpowering).

3 litres (Tesco) apple juice (11g of sugar/100ml). NOTE:- The last litre is a "late addition".

660g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). At the start of the session, add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put the flowers & 660g of sugar into a fermenting bin, add about 440ml boiling water, stirring often, until the sugar dissolves (this will make approx. 830ml syrup, SG 1300).
- 3). When cool, add the pectic enzyme, the nutrient & 2 litres of apple juice, add the yeast.
- 4). Loosely cover the bin & stir at least twice daily to break up the flowers.
- 5). After 4 or 5 days, strain into a demijohn, add the last litre of juice & sparge the leftover flowers to get about 4.7 litres of liquor. Add a dash of enzyme & any Bentonite. Fit an airlock.

- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for 2 or three hours.

## FRUIT WINE (MIXED - 2 Recipes)

### FRUIT WINE 1

Calculations for approx. 4.8 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.66%, tannin 0.14%.

1Kg mixed fruit  
2 litre Lidl red grape juice (15.6g sugar/100ml)  
650g sugar dissolved in 440ml hot water (to give approx. 810ml syrup)  
1 tsp pectic enzyme  
1 tsp Bentonite (optional)  
Sachet wine yeast

Bulk mature for at least a 9 months.

### FRUIT WINE 2

Calculations for 4.5 litres of finished wine (effective starting vol. about 5 litres):-  
Effective O.G. 1082, F.G. 993, alcohol 11.9%, final acidity 0.75%, tannin, 0.1%

2Kg mixed fruits  
1Kg sugar  
1½ tsp pectic enzyme  
1 tsp Bentonite (optional)  
1 vit. B complex tablet  
1 sachet (good) yeast

Add a sachet of wine yeast to about 50ml (not at all critical) warm fruit juice in a sterilized glass & cover.

Wash the fruit & put in a crushed Campden tablet solution for 10mins to sterilize them.

Dissolve the sugar in 670ml hot water.

Put the fruit, (removing any stones), into a white sterilized fermenting bucket with a lid (dedicated for this purpose only). It is a good idea to mark your bucket (& demijohns) with 0.5 litre graduations (on the outside).

Add the enzyme & the vit. B tablet to the mashed damsons add the cooled sugar syrup, make up to about 4 litres & stir. Add the yeast mixture. Loosely fit the lid & put in a warmish place (room temp. is ideal but not in an airing cupboard) for a five or six days Stir at least twice a day, breaking up the fruit cap with a plastic spoon - you can leave it in the “must”.

Fit a large funnel to the demijohn & place a large strainer into this. Carefully pour the contents of the bucket into this, “wash” the pulp out ‘till you get around 4.7 litres. Add the Bentonite& fit a bung & airlock to the demijohn.

Ferment out completely. If the airlock bubbles LESS once per MINUTE, fermentation is effectively over, if you have a hydrometer, check the gravity which should be about 993. DO NOT DEGAS!

After a couple of days, add any finings. A few days after the wine becomes crystal-clear, rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

Cover the demijohn neck with Cling Film with a rubber-band retainer. Bulk mature in a dim, cool place, for at least nine months before bottling, (twelve better for damsons/plums etc.).

## GINGER (SPICED\*)

I generally prefer dry wines, ginger is the main exception.

Med dry\*\*

Calculations (4.7 litres original vol.):-

Effective O.G. 1102, F.G. 992 & sweetened to 1004 (med dry), alcohol 15%, final acidity 0.59%, tannin 0.01%.

3 litre Tesco apple juice (11.1% sugar)  
150g fresh root ginger  
900g sugar + 150g sweetening sugar/190ml syrup\*\*\*  
3 tsp Schwartz Mixed Spice – Cinnamon, Coriander seed, Caraway, nutmeg, ginger & cloves\*.  
1 tsp pectic enzyme

1 tsp Bentonite (optional)  
1 tsp Nutrient  
1 tsp Pot. sorbate  
Sachet yeast

- 1). 900g sugar added to 600ml hot water to make 1130ml syrup & left to cool.
- 2). 150g ginger cleaned, peeled with potato peeler & grated spices & added the demi. along with 2 litres apple juice, dash enzyme, the cooled sugar soln. & then yeast added. (Vol. less than 3500ml.)
- 3). When the SG falls to about 1010, rack into a clean demi., add a dash of enzyme, the last apple juice & Bentonite (if used). Top-up to about 4.4 litres.
- 4). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 992. DO NOT DEGAS!
- 5). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 6). Rack into a sterile demijohn with pot. sorbate, leave for 2 or 3 days.
- 7). Dissolve 150g sweetening sugar in 100ml hot water, when cool, add this to the demi.
- 8). Add a crushed Campden tablet & very gently, “swirl” it in., top-up to 4.7 litres with tap water or cooled, boiled water. Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 12 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying after placing in the ‘fridge door for 2 or three hours.

\* Optional

\*\* Can be made dry if required & the pot. sorbate omitted BUT if sweetened, pot. sorbate MUST be used.

\*\*\* 150g sugar raises the SG by approx. 12 & can be dissolved in 100ml hot water (NOT boiled) to make 190ml syrup, SG 1300.

### GINGER WINE (SPICED\* - PINK)

I generally prefer dry wines, ginger is the main exception.

Calculations (4.7 litres original vol.):-

Effective O.G. ????, F.G. 1005 (med dry\*\*), alcohol ??%, final acidity 0.59%, tannin 0.05%.

2 litre Tesco Apple juice (11.1% sugar). Avoid Asda juices!

1 litre Lidl red grape juice (15.6% sugar) added late.

150g fresh root ginger

900g sugar added to 600ml hot water to make 1130ml syrup + sweetening sugar/syrup\*\*\*.

2 tsp Schwartz Mixed Spice – Cinnamon, Coriander seed, Caraway, nutmeg, ginger & cloves\*.

1 tsp Cinnamon, ground.

1 tsp pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

- 1). 900g sugar added to 600ml hot water to make 1130ml syrup & left to cool.
- 2). 150g ginger cleaned, peeled with potato peeler & grated spices & added the demi. along with 2 litres apple juice, dash enzyme, the cooled sugar soln. & then yeast added. (Vol. less than 3250ml.)
- 3). When the SG falls to about 1010, rack into a clean demi., add a dash of enzyme, the red grape juice & Bentonite (if used). Top-up to about 4.25 litres.
- 4). When the SG falls less than 1000, add 100g sugar\*\*\*.
- 5). When the SG falls less than 1000, add 50g sugar.
- 6). Repeat the above actions until the SG is above 1000.
- 7). When the SG is stable & at least 1005, fine the wine etc. using my usual method.
- 8). When the wine has finished fermenting at the desired FG (1005 in my case), fine if necessary, & when crystal-clear, rack into a clean demi., add a crushed Campden tablet & gently swirl it in (do not vigorously degas). Make up to just over 4.5 litres, seal with some Cling Film, secured by a rubber band. Store in a cool, dark place, not the ‘fridge, for at least 12 months before bottling.

The vol. of the must should be kept to a minimum for the addition of sweetening sugars/syrups, this process is known as “sugar feeding” & so no nasty pot. sorbate is used, hence the alcohol content cannot be ascertained.

\* Optional

\*\* Can be made dry if required & the pot. sorbate omitted BUT if sweetened, pot. sorbate MUST be used.

\*\*\* 50g sugar raises the SG by approx. 4 & can be dissolved in 30ml hot water (NOT boiled) to make 60ml syrup, SG 1300.

## GOOSEBERRY & STRAWBERRY ROSÉ

Calculations for approx. 5.1 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1077, F.G. 994, alcohol 11.1%, final acidity 0.68%, tannin 0.1%.

1000g strawberries  
1000g gooseberries  
900g sugar dissolved in 600ml hot water to make 1130ml syrup  
1 vit B complex tablet  
2 level 5ml tsp pectic enzyme

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 900g of sugar into a pan (min. size 1.5 litres or more) add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. **DO NOT BOIL THE SUGAR.**
- 3). Wash the fruits, removing the strawberry hulls any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing process.
- 4). Put the fruit (without the liquid) in the fermenting bin, mash/chop the fruit & add the cooled syrup, add the enzyme make up to about 3 litres with cold tap water, stir & add the yeast & the vit B tablet.
- 5). Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.
- 6). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 3.5 litres of must. Add the juices, a pinch of enzyme & Bentonite. Fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 993. **DO NOT DEGAS!**
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Clingfilm, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying.

## GOOSEBERRY WINE (2 variations)

### Wine 1

Gooseberries are high in acid.

Calculations (Approx. 4.95 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1080, F.G. 994, alcohol 11.5%, final acidity.0.69%, tannin 0.02%.

This wine requires at least nine months to bulk mature.

750g gooseberries (eating)  
2 litres Tesco apple juice (11g sugar/100ml)  
770g sugar dissolved in 540ml hot (not boiling) water to make 750ml syrup  
1 tsp Bentonite (optional)  
1 tsp nutrient  
1 tsp pectic enzyme  
Sachet wine yeast.

### Wine 2

Gooseberries are high in acid.

Calculations (Approx. 5.15 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1082, F.G. 994, alcohol 12%, final acidity.0.65%, tannin 0.03%.

This wine requires at least nine months to bulk mature.

1500g gooseberries (eating)  
1000g sugar dissolved in 670ml hot (not boiling) water to make 1250ml syrup.  
1 tsp Bentonite (optional)  
1 tsp nutrient  
1.5 tsp pectic enzyme  
Sachet wine yeast.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 1000g of sugar into a pan (min. size 1.5 litres or more) add about 670ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. **DO NOT BOIL THE SUGAR.**
- 3). Wash the fruits, removing any dodgy bits, put in your bin & roughly mash them.

- 4). Add the cooled syrup, add the enzyme make up to about 3 litres with cold tap water When cool, add the east, nutrient & Bentonite
- 5). Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.
- 6). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & “sparge” the pulp until you have about 4.5 litres of must. Fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 993/4. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Clingfilm, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying.

### GRAPE CONC.

All for 4.5 litres of finished wine, a sachet of good wine yeast is used along with 1 level tsp pectic enzyme. 1 level tsp Bentonite is optional but no nutrient is used.

#### White

1000~~ml~~ grape conc. + 225g sugar + 1 sachet decent yeast for OG 1083, FG 993, 12% ABV, 0.68% acidity & 0.02% tannin.  
 1100~~g~~ grape conc. + 325g sugar + 1 sachet decent yeast for OG 1083, FG 993, 12% ABV, 0.62% acidity & 0.01% tannin.

#### Red

1000~~ml~~ grape conc. + 225g sugar + 1 sachet decent yeast for OG 1083, FG 993, 12% ABV, 0.68% acidity & 0.16% tannin.  
 1100~~g~~ grape conc. + 325g sugar + 1 sachet decent yeast for OG 1083, FG 993, 12% ABV, 0.62% acidity & 0.14% tannin.

Good grape conc. appears to be sold in units of ~~ml~~ & inferior grape conc. appears to be sold in units of ~~g~~.

### GRAPE JUICE (RED - KEDEM)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
 Effective O.G. 1080, F.G. 994, alcohol 11.5%, final acidity 0.54%, tannin 0.11%.

4 x 650ml of Kedem red juice, 1 bottle is a late addition.  
 650g sugar dissolved in 440ml hot water to make 810ml syrup  
 1 tsp Pectic enzyme  
 1 tsp Bentonite (optional)  
 Sachet of decent wine yeast

Assuming everything is clean & sterilized:-

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Open THREE bottles of juice & let them “breathe”.
- 3). Put 650g of sugar into a pan (min. size 1 litre or more), add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 810ml syrup, SG 1300. Remove the heat.
- 4). Pour the 3 bottles of opened juice into a demijohn & add the enzyme.
- 5). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 6). After the SG falls to less than 1010 (not at all critical), add a dash of pectic enzyme & the Bentonite. Pour the last bottle of grape juice into the demijohn, top up to about 4.5 litres with cold tap water. Re-fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.7 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 3 months.
- 11). Bottle, wait a couple of weeks before trying.

## GRAPE JUICE (RED - LIDL – 3 variations)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1090, F.G. 993, alcohol 13%, final acidity 0.6%, tannin 0.09%.

3 litres of red juice could be used but by replacing 1 box with Tesco apple juice is better tasting (to me at least).  
2 litres Lidl red grape juice  
1 litre Tesco apple juice  
700g sugar dissolved in 450ml hot water to make 880ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
½ tsp Nutrient  
Sachet of decent wine yeast

### Wine 2

3000ml grape juice + 750g sugar + 1 sachet decent yeast for  
OG 1097, FG 992, 14.2% ABV, 0.61% acidity & 0.13% tannin.

### Wine 3

3500ml grape juice + 660g sugar + 1 sachet decent yeast for  
OG 1096, FG 992, 14.1% ABV, 0.69% acidity & 0.15% tannin

These wines requires at least three months to bulk mature.

## GRAPEFRUIT SEGMENT WINE

Makes 9 litres, OG 1083, FG 994, 11=12.1% ABV, acidity 0.6%, tannin 0.02%.

3Kg Grapefruit segment in syrup (grapefruit segments, water & sugar – unusually no citric acid – check the label)  
2 litre apple juice  
1700g sugar dissolved in 1140ml hot (NOT boiling) water to obtain about 2130ml litres of syrup  
4 tsp nutrient  
2 tsp pectic enzyme  
1 Vit. B complex tablet  
2 tsp Bentonite (optional)  
1 Sachet of wine yeast

## GRAPPLE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.6%, tannin 0.01%.

2 litres Grape juice (red or white or mixed) (15.6g of sugar/100ml)  
1 litre Apple juice (11g of sugar/100ml)  
570g Sugar  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
½ tsp Nutrient  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 570g of sugar into a pan (min. size 1 litre or more), add about 380ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 710ml syrup, SG 1300. Remove the heat.
- 3). Pour 1 litre of apple juice into a demijohn & add the enzyme. Add 1 litre of grape juice & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical), add a dash of pectic enzyme & the Bentonite. Pour the last litre of grape juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.

- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months.
- 10). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for 2 or three hours.

### GREENGAGE WINE

Calculations for approx. 5.1 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1086, F.G. 993, alcohol 12.6%, final acidity 0.74%, tannin 0.05%.

2500g gages  
900g sugar dissolved in 600ml hot water to give approx. 1130ml syrup.  
3tsp pectic enzyme  
1tsp Bentonite (optional)  
Sachet of decent wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 900g of sugar into a pan (min. size 1.5 litres or more) add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Wash the fruit, removing any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing.
- 4). Halve the fruit to remove the stones, chuck into the fermenting bucket with the enzyme. Roughly mast the fruit.
- 5). Add the cooled syrup, make up to about 4.5 litres with cold tap water, stir & add the yeast.
- 6). Loosely cover the bucket & ferment for 4 days, stirring at least twice a day to break up the fruit cap.
- 7). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 4.5 litres of wine. Add a tsp of Bentonite & re-fit the airlock.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least for at least a year
- 12). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for 2 or three hours.

### HIGH ALCOHOL BASE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of "base" wine, liqueur & spirit flavourings can then be added:-

Effective O.G. 1128, F.G. 990, alcohol 19%, final acidity 0.15%, tannin 0.0%.

1600g sugar (dissolved in 1070 ml of water to make 2000 ml approx.)  
½-1 Vit. B tablet  
5 level 5ml tsp nutrient  
High alcohol (Turdo) yeast (at least 19%. NOTE, this is the only time I recommend such yeasts).

The high alcohol wine kits use activated carbon to filter the "wine", Roy Maybank gives details of how to make such a filter in the "YoBrew Annual 2015" ([www.yobrew.co.uk/magazine.php](http://www.yobrew.co.uk/magazine.php) or from the "Files" section.

### INNOCENT BLUEBERRY, BLACKCURRANT & CRANBERRY JUICE WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1085, F.G. 994, alcohol 12.3%.

This wine requires at least three months to bulk mature.

2.7 litres innocent blueberry, blackcurrant & cranberry juice (10g of sugar/100ml)  
800g Sugar  
2.5 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
½ tsp Nutrient  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.



- 2). Put 800g of sugar into a pan (min. size 1.5 litres or more); add about 540ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 1000ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litres of juice into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

### JERUSALEM ARTICHOKE WINE

(I’m very sorry but & had to use some acid in this recipe!)

Effective O.G.1080. F.G. 994, alcohol 11.5%, final acidity 0.62%, tannin 0.01%

Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover 2.

Scrub 3000g artichokes; dice them into a pan of at least 1500 ml capacity.

Fill the pan with sufficient water, just covering the veg.

Simmer until the veg is soft.

Place 1000g sugar in a similar pan, add the hot liquor & stir until the sugar is dissolved.

When cool, pour into a demi, make up to about 3.5 litres.

Add 4 level 5ml tsp pectic enzyme, 4 level 5ml tsp tartaric acid & 1 level 5ml tsp Bentonite (optional).

After a few days, top-up to about 4.5 litres.

After fermentation (994), fine, rack DO NOT DEGAS!

Leave for about a week, the wine should be crystal-clear.

Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water. Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 9 months before bottling.

### JUICE WINE (Typical)

See “YoBrew Annual 2015” ([www.yobrew.co.uk/magazine.php](http://www.yobrew.co.uk/magazine.php)) “TAKE THREE (Variations On A Theme)” pages 3 to 6, 24 recipes are included.

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.59%, tannin 0.01%.

3 litre Tesco apple juice (11g of sugar/100ml)

660g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 660g of sugar into a pan (min. size 1 litre or more); add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 830ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litre of apple juice into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.



9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 3 month min.

10). Bottle, wait a couple of weeks before trying after placing in the 'fridge door for 2 or three hours.

NOTE:-

Step 4), only 3.5 litres of must are initially used.

Step 5), the late addition of juice enhances the flavour/aromas.

Step 8), the wine is topped up to just over 4.5 litres.

NO degassing as it increases the risk of infection & once again - the more messing, the poorer the wine! A finished must is not under any pressure at all, as it is all at atmospheric pressure.

The heavy CO<sub>2</sub> will protect the wine during bulk maturation but some silly buggers will upset the status quo by fining again!

## KIWIFRUIT

A medium wine with a delicate green tint OR a dry wine of about 14% ABV..

Calculations for approx. 4.9 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-.

Effective O.G. 1096, F.G. 1005-1010, alcohol 11.6-12.7%. If left to ferment out (FG about 992) this will be 14%.

1000g Kiwifruit

1100g sugar boiled in 740ml water to make 1380ml syrup

1tsp pectic enzyme

1tsp Bentonite (optional)

1tsp nutrient

1 vit. B complex tablet.

1tsp potassium sorbate

Sachet yeast

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover

2). Put 1100g of sugar into a pan (min. size 1.75 litres or more) add about 740ml cold water. Heat the pan, stirring often, until the sugar dissolves. DO NOT BOIL. Remove the heat.

3). Rinse the fruit in a bucket with water & a Campden tablet. Mash the fruit in a fermenting bucket after removing the skins, add the cooled syrup, ALL the other ingredients & 2l cold water.

4). Cover & keep in a warm place for 6/7 days, stirring daily to break the fruit cap.

5). Strain (without pressure) into a clean demijohn, top up to about 4.5 litres with cold water, then fit airlock.

6). Ferment out to SG 1005-1010, add crushed Campden tablet.

7). After a day, add 1tsp potassium sorbate.

8). Fine the wine after a week, leave for about a week, the wine should be crystal-clear.

9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 6 month min.

10). Bottle, wait a couple of weeks before trying.

## LEMON HOOCH

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-.

Effective O.G. 1033, F.G. 997, alcohol 4.7%, final acidity 0.60-0.74%, tannin 0%.

500-650ml lemon juice

400g sugar dissolved in 270ml hot water (to give approx. 500ml syrup)

2 sprigs of chopped parsley during fermentation (optional)

1 tsp pectic enzyme

½-1 Vit. B complex tablet

5g Bentonite (optional)

2 tsp yeast nutrient

Sachet wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Put 400g of sugar into a pan (min. size 1 litres or more) add about 270ml cold water. Heat the pan, stirring often, until the sugar dissolves. DO NOT BOIL. Remove the heat.

3). Add the juice to a demi., add the enzyme & nutrient.

4). Add the cooled syrup, make up to about 4.5 litres with cold tap water, stir & add the yeast.

5). Add the Bentonite after a day.

6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear.

- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) & do not touch for 3 month min.
- 11). Bottle, wait a couple of weeks before trying.

### LEMON HOOCH (Sparkling)

Make as per the ‘Hooch’ above but amend the recipe at stage 9. The ABV is increased to about 5%.

- 9a). DO NOT add a Campden tablet. Top-up to 4.5 litres with tap water or cooled, boiled water.
- 10a) Prime nine 500ml plastic pop bottles with two level 5ml tsp’s sugar & use a siphon to fill them.
- 11a). Keep warm for 10 days or so for the hooch to get its fizz.
- 12). Store in a cool dark place (not the ‘fridge).
- 13). After 2 months or so put a bottle in the ‘fridge door for 2 hours, then drink & enjoy.

### LEMON JUICE WINE (2 Recipes)

#### LEMON JUICE WINE 1

Calculations for 4.5 litres of finished wine (effective starting vol. about 4.8 litres):-  
Effective O.G. = 1076, F.G. = 994, alcohol = 10.9%, final acidity = 0.61%, tannin = 0.01%.

- 350ml lemon juice (about 12 lemons?)
- 1 litre Tesco apple juice†
- 850g dissolved in 570ml hot water to make about 1060ml of syrup.
- 1 tsp pectic enzyme
- 1 tsp nutrient
- ½-1 Vit. B complex tablet
- 1 tsp Bentonite (optional)
- 1 sachet wine yeast

† If the apple juice is omitted, add 500ml of lemon juice (17 lemons?) & increase the sugar to 960g dissolved in 640ml of hot water, quadruple the nutrient.

#### LEMON JUICE WINE 2

AKA Skeeter Pee in the USA.

Calculations for 4.5 litres of finished wine (effective starting vol. about 4.7 litres):-  
Effective O.G. = 1080, F.G. = 994, alcohol = 11.5%, final acidity = 0.61%, tannin = 0.01%.

- 350ml lemon juice
- 1 litre grape juice
- 850g dissolved in 570ml hot water to make about 1060ml of syrup.
- 1 tsp pectic enzyme
- 1 tsp Bentonite (optional)
- 1½ tsp nutrient
- 1 sachet wine/Champagne yeast

### NETTLE WINE

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1075, F.G. 994, alcohol 10.9%, final acidity 0.58%, tannin 0.01%.

- 2.5 litres young nettle tops
- 3 litre Tesco apple juice (approx. 11.1g of sugar/100ml)
- 650g sugar dissolved in 440ml hot water (to give approx. 810ml syrup)
- 1 tsp pectic enzyme
- 1 tsp nutrient
- 1 tsp Bentonite (optional)

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Wash the nettles& place in the bin. Add the cooled syrup, the juice, yeast etc.

- 3). Fit the fermenter lid loosely & ferment go 3 days.
- 4). Strain into a demi., sparge the nettles to get about 4.5 litres. Fit an airlock. Ferment out.
- 5). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 6). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) & do not touch for 3 month min.
- 9). Bottle, wait a couple of week before trying.

### MANGO, PAPAYA & PINEAPPLE WINE

Effective O.G. 1081, F.G. 994, alcohol 11.7%, final acidity 0.6%, tannin 0.08%.

3 x 480g Mango, Papaya & Pineapple Mix.  
 1 litre Tesco apple juice (11g of sugar/100ml)  
 1 litre Lidl red grape juice (15.6g sugar /100ml) – added late.  
 650g sugar dissolved in 440ml hot water (to give approx. 810ml syrup)  
 1 tsp pectic enzyme  
 1 tsp Bentonite (optional)  
 Sachet wine yeast

It is a good idea to mark your WHITE fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 650g of sugar into a pan (min. size 1 litre or more) add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves. DO NOT BOIL. Remove the heat.
- 3). Chuck the fruit into the fermenting bucket with the enzyme. Roughly chop/mash the fruit.
- 4). Add the cooled syrup, make up to about 2.5 litres with cold tap water, stir & add the yeast.
- 5). Loosely cover the bucket & ferment for 5 or 6 days, stirring at least twice a day to break up the fruit cap.
- 6). Using a big funnel & sieve/strainer/muslin, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & “sparge” the pulp until you have about 2.5 litres of wine. Add the apple juice & 1 tsp of (the optional) Bentonite & fit the airlock.
- 7). When the gravity falls to less than 1010, pour in the grape juice. Re- fit the airlock.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) & do not touch for 3 month min.
- 12). Bottle, wait a couple of weeks before trying.

### MANGO WINE

Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.61%, tannin 0.04%.

2000g Mango flesh.  
 2 litre Tesco apple juice (11g of sugar/100ml)  
 630g sugar dissolved in 420ml hot water (to give approx. 790ml syrup)  
 2 tsp pectic enzyme  
 1 tsp Bentonite (optional)  
 Sachet wine yeast

Leave for at least 9 months to bulk mature.

### MAPLE SRUP WINE

1000g maple syrup (51g per 60ml = 850g per litre)  
 2000 litres apple juice makes 12% ABV.  
 I would add 1 level 5ml tsp each of pectic enzyme, nutrient & Bentonite

## MEDLAR WINE

Calculations (Approx. 5.08 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1050, alcohol 6.6%, final acidity.0.68%, tannin 0.03%.

1500g medlars  
1 litre Tesco apple juice (11.1g sugar/100ml)  
820g sugar  
5g Bentonite (optional)  
1 tsp pectic enzyme  
2 tsp nutrient  
Sachet wine yeast

Before you start, sterilize everything. A new, white bucket for use solely for winemaking is essential (colours leach out into the wine). The bucket is best marked (outside) in 1 litre graduations, do the same for all your demijohns.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Wash & chop the fruit into your bucket with 820g sugar, add 1 litre boiling water; stir to dissolve the sugar. Leave till cool then add ingredients & the yeast. top up to about 2.5-3 litres with cold water. Cover closely and leave in warm place for 3 days.
- 3). Using a big funnel & strainer pour the contents into a demijohn. Gently compress the fruit pulp, & "sparge" the pulp. Make up to about 3 litres, add the apple juice. Fit an airlock & place somewhere warm.
- 4). After a few days, top-up to about 4.5 litres with tap water.
- 5). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 6). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 4 month min.
- 9). Bottle, wait a couple of week before trying.

## MINCEMEAT WINE (TESCO)

Approx. 10% ABV.

Adding additional sugar to raise the ABV:-

90g added sugar for 4.5 litres of wine adds approx. 7 to the OG, reduces the FG by 0.6 & increases the ABV by about 1%, this assumes the fermentation is not stuck.

2 x 411g Tesco Finest Mincemeat (57.3% sugar)  
2 x 1 litre Tesco orange from conc.  
350g sugar added to 230ml hot water to obtain 440ml of sugar syrup with an S.G. of approx. 1300  
2 tsp pectic enzyme  
1 tsp nutrient  
1 tsp Bentonite (optional)  
Sachet wine yeast

Add the juice to the syrup etc.

When the SG falls to about 1010, not at all critical, add the mince meat & top up to around 4.5 - 4.7 litres.

The FG is estimated to be around 994-995 when the mince meat is removed & topped up with water, before this, the SG will be slightly higher.

Fine (if you want) & finish off as per usual (see the other recipes in this book) & bulk mature for 3 months min. but it may improve for many months after this.

## NETTLE WINE

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1075, F.G. 994, alcohol 10.9%, final acidity 0.58%, tannin 0.01%.

2.5 litres young nettle tops  
3 litre Tesco apple juice (approx. 11.1g of sugar/100ml)  
650g sugar dissolved in 440ml hot water (to give approx. 810ml syrup)  
1 tsp pectic enzyme  
1 tsp nutrient

1 tsp Bentonite (optional)

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Wash the nettles & place in the bin. Add the cooled syrup, the juice, yeast etc.
- 3). Fit the fermenter lid loosely & ferment for 3 days.
- 4). Strain into a demi., sparge the nettles to get about 4.5 litres. Fit an airlock. Ferment out.
- 5). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 6). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) & do not touch for 3 months.
- 9). Bottle, wait a couple of weeks before trying.

## MINT WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.59%, tannin 0.01%.

1 litre 75g bruised/crushed mint leaves no stalks OR 25g dried mint

3 litre Tesco apple juice (11g of sugar/100ml)

660g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

NOTE:- Sainsbury’s apple juice give slightly less alcohol & a touch more acidity, both are perfectly acceptable.

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 660g of sugar into a pan (min. size 1 litre or more); add about 440ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 830ml syrup, SG 1300. Remove the heat.
- 3). Add the washed leaves/dried leave to a CLEAN WHITE bucket & the syrup. When cool, pour 2 litres of apple juice into bucket & add the enzyme & the nutrient. Cover.
- 4). Ferment for 5 or 6 days, stirring twice a day.
- 5). Strain into a demi., top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 6). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying.

## ORANGE, GRAPE & BEETROOT JUICE WINE

Calculations for approx. 4.7 litres original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1083, F.G. 993, alcohol 12.1%.

3 litres Tesco orange, grape & beetroot juice (11.6g sugar/100ml)

700g sugar dissolved in 470ml hot water (to give approx. 880ml syrup)

1 tsp pectic enzyme

1 tsp nutrient

1 tsp Bentonite (optional)

Sachet wine yeast.

## PEAPOD WINE

Calculations for approx. 4.7 litres (inc. topping-up water) original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1075, F.G. 994, alcohol 10.9%, final acidity 0.58%, tannin 0.01%.

2000 fresh, clean, shelled peapods

3 litre Tesco apple juice (11g of sugar/100ml), 1 litre is a late addition.

650g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

NOTE:- Sainsbury's apple juice give slightly less alcohol & a touch more acidity, both are perfectly acceptable.

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Chop the 'pods, put in a pan with about 500ml water, cover & boil to the 'pods are tender. Remove the heat & rest for about 15 mins. (NOT YOU, the 'pods!)
- 3). Strain the hot liquid onto the sugar in a pan & stir until dissolved.
- 4). Pour 2 litres of apple juice into a demijohn & add the enzyme & the nutrient.
- 5). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 6). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of apple juice into the demijohn. Re-fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 12 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

## PETER PAM'S PARSLEY WINE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1077, F.G. 994, alcohol 11.1%, final acidity 0.59%, tannin 0.01%.

500g young, washed & chopped parsley leaves- no stems (or use about = 50g dried)

3 litre Tesco apple juice (11.1g of sugar/100ml)

650g Sugar

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

Sachet of decent wine yeast

NOTE:- Sainsbury's apple juice give slightly less alcohol & a touch more acidity, both are perfectly acceptable.

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 450ml water in a pan with the parsley & boil for 15/20 min.
- 3). Add the sugar in a pan min size 1 litre, strain the parsley into the large pan Pam. Stir until the sugar is dissolved. Leave to cool.
- 4). Pour 2 litres of apple juice into a demi. with the enzyme & nutrient, add the cooled syrup & the yeast solution, top up to about 3.5 litres with cold tap water & stir. Fit an airlock & place somewhere warm, but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme. Pour in the last litre of apple juice into the demijohn & the Bentonite (if used). Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 7). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 8). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 9 months. (Note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

## PEACH WINE (2 recipes)

### PEACH WINE 1

Calculations for approx. 5.1 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.56%, tannin 0.06%.

3250g Peaches  
800g Sugar added to 540ml hot water to make 1000ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:-

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 800g of sugar into a pan (min. size 15 litre or more); add 540ml cold water. Heat the pan, DO NOT BOIL; stirring often, until the sugar dissolves, this will make approx. 1000ml syrup, SG 1300. Remove the heat.
- 3). Wash the peaches & remove the stones, cut into small pieces with the skins left on & put in a muslin bag. & put in the fermentation bucket, add the syrup.
- 4). Top up with the minimum of tap water, add the other ingredients & the yeast.
- 5). Loosely cover the bin & ferment for a week, stirring at least twice a day.
- 6). Transfer into a demijohn, lift & drain the bag, pressing to aid extraction, sparge top up to just over 4.5 litres. Fit the airlock & ferment out.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994.
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear. DO NOT DEGAS!
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the fridge' for at least 12 months. (Note that different wines have different maturing times.)
- 12). Bottle, wait a couple of weeks before trying.

### PEACH WINE 2

Calculations for approx. 5.1 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.58%, tannin 0.05%.

2250g Peaches  
1 litre Sainsbury's apple juice (10.5g of sugar/100ml)  
760g Sugar added to 500ml hot water to make 940ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

## PEAR WINE (Still or Sparkling)

Calculations for approx. 4.8 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1080, F.G. 994, alcohol 11.6% (12% if "sparkling"), final acidity 0.56%, tannin 0.05%.

2200g Pears  
2 litre Tesco apple juice (11g of sugar/100ml)  
650g Sugar  
2 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
Sachet of decent wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Wash the pears whole into slim pieces & cover with minimum of water (preferably less than 500ml), simmer for about 15-20 mins.
- 3). Sieve the hot water into a clean pan (min. size 1 litre) containing the sugar, stirring often, until the sugar dissolves.
- 4). When cooled, pour the syrup into a demijohn, add the enzyme & litre juice, make up to just less than about 3.5 litres. Fit the airlock & leave in a warm place to ferment.
- 5). Add the last litre juice when the SG falls below 1010.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is affectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.

- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 3 month min.
- 10). Bottle, wait a couple of weeks before trying.

This method is for *sparkling* wines only.

I will assume that the quick, easy way is preferred, i.e. only one sachet of yeast used & no disgorging.

Follow steps 1 – 7 given above.

8A). Rack into a sterile demijohn & top up to just under 4.5 litres (**NOTE no crushed Campden tablet**). Have six, 750ml sterilized **Champagne bottles** standing by.

9A). Using a standard 5ml teaspoon (the ones that you used to get with some medicines), add 1.5 LEVEL tsp to each bottle. Fill the bottles evenly, leaving at least 2cm airspace between the cork & the wine in each bottle. Fit & wire the corks.

10A). Stand the bottles upright in a warm, dark place for about 3 weeks to get it's fizz before placing the upright bottles in a cool dim place (not the 'fridge) for 9 month min. Chill before serving.

### PEAR WINE (Tinned)

Calculations for approx. 24.3 litres effective original vol. to make 23 litres of finished wine, enough to fill 30 x 750ml bottles:-

Effective O.G. 1082, F.G. 993, alcohol 12%, final acidity 0.61%, tannin 0.01%.

15 litres Tesco apple juice (11.1g sugar/100ml)

10 x 415g tins Del Monte pear halves in juice (9.6g sugar/100g).

3300g sugar dissolved in 2210ml hot water (to give approx. 4130ml syrup)

4 tsp pectic enzyme

5 tsp Bentonite (optional)

Decent sachet wine yeast

- 1). Add a sachet of yeast into a sterile glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 3300g of sugar into a pan (min. size 5.5 litres or more) add 2210ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. **DO NOT BOIL THE SUGAR.**
- 3). Pour 15 litres of juice into the fermenter. Add half the 'enzyme then the cooled syrup the yeast. The SG should be about 1097 for just over 19 litres.
- 4). Place the fermenter lid on loosely.
- 5). After the SG falls to less than 1010 (not at all critical), add the remaining enzyme. Sterilize the fruit tins after removing the labels. Open the fruit & add the juice to the fermenter. Carefully (don't scratch the cans), roughly mash the fruit & add to the fermenter. Replace the lid.
- 6). After a few hours, when the must is active, sprinkle on the Bentonite (if used).
- 7). When the wine starts clearing (forming "bands"), the fermentation is effectively over, the FG should be about 993. **DO NOT DEGAS!**
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) & do not touch for 3 month min.
- 11). Bottle, wait a couple of weeks before trying.

### PLUM ROSÉ

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, final acidity 0.62%, tannin 0.07%.

This wine requires at least 12 months to bulk mature.

1060g approx. (Victoria) plums (to give approx 1Kg flesh).

1 litre Lidl red grape juice (16.6g sugar)

810g sugar dissolved in 540ml hot water to give approx. 1010ml syrup.

2 tsp Pectic enzyme

5g Bentonite (optional)

"Dash" nutrient

Sachet decent yeast



## PLUM WINE (2 Recipes)

### PLUM WINE 1

Calculations (Approx. 25 litres original vol. to make 23 litres of finished wine, enough to fill 30 x 750ml bottles):-

Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.66%, tannin 0.05%.

This wine requires up to 24 months to bulk mature.

8000g plums

5000g sugar dissolved in 3350ml hot water to make 6250ml syrup.

3 tsp nutrient

1 vit. B complex tablet

5 tsp Bentonite (optional)

Sachet of decent wine yeast

Rack just once off the lees after clearing, do not degas but gently swirl in 5 Campden tablets, do not add any pot. sorbate & cover the bulk maturing vessel(s) with Cling Film secured with rubber bands & place them in a cool dark place (not the 'fridge).

### PLUM WINE 2

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1080, F.G. 994, alcohol 11.5%, final acidity 0.66%, tannin 0.05%.

1700g plums

900g sugar dissolved in 600ml hot water to give approx. 1130ml syrup.

2tsp pectic enzyme

1tsp nutrient

1 vit. B complex tablet

1tsp Bentonite (optional)

Sachet of decent wine yeast

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Put 900g of sugar into a pan (min. size 1.5 litres or more) add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. DO NOT BOIL THE SUGAR.

3). Wash the fruit, removing any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing. DO NOT BOIL THE FRUIT.

4). Halve the fruit to remove the stones, chuck into the fermenting bucket with the enzyme. Roughly mash the fruit.

5). Add the cooled syrup, make up to about 4.5 litres with cold tap water, stir & add the yeast.

6). Loosely cover the bucket & ferment for 4 days, stirring at least twice a day to break up the fruit cap.

7). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 4.5 litres of wine. Add a tsp of Bentonite & re-fit the airlock.

8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!

9). Fine the wine, leave for about a week, the wine should be crystal-clear.

10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least a year. (Note that different wines have different maturing times.)

12). Bottle, wait a couple of weeks before trying.

## RASPBERRY WINE (5 Recipes)

### RASPBERRY WINE 1 (Sweetened/Dry)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1083, F.G. 993 (after sweetening 1005 – medium), alcohol 12%, final acidity 0.74%, tannin 0.09%.

1500g raspberries

990g Sugar dissolved in 660ml hot water making 1240ml syrup

1 tsp Pectic enzyme

1 tsp Yeast nutrient

1 Vit. B complex tablet

1 tsp Bentonite (optional)

1 tsp Pot. sorbate – not necessary if using artificial sweeteners OR a dry wine is made.

Sachet of decent wine yeast

NOTES:- Keep your must volume low, after fermentation you need about 4.3 litres.

Add 1 tsp Pot. sorbate before you fine.

Add the crushed Campden tablet after you rack off the lees into your bulk fermentation demijohn. Then add the cooled syrup for sweetening (140g sugar dissolved in 90ml hot water making 175ml).

The wine should be just over 4.5 litres.

THESE WINES CAN BE LEFT “DRY”, JUST OMIT THE POT. SORBATE & THE SWEETENING SUGAR.

#### RASPBERRY WINE 2 (Sweetened/Dry)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1082, F.G. 993 (after sweetening 1005 – medium), alcohol 12%, final acidity 0.74%, tannin 0.05%.

1000g raspberries  
2 litre Tesco apple juice (11g of sugar/100ml)  
780g Sugar dissolved in 520ml hot water making 980ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp Pot. sorbate  
Sachet of decent wine yeast  
Sweeten as before if required.

#### RASPBERRY WINE 3

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1083, F.G. 993 (after sweetening 1005 – medium), alcohol 12%, final acidity 0.74%, tannin 0.09%.

1000g raspberries  
1 litre Tesco apple juice (11g of sugar/100ml)  
1 litre Lidl red juice (15.6g of sugar/100ml)  
740g Sugar dissolved in 500ml hot water making 930ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp Pot. sorbate  
Sachet of decent wine yeast

Sweeten as before if required.

#### RASPBERRY WINE 4

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1083, F.G. 993 (after sweetening 1005 – medium), alcohol 12%, final acidity 0.69%, tannin 0.12%.

800g raspberries  
1 litre Tesco apple juice (11g of sugar/100ml)  
1 litre Lidl red juice (15.6g of sugar/100ml)  
700g Sugar dissolved in 470ml hot water making 880ml syrup  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp Pot. sorbate  
Sachet of decent wine yeast  
Sweeten as before if required.

#### RASPBERRY WINE 5

Calculations (Approx. 4.85 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.61%, tannin 0.09%.

This wine requires a year to bulk ferment.

1Kg raspberries  
1 litre Lidl red grape juice (15.6g sugar/100ml)  
800g sugar dissolved in 540ml hot (not boiling) water to make 1000ml syrup  
1 tsp Bentonite  
1 tsp nut Bentonite (optional)  
1 tsp pectic enzyme

## Sachet wine yeast

Before you start, sterilize everything. A new, white bucket for use solely for winemaking is essential (colours leach out into the wine). The bucket is best marked (outside) in 1 litre graduations.

There are many ways of making this wine; I think this is the best method by far.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 800g of sugar into a pan (min. size 1.5 litres or more), add about 540ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.
- 3). Carefully wash just 900g of the fruit, removing any bad bits, add the pectic enzyme & nutrient to the bucket & mash it all up.
- 4). When the syrup has cooled down a bit, add it the bucket, top up to about 3.5 litres with cold tap water & stir. Add the yeast & cover loosely. Place somewhere warm but not in an airing cupboard.
- 5). At least twice a day for 6 or 7 days, stir to break the fruit “cap” up.
- 6). Using a big funnel & sieve/strainer pour the contents into a demijohn. Gently compress the fruit pulp, & “sparge” the pulp until you have about 3.5 litres of wine.
- 7). Add a dash of pectic enzyme & the Bentonite. Pour the red grape juice into the demijohn & add the last 100g of fruit. Fit an airlock & place somewhere warm.
- 8). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!
- 9). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 10). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 11). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the ‘fridge) for at least 9 months, a year is better.
- 12). Bottle, wait a couple of week before trying.

## RASPBERRY, BLUEBERRY & BANANA WINE

Effective O.G. 1078, F.G. 994, alcohol 11.2%, final acidity.0.61%, tannin 0.8%.

OG 1078, FG 994, 11.2% ABV.

1300g Raspberries  
375g Ripe bananas after peeling – compost the skins  
500g Blueberries  
750g sugar dissolved in 500ml hot (NOT boiling) water to obtain about 940ml litres of syrup  
1 tsp pectic enzyme  
1 tsp Bentonite (optional)  
1 Sachet of wine yeast

Mix them all in a brewing bucket  
Primary ferment for about 6 days  
Bulk mature for 12 months min.

Bulk mature for 12 months min.OG 1079, FG 994, 11.4% ABV.

## REDCURRANT & APPLE JUICE ROSÉ

Calculations for approx. 4.9 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.67%, tannin 0.01%.

500g redcurrants  
2 litres apple juice  
800g sugar added to 540ml hot water to obtain about 1000ml of syrup  
1 tsp pectic enzyme  
5g Bentonite (optional)  
Sachet or wine yeast

## REDCURRANT GRAPPLE FRUIT ROSÉ

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.64%, tannin 0.09%.

2 litres Lidl red grape juice (15.6g sugar)  
1 litre Tesco Apple juice (11.1% sugar)  
250g Redcurrants (late addition)  
570g sugar added to 380ml hot water to obtain about 710ml of syrup  
5g Pectic enzyme  
5g Bentonite (optional)  
5g nutrient  
Yeast

## RED GRAPE JUICE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1076, F.G. 994, alcohol 11%, final acidity 0.6%, tannin 0.13%.

3 litres Sainsbury's red grape juice‡ (15% sugar)  
NOTE:- one box is a late addition, so watch the initial must level – max. 3.5 litres.  
520g sugar dissolved in 350ml hot (not boiling) water to give approx 660ml, min. pan size 1 litres.  
1 level 5ml tsp pectic enzyme  
1 level 5ml tsp Bentonite  
1 sachet decent yeast

‡ This recipe was originally for WELCH'S PURE RED GRAPE JUICE but it was converted to Sainsbury's as it is much cheaper & tastes much better.

## RHUBARB WINE (4 Recipes)

### RHUBARB WINE 1

Rhubarb wine needs at least 6 months at the bulk maturing stage, 9 months is better.

Calculations for 4.5 litres of finished wine (effective starting vol. 4.7 litres):-  
Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.68%, tannin 0.04%

1800 Rhubarb juice (assume 1350ml juice, flesh not used)  
1000g sugar (dissolved in 670 ml of water to make 1250 ml approx.)  
½ Vit. B tablet  
1 tsp enzyme  
1 tsp ground ginger (optional, tsp better?)  
1 tsp Bentonite (optional)  
2 tsp nutrient.  
Sachet of decent wine yeast

1Kg rhubarb produces at least 750 ml juice  
[www.youtube.com/watch?v=CP01y8MBGno](http://www.youtube.com/watch?v=CP01y8MBGno)  
RHUBARB WINE 2

Calculations for 4.5 litres of finished wine (effective starting vol. 5.1 litres):-  
Effective O.G. 1082, F.G. 993, alcohol 11.9%, final acidity 0.67%, tannin 0.03%.

1800g chopped rhubarb  
1100g sugar  
1 level tsp pectic enzyme  
1 tsp Bentonite (optional)  
½-1 Vit. B complex tablet

Pulp ferment for 7 days.

Both the recipes above assume the whole rhubarb is used; the quantities of ingredients will change if the juice only is used.

### RHUBARB WINE 3

Calculations for 4.5 litres of finished wine (effective starting vol. 5 litres):-  
Effective O.G. 1083, F.G. 993, alcohol 12%, final acidity 0.6%, tannin 0.03%.

1500g chopped rhubarb  
1100g sugar  
1 level tsp pectic enzyme  
1 tsp Bentonite (optional)  
½-1 Vit. B complex tablet  
Pulp ferment for 7 days.  
Rhubarb wine needs at least 6 months at the bulk maturing stage, 9 months is better.

### RHUBARB WINE 4

Calculations for 22.5 litres of finished wine (effective starting vol. 25.5 litres):-  
Effective O.G. 1093, F.G. 991, 16.4%, final acidity 0.68%, tannin 0.04%.

9000g rhubarb chopped into approx. 20-30mm pieces.  
7500g sugar  
5-10 level tsp ground ginger (optional)  
3 level tsp pectic enzyme  
5 tsp Bentonite (optional)  
2 Vit. B complex tablets  
1 tsp Bentonite (optional)

Pulp ferment for 7 days.

### RHUBARB PETER'S PINK RHUBARB ROSÉ

Calculations for 13.5 litres (14.2 l original vol.):  
Effective O.G. 1079, F.G. 994, alcohol 11.4%, final acidity 0.54%, tannin, 0.06%

5Kg Rhubarb (assume 3.75 litres juice, flesh not used)  
2 litres Lidl red grape juice, late additions (15.6% sugar)  
1 litre apple juice (11% sugar)  
2500g sugar (dissolved in 1680 ml of water to make 3130 ml)  
1.5-2 Vit. B tablets  
4 tsp enzyme  
2 tsp ground ginger  
2 tsp Bentonite (optional)  
2.5 tsp sod. bicarb. (11g)  
1 tsp nutrient.  
Sachet of decent wine yeast

This wine needs at least 6 months to bulk mature, 9 better (this applies to all rhubarb wines).

This is MY PERSONAL preference.

1Kg rhubarb produces at least 750 ml juice

### RHUBARB PETE'S RHUBARB WINE

Rhubarb wine needs at least 6 months at the bulk maturing stage, 9 months is better.

Calculations for 4.5 litres of finished wine (effective starting vol. 4.7 litres):-  
Effective O.G. = 1080, F.G. = 994, alcohol = 11.6%, final acidity = 0.65%, tannin = 0.03%

1600g Rhubarb (assume 1.2 litres juice, flesh not used)  
1 litre apple juice (11% sugar)  
880g sugar (dissolved in 590 ml of water to make 1100 ml approx.)  
½-1 Vit. B tablet  
2 tsp enzyme  
1 tsp ground ginger (2 tsp better?)  
1 tsp Bentonite (optional)  
1 tsp nutrient.

Sachet of decent wine yeast

The rhubarb is best frozen & then thawed to extract the juice; the rest of the stuff is then added.

Rack just the once when finished & fined to crystal-clear, into a sterilized demijohn, top up to just over 4.5 litres & very gently swirl in a crushed Campden tablet. Vigorous shaking can lead to oxidation & spoil the wine.

Cover the demijohn neck with Cling Film with a rubber-band retainer. Bulk mature in a dim, cool place, for at least 6 months before bottling, different wines may take different times to bulk mature.

Very pleasant tasting - gentle & subtle.

Variation:-

Omit the ground ginger & initially make the must volume about 4 litres.

When the SG falls to about 1010, add 400ml fruit syrup, after insuring that it contains no preservatives.

The added sugar etc. will have an almost negligible effect on the wines parameters.

### RHUBARB ROSÉ

Calculations for 45 litres (5 l original vol.):-

Effective O.G. 1082, F.G. 993, alcohol 11.9%, final acidity 0.75%, tannin, 0.06%

930g frozen rhubarb (assume 700ml juice, flesh not used)

500g redcurrants

250ml red conc.

900g sugar (dissolved in 600 ml of water to make 1130 ml)

½ Vit. B tablet

1 tsp enzyme

1 tsp Bentonite (optional)

1 tsp nutrient

Sachet of decent wine yeast

The rhubarb is best frozen & then thawed to extract the juice.

Wash the 'currants (in a Campden solution if you prefer – this kills wild yeasts & other nasties). Add to the squashed berries with the rhubarb.

Rack just the once when finished & fined to crystal-clear, into a sterilized demijohn, top up to just over 4.5 litres & very gently swirl in a crushed Campden tablet. Vigorous shaking can lead to oxidation & spoil the wine.

Cover the demijohn neck with Cling Film with a rubber-band retainer. Bulk mature in a dim, cool place, for at least 6 months before bottling, different wines may take different times to bulk mature.

### RHUBARB & STRAWBERRY ROSÉ WINE

Calculations for approx. 4.73 litres original vol. to make 4.5 LITRES of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1086, F.G. 993, alcohol 12.5%, final acidity 0.65%, tannin 0.08%.

1350g rhubarb (to produce 1000ml juice, flesh not used)

250g FRESH strawberries

1000ml red grape juice (Lidl or perhaps Sainsbury's)

900g sugar dissolved in 600ml hot water to give approx. 1130ml syrup.

1tsp pectic enzyme

1tsp Bentonite (optional)

Sachet of decent wine yeast

In both cases, add the strawberries to the demijohn when the SG falls below 1010.

### RHUBARB & STRAWBERRY WINE

Rhubarb is a very acidic vegetable, strawberries are rather tannic and this means that the fruit should be a minor ingredient to make a white wine. Frozen rhubarb is best, thawed out into the must through a big funnel & strainer.

Calculations for approx. 4.73 litres original vol. to make 4.5 LITRES of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1082, F.G. 993, alcohol 11.8%, final acidity 0.65%, tannin 0.05%.

2000g rhubarb (to produce 1500ml juice, flesh not used)

250g FRESH strawberries

1000g sugar dissolved in 670ml hot water to give approx. 1250ml syrup.

1tsp pectic enzyme

1 vit. B complex tablet

1tsp Bentonite (optional)

Sachet of decent wine yeast

## RIBENA WINE

DO NOT USE RIBENA MADE FROM CONCENTRATE.

Calculations (Approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-

Effective O.G. 1076, F.G. 994, alcohol 11%, final acidity 0.6%, tannin 0.09%.

This wine requires at least three months to bulk mature.

2 litre Ribena (approx. 4.6g sugar/100ml)

1 litre Lidl red grape juice (approx. 16.1g sugar/100ml)

700g sugar dissolved in 470ml hot water to make approx. 880ml syrup

1tsp pectic enzyme

1tsp nutrient

1tsp Bentonite (optional)

1 sachet decent yeast

1). Pour 1 litre Ribena & grape juice into a demijohn add the enzyme then add the cooled syrup, top up to 3.5 litres max. with cold water. Add the nutrient & yeast & fit the airlock.

2). When the SG falls to about 1010 or less, add litre Ribena & a dash of enzyme & fit the airlock.

3). Ferment to dryness. DO NOT DEGAS!

4). Fine the wine, leave for about a week, the wine should be crystal-clear.

5). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

6). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months.

7). Bottle, wait a couple of weeks before trying.

This was the Soup Dragon's favourite, couldn't keep her off it!

## RIBENA & APPLE WINE

DO NOT USE RIBENA MADE FROM CONCENTRATE.

Calculations (Approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-

Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.59%, tannin 0.04%.

This wine requires at least three months to bulk mature.

2 litre Ribena (4.6g sugar/100ml)

1 Tesco apple juice (11.1g of sugar/100ml)

750g sugar dissolved in 500ml hot water to make approx. 940ml syrup

1tsp pectic enzyme

1tsp nutrient

1tsp Bentonite (optional)

1 sachet decent yeast

1). Pour 1 litre Ribena & apple juice into a demijohn add the enzyme then add the cooled syrup, top up to 3.5 litres max. with cold water. Add the nutrient & yeast & fit the airlock.

2). When the SG falls to about 1010 or less, add litre Ribena & a dash of enzyme & fit the airlock.

3). Ferment to dryness. DO NOT DEGAS!

4). Fine the wine, leave for about a week, the wine should be crystal-clear.

5). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

6). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months.

7). Bottle, wait a couple of weeks before trying.

## ROSE (DARK)

Calculations for 4.5 litres of finished wine (4.7 litres equiv. original vol.):-

Effective O.G. 1074, F.G. 994 (1005, alcohol, 10.7%, final acidity 0.59%, tannin 0.09%.

1 litre Tesco apple juice (11.1 sugar/100ml)

2 litre Sainsbury's red grape juice (15.3g sugar/100ml), one was a late addition.

525g sugar

5g Bentonite (optional)

5g nutrient

1 tsp pectic enzyme

Wilko Gervin wine yeast used.

Sugar dissolved in 360ml water to give approx 660ml, SG around 1300. Fermented with 2 litres of juice.  
Last grape juice added.  
This was nearly good as my Rosè (Light) below.

### ROSÈ (LIGHT)

Calculations for 4.5 litres of finished wine (4.7 litres equiv. original vol.):  
Effective O.G. 1074, F.G. 994 (1005, alcohol, 10.7%, final acidity 0.59%, tannin 0.05%.

2 litre Tesco apple juice (11.1 sugar/100ml)  
1 litre Sainsbury's red grape juice (15.3g sugar/100ml) - late addition.  
570g sugar  
5g Bentonite (optional)  
5g nutrient  
1 tsp pectic enzyme  
Wilko Gervin wine yeast used.

Sugar dissolved in 380ml water to give approx 710ml, SG around 1300. Fermented with 2 litres of apple juice.  
Last grape juice added.

### RUBICON POMEGRANATE WINE (Dessert)

3 litre Rubicon Pomegranate drink (4.8g sugar/100ml)  
1Kg sugar dissolved in 600ml hot water to make approx. 1180ml syrup (initial sugar)  
1tsp pectic enzyme  
1tsp nutrient  
1 vit. B complex tablet  
1tsp Bentonite (optional)  
1 sachet decent yeast, "ordinary" yeast can be much better than a "high gravity".

It is a good idea to mark your demijohns with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 1000g of sugar into a pan (min. size 1.75 litres or more) add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. DO NOT BOIL THE SUGAR.
- 3). Pour 2 litre of the drink into a demijohn, add the enzyme & the nutrient.
- 4). Add the cooled syrup, stir & add the yeast. The must vol. should be about 3.2 litres. Fit the airlock.
- 5). When the SG falls below 1000, add the last of box of drink + dash of enzyme & Bentonite. The must vol. should be about 4.2 litres. Fit the airlock.
- 6). When the SG falls below 1010, add 100g of sugar to about 60ml hot water, cool & add to the must, this should raise the SG by "8". Fit the airlock.
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8). Rack into a sterile demijohn, top-up just over 4.5 litres, add a crushed Campden tablet & "gently swirl in", (this is the only degassing you will do, so called "proper" degassing leads to oxidization & possible infection). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 4 months (note that different wines have different maturing times.)
- 9). Bottle, wait a couple of weeks before trying.

### SLOE WINE – DRY

Calculations for 4.5 litres of finished wine (5.1 litres equiv. original vol.):  
Effective O.G. 1083, F.G. 993/4, alcohol, 12.1%, final acidity 0.74%, tannin 0.09%.

1500 sloes  
1 Kg sugar dissolved in 670ml hot water to give approx. 1250ml syrup.  
1 tsp pectic enzyme  
1 tsp Bentonite (optional)  
1 tsp yeast nutrient  
½ to 1 vit. B complex tablet  
1 sachet (good) yeast

Roughly chop & mash the fruit with the enzyme.

Add the sufficiently cooled sugar syrup to the mix, make the vol. up to about 3.5 litres. Add the yeast & nutrient.

NOTE:- Taking a gravity reading will not be a true indication, so don't bother.

Loosely cover & ferment for a week, stirring at least once a day to break the fruit cap.

Strain into a demijohn & "wash" the pulp until you have about 4.5 litres, add the Bentonite.



Ferment out completely (SG about 993.5 for at least 2 days & less than 1 bubble/min in the airlock).

A finings & leave for at least a week.

The completely clear wine is racked, , add a crushed Campden tablet give a quick, gentle swirl – do not shake, top up to just over 4.5 litres.

Cover the demijohn neck with Cling Film with a rubber-band retainer & put in a cool, dark place & forget about it at least a year, 18 months even better. Do not mess with this – no ‘fridges, no shaking & definitely no racking during this bulk maturation period.

Rack directly into bottles & leave a couple of weeks in a cool, dark place before sampling.

Double (or triple etc.) the recipe but use the same amount of yeast.

### SLOE WINE - SWEET

A relatively simple medium dry red wine using the minimum of additives & rackings.

Calculations for 4.5 litres of finished wine (4.7 litres equiv. original vol.):-

Effective O.G. 1095, F.G. 992 (1005 after sweetening), alcohol, 13.9%, final acidity 0.7%, tannin 0.1%.

1 Kg sloes

1 litre Lidl red grape juice (15.6% sugar is assumed)

1 Kg sugar dissolved in 670ml hot water to give approx. 1250ml syrup.

1 tsp pectic enzyme

½ tsp Bentonite (optional)

½ tsp yeast nutrient

1 sachet (good) yeast

For sweetening:-

1 tsp pot. sorbate

150g sugar dissolved in 100ml hot water to give approx. 190ml syrup.

Assuming everything has been cleaned & sterilized.

Roughly chop & mash the fruit with the enzyme.

Add the sufficiently cooled sugar syrup to the mix, make the vol. up to about 3.5 litres. Add the yeast & nutrient.

NOTE:- Taking a gravity reading will not be a true indication, so don't bother.

Loosely cover & ferment for a week, stirring at least once a day to break the fruit cap.

Strain into a demijohn & “wash” the pulp until you have 3.5 litres, add the grape juice & Bentonite.

Ferment out completely (SG about 992 for at least 2 days & less than 1 bubble/min in the airlock) & add the pot. sorbate two days later.

A finings & leave for at least a week.

The completely clear wine is racked, add the sweetening syrup, add a crushed Campden tablet give a quick, gentle swirl – do not shake, top up to just over 4.5 litres.

Cover the demijohn neck with Cling Film with a rubber-band retainer & put in a cool, dark place & forget about it at least a year, 18 months even better. Do not mess with this – no ‘fridges, no shaking & definitely no racking during this bulk maturation period.

Rack directly into bottles & leave a couple of weeks in a cool, dark place before sampling.

### SPICY MIXED RED FRUIT/BERRY WINE (Sweet)

Calculations for 4.5 litres of finished wine (4.7 litres equiv. original vol.):-

Final acidity 0.61%, tannin 0.17%.

1 litre red grape juice from Sainsbury's or Lidl, definitely not Aldi.

1500g mixed red fruit/berries

1200 + 150g sugar (at least) for sweetening.

2 tsp (Schwartz?) Mixed Spice – cinnamon, coriander seed, caraway, nutmeg, ginger & cloves.

½ tsp coriander

4g orange/lemon zest

1½ tsp pectic enzyme etc

High alcohol & sugar fed to get the required sweetness - “Medium” is about FG 1005. Average acidity with some tannin bite & fruity.

To get a dry wine, use just 800g sugar to get about 11.8% ABV alcohol.

## STRAWBERRY BLUSH

Calculations for approx. 4.83 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1082, F.G. 993, alcohol 12%, final acidity 0.7%, tannin 0.15% (a bit high).

This wine requires at least six months to bulk mature.

1250g strawberries

1 litre Tesco apple juice (11g of sugar/100ml)

1 litre Lidl red grape juice (16% sugar)

725g sugar dissolved in 490ml hot water to give approx. 910ml syrup.

1 tsp pectic enzyme

1tsp Bentonite (optional)

Sachet of decent wine yeast

It is a good idea to mark your WHITE fermenting bucket (food grade & demijohns) with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 725g of sugar into a pan (min. size 1.5 litres or more) add about 490ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. DO NOT BOIL THE SUGAR.
- 3). Wash the fruit, removing the hulls any dodgy bits. You may wish to add a crushed Campden tablet at the start of the washing process.
- 4). Put the fruit (without the liquid) in the fermenting bin, mash/chop the fruit & add the cooled syrup, add the enzyme make up to about 3 litres with cold tap water, stir & add the yeast.
- 5). Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.
- 6). Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 3.5 litres of must. Add the juices, a pinch of enzyme & Bentonite. Fit the airlock.
- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 993. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 6 months. (Note that different wines have different maturing times.)
- 11). Bottle, wait a couple of weeks before trying.

## STRAWBERRY WINE

Calculations to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1078, F.G. 994, alcohol 11.3%, final acidity 0.65%, tannin 0.2%.

2500g strawberries

900g Sugar dissolved in 600ml hot water

1 tsp Pectic enzyme

1 tsp Bentonite (optional)

½ tsp Nutrient

1 vit. B complex tablet

Sachet of decent wine yeast

Remove the hulls from the 'berries.

Primary ferment for 7 days

Bulk mature for at least 6 months.

Usually strawberry wine is sweetened to at least to a "medium" wine.

## STRAWBERRY & RHUBARB WINE

For 4.5 litres, 1500g strawberries & 1000g of rhubarb & 975g sugar (or 750ml of rhubarb juice & 940g sugar) both give about 11.5% finished wine.

P.S. DO NOT RACK until your wine has stopped, been fined & become crystal-clear!

## STRAWBERRY ROSÉ (TINNED)

Calculations for approx. 4.73 litres effective original vol., to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1076. F.G. 994, alcohol 11%, final acidity 0.65%, tannin 0.05%.

2 litre Tesco apple juice (11g of sugar/100ml)

1 litre Lidl red juice (15.6g of sugar/100ml)

420g Princes Strawberries Light Syrup (14% sugar)

OR, alternately, Tesco Strawberries in Light Syrup 420G (16.9%), note – this will increase the wine's ABV to 11.2%.

525g sugar dissolved in 350ml hot water (to give approx. 660ml syrup)

1 tsp pectic enzyme

1 tsp Bentonite (optional)

Decent sachet wine yeast

Method:-

It is a good idea to mark your demijohns with 0.5 litre graduations (on the outside).

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Put 525g of sugar into a pan (min. size 1 litre or more) add about 350ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat.

3). Pour the apple juice into the sterile demijohn & immediately add the enzyme. Add the cooled syrup & the yeast mixture make up to 3 litres, fit the airlock & place somewhere warm & dim (NOT the airing cupboard). Incidentally, I put my hydrometer in at this stage & leave in for the rest of the fermentation.

4). When the SG falls to below 1010 say (not at all critical), sterilize the fruit can, open it & pour the liquid through a funnel with a big "spout". Add a "dash" of enzyme to the can; roughly mash the fruit taking care not to scratch/damage the can. Use the funnel to empty the fruit into the demi. (hence the big "spout"). Rinse the can with a little water, add the demi. The volume will be about 3.5 litres or so. Add the red grape juice. Fit the airlock.

5). A couple of hours later, when the fermentation is active, add the Bentonite (if used).

6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!

7). Fine the wine, leave for about a week, the wine should be crystal-clear.

8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.

9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 6 months. (Note that different wines have different maturing times.)

10). Bottle, wait a couple of weeks before trying, serve slightly chilled.

## SUPERMARKET FRUIT JUICE/DRINKS WINES (Typical)

Notes:-

See [www.yobrew.co.uk/magazine.php](http://www.yobrew.co.uk/magazine.php) pages 3 to 6.

I find juices made from concentrate just as well as those made from NOT concentrate but, avoid "budget" juices.

Do not use juices/drinks made from concentrate.

Do not use juices/drinks if potassium sorbate is used.

"Drinks" are generally best if the recipe contains some pure juice.

In all cases, 3 (1 litre) boxes are used.

Typical calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1079, F.G. 994, alcohol 11.5%, the acidity & tannin levels are all within acceptable limits. These wines require at least three months to bulk mature.

It is a good idea to mark your white fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

Assuming everything is clean & sterilized:

1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Put the required amount of sugar into a pan (min. size 1 litre or more); add about 70ml of cold water per every 100g sugar. Heat the pan, stirring often, until the sugar dissolves, this will make syrup, SG 1300. Remove the heat.

3). Pour 2 litre of juice into a demijohn & add any enzyme & the nutrient.

4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.

5). After the SG falls to less than 1010 (not at all critical), add a dash of pectic enzyme & the Bentonite. Pour the last litre of juice into the demijohn. Re-fit the airlock.

6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 994. DO NOT DEGAS!

7). Fine the wine, leave for about a week, the wine should be crystal-clear.

- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for at least 3 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying.

#### IMPORTANT

Step 4), only 3.5 litres of must are initially used.

Step 5), the late addition of juice enhances the flavour/aromas.

Step 8), the wine is topped up to just over 4.5 litres.

NO degassing as it increases the risk of infection & once again - the more messing, the poorer the wine! A finished must is not under any pressure at all, as it is all at atmospheric pressure.

The heavy CO<sub>2</sub> will protect the wine during bulk maturation but some silly buggers will upset the status quo by fining again!

### SWEDE WINE

Calculations for approx. 5 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-

Effective O.G. 1081, F.G. 994, alcohol 11.7%, final acidity 0.6%, tannin 0.01%.

1500g Swede flesh

3 litre Tesco apple juice (11g of sugar/100ml)

550g Sugar (dissolved in 370 ml of water to make 690ml syrup)

5 tsp Pectic enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Wash & cut the Swedes into slim pieces & cover with minimum of water (preferably less than 400ml), boil until soft.
- 3). Sieve the hot water into a clean pan (min. size 1 litre) containing the sugar, stirring often, until the sugar dissolves.
- 4). When cooled, pour the syrup into a demijohn, add the enzyme & 2 litres juice, make up to just less than about 3.5 litres. Fit the airlock & leave in a warm place to ferment.
- 5). Add the last litre juice when the SG falls below 1010.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 9-12 months. (Note that different wines have different maturing times.)
- 10). Bottle, wait a couple of weeks before trying.

### SYRAH/SHIRAZ RED OR WHITE WINE

O.G. 1096, F.G. 992. Alcohol 14%.

For 4.5 litres, 14% ABV **red** grape wine assume an effective initial vol. about 6.4 litres (*inc. skins*).

For a **white** wine, assume an effective initial vol. about 6.2 litres & **NO skins added**.

7500g Syrah/Shiraz grapes

Sugar – sufficient (450-550g?)

2 level tsp pectic enzyme

1 level tsp Bentonite (optional)

Squash the grapes & raise the vol./SG to 6.4 litres/1096 by adding sugar syrup.

Add the enzyme & ferment on the pulp for 7-10 days the longer it is left results in more tannin being present, 7 days for the white option.

Rack the must into a demi marked (on the outside) with 0.5 litre graduations, adjust the volume to be just over 4.5 litres.

Add the Bentonite (optional) & ferment out.

When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, the hydrometer reading should be about 992. Fine the wine, leave for about a week, the wine should be crystal-clear.

Rack into a sterile demijohn, top-up just over 4.5 litres, add a crushed Campden tablet & "gently swirl in", (this is the only degassing you will do, so called "proper" degassing leads to oxidization & possible infection). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place (not the 'fridge) for about 12 month. (Note that different wines have different maturing times.)

Bottle, wait a couple of week before trying.

### TEA WINE (CRANBERRY & APPLE JUICE)

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1078, F.G. 994, alcohol 11.3%, final acidity 0.59%, tannin 0.01%.

This wine requires at least three months to bulk mature.

1 box (25) Cranberry & apple tea bags  
3 litre Tesco apple juice (11g of sugar/100ml)  
650g Sugar  
1 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
½ tsp Nutrient  
Sachet of decent wine yeast

Add the tea bags to about 500ml boiling water & leave to infuse for 30 mins or so.  
Remove the 'bags & add the sugar to the tea, stir until the sugar is dissolved.

Alternatively, just 2 litres of apple juice with 1 litre Ocean Spray Cranberry Classic Drink added as a late addition (SG around 1010), this adds extra colour & taste.

### TOFFEE APPLE WINE

Calculations for approx. 4.75 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles.  
O.G. 1085, F.G. 993, Alcohol 12.3%, Final acidity 0.61%, Tannin 0.01%.

3 litres Tesco apple juice  
500g sugar dissolved in 340ml hot water (to give approx. 630ml syrup)  
300g black treacle  
1 or 2, 8cm cinnamon sticks or ½ to 1 level tsp (optional).  
Vanilla pod or extract to suit, 1 pod = 1 to 2 teaspoons of vanilla extract.  
1 tsp pectic enzyme  
1 tsp yeast nutrient  
1 tsp Bentonite (optional)  
Sachet wine yeast

The cinnamon, vanilla & 1 litre of apple juice are late additions.

### TROPICANA APPLE & RED BERRIES

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles:-  
Effective O.G. 1082, F.G. 993, Alcohol 11.9%.

3 litre Tropicana Apple & Red Berries (4.2g of sugar/100ml)  
900g Sugar  
3 tsp Pectic enzyme  
1 tsp Bentonite (optional)  
2 tsp Nutrient  
1 Vit. complex tablet  
Sachet of decent wine yeast

Assuming everything is clean & sterilized:

- 1). Add the sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 900g of sugar into a pan (min. size 1.5 litres or more); add about 600ml cold water. Heat the pan, stirring often, until the sugar dissolves, this will make approx. 1130ml syrup, SG 1300. Remove the heat.
- 3). Pour 2 litre of the drink into a demijohn & add the enzyme & the nutrient.
- 4). When the syrup has cooled down a bit, add it the demijohn, top up to about 3.5 litres with cold tap water & stir. Add the yeast & fit the airlock. Place somewhere warm but not in an airing cupboard.
- 5). After the SG falls to less than 1010 (not at all critical); add a dash of pectic enzyme & the Bentonite. Pour the last litre of box of drink into the demijohn. Re-fit the airlock.
- 6). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the readings should be about 993. DO NOT DEGAS!
- 7). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 8). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 9). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 3 month.
- 10). Bottle, wait a couple of weeks before trying.

## UM BONGO TROPICAL & APPLE JUICE (2 Recipes)

### UM BONGO TROPICAL & APPLE JUICE 1

Calculations for 4.5 litres of finished wine:-

Effective O.G. 1077, F.G. 994, alcohol 11.2%.

1 litre Um Bongo Tropical juice drink (4.4g sugar/100ml)

2 litres Tesco apple (11.1g sugar/100ml)

700g sugar

1 tsp Bentonite (optional)

½ tsp nutrient

Wine Yeast

- 1). Sugar dissolved in 470ml water to give approx 880ml, SG around 1300. Fermented with 1 litre of each juice. The volume should be less than 3.5 litres.
- 2). When the SG fall below 1010-1015, add the last of box of Um Bongo + dash of enzyme & Bentonite, top up to about 4.5 litres.
- 3). The fermentation should stop when the SG is about 994. DO NOT DEGAS!
- 4). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 5). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 6). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 3 month.
- 7). Bottle, wait a couple of weeks before trying.

### UM BONGO TROPICAL & APPLE JUICE 2

Calculations for 4.5 litres of finished wine:-

Effective O.G. 1076, F.G. 994, alcohol 11%.

2 litre Um Bongo Tropical juice drink (4.4g sugar/100ml)

1 litre Tesco apple (11.1g sugar/100ml)

750g sugar

1 tsp Bentonite (optional)

½ tsp nutrient

Wine Yeast

## WATERMELON WINE

I'm very sorry but & had to use some acid in this recipe!

Effective O.G. 1081. F.G. 994, alcohol 11.7%, final acidity 0.59%, tannin 0.08%.

2000g watermelon flesh (approx).

1 litre Lidl red grape juice (approx. 15g of sugar/100ml)

750g sugar dissolved in 500ml hot water (to give approx. 940ml syrup)

10g (2 level tsp) tartaric acid

1 tsp pectic enzyme

1 tsp Bentonite (optional)

Sachet wine yeast

Leave for at least 9 months to bulk mature.

It is a good idea to mark your WHITE fermenting bucket (& demijohns) with 0.5 litre graduations (on the outside).

Assuming everything is sterilized.

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Put 750g of sugar into a pan (min. size 1.5 litres or more) add about 500ml cold water. Heat the pan, stirring often, until the sugar dissolves. DO NOT BOIL. Remove the heat.
- 3). Using the bucket fermenter, peel the fruit & dice it roughly into about 2cm pieces, removing most of the seeds & add the enzyme.
- 4). Add the cooled syrup, make up to about 3 litres with cold tap water, stir & add the yeast.
- 5). Loosely cover the bucket & ferment for 5 or 7 days, stirring at least twice a day to break up the fruit cap.
- 6). Using a big funnel & sieve/strainer/muslin, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 3.5 litres of wine. Add the red grape juice & 1 tsp of (the optional) Bentonite & fit the airlock.

- 7). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming “bands”), the fermentation is effectively over, if you have a hydrometer, the reading should be about 994. DO NOT DEGAS!
- 8). Fine the wine, leave for about a week, the wine should be crystal-clear.
- 9). Rack into a sterile demijohn with a crushed Campden tablet added, top-up just over 4.5 litres with tap water or cooled, boiled water.
- 10). Cover the demi. with Cling Film, secured by a rubber band & bulk mature in a cool dim place for at least 9 month. During this period, do not disturb it what so ever – definitely NO further rackings!
- 11). Bottle, wait a couple of weeks before trying.

### WILD CHERRY WINE

Calculations (Approx. 4.9 litres original vol. to make 4.5 litres of finished wine, enough to fill 6 x 750ml bottles):-  
Effective O.G. 1080, F.G. 994, alcohol 11.6%, final acidity 0.65%, tannin 0.07%.  
This wine requires at least a year to bulk mature.

1.5Kg ripe, wild cherries  
1 litre Tesco apple (approx. 11g sugar/100ml)  
1 litre Lidl red grape juice (approx. 15.6g sugar/100ml) (late addition)  
650g sugar dissolved in 440ml hot water to make approx. 810ml syrup  
1tsp pectic enzyme  
½ tsp nutrient  
1 tsp Bentonite (optional)  
1 sachet decent yeast

Ferment on the pulp for seven days before adding the red grape juice after racking.

# CIDER

## Cider Notes:-

**Effective O.G. - taking gravity readings at the start of fermentation is usually futile as it is usually not at the full volume & some late additions of components may be added. While this situation can be accounted for, such things as bucket fermentation cannot as most of the fermentable sugars are “hidden” in the fruit.**

## Definitions:-

CIDER is a reasonably low alcoholic drink made by fermenting apple juice & may include other items such as sugar & water & is usually sparkling.

CYDER is an alcoholic drink made by fermenting apple juice only & is usually sparkling (priming sugar may be used).

PERRY is an alcoholic drink made by fermenting pear juice, there is no such thing as “pear cider”.

FRUIT CIDER is an alcoholic drink made by fermenting apple & other juice(s) including pears.

The addition of 90g of sugar to a cider of 4.5 litres, effectively increases the OG by 7, decreases the FG by about 0.6 & increases the ABV by about 1%, assuming of course, fermentation is completed & not “stuck.”

All wine recipes were designed using “Pete’s Yobrew Wine Jam Etc Calc’s” from [www.yobrew.co.uk](http://www.yobrew.co.uk), & all values are approximate.

Some recipes may have been corrected/modified; all are original & designed by me.

The new wine recipes assume a “wastage” volume of 300ml per 4.5 litres, previous versions allowed 250ml, but the recipes concerned have not been modified, the difference is only about 0.1% ABV.

## Priming Ciders:-

I use the 3.15-6.3g/litre.

3.15g/litre (1 level 5ml tsp) gives about 1.70 volumes CO<sub>2</sub> (15psi) @ 20°C & increases the alcohol by about 0.16%.

6.3g/litre (2 level 5ml tsp) gives about 2.53 volumes CO<sub>2</sub> (28psi) @ 20°C & increases the alcohol by about 0.31%.

## Scaling Up:-

Multiply the ingredients by the factor chosen apart from the yeast, 1 sachet of decent yeast should be able to handle 25 litres.

## Yeast Notes:-

NOW, at the start of the brewing session, add a sachet of yeast into a glass containing about 30mm of 50/50 of warm water/orange juice or other juice mix. Orange juice incidentally nullifies any chlorine & chloramines which give a TCP smell & taste to the water.

Wine, beer or even prohibitively expensive cider yeasts will do but most proper cider makers use natural yeasts contained in the fruit skins.

## CIDER/PERRY in general

For about 4.5 litres, basically use about 8K apples/pears complete with skins & juice them, & ferment out.

Clear (if you want) & bottle with 1 to 2 level 5 ml tsp sugar if you want it “sparkling” & keep in a warm dim place to “condition” for a week or so. Keep in a cool dark place (NOT the fridge) for 2 or 3 more before drinking.

If you are unable to use a juicer, freeze the fruit & bash it with a mallet to get the juice.



## BLACKCURRANT CIDER

Calculations for approx 14.4% for approx. 14.7 litres original vol. to make 13.5 litres of finished cider.

1500 blackcurrants  
4 litre Tesco apple juice (approx. 11.1g of sugar/100ml)  
600g sugar dissolved in 440ml hot water to make approx. 750ml syrup  
2tsp pectic enzyme  
1 Vit. B complex tablet  
3 tsp Bentonite (optional)  
1 sachet decent yeast  
Sachet of decent wine/Champagne/ale/cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

## CYDER NOT CIDRE

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished cider:-

Effective O.G. 1027 (1029 after priming), FG about 1000, 4.1% alcohol.

3 litre Tesco apple juice  
NOTE:- The last carton is a "late addition, after the SG falls to less than 1010 (not at all critical).  
1 tsp pectic enzyme  
½ tsp nutrient  
1 tsp Bentonite (optional)  
Sachet Champagne, wine, ale or even cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

## HAZY CIDER

Calculations for approx. 4.7 litres original vol. to make 4.5 litres of finished cider:-

Effective O.G. 1030 after priming, FG about 1000, 4.4% alcohol.

4 x 900ml bottles Copella Cloudy Apple Juice (10.3g sugar/100ml). NOTE:- The last bottle is a "late addition".  
1 tsp nutrient  
NO pectic enzyme & NO fining.  
Sachet Champagne, wine, ale or even cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

Method:-

It is a good idea to mark your demijohns with 0.5 litre graduations (on the outside).

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Add 3 bottles of juice in the demi. Top up to about 3.5 litres then add the yeast. Fit the airlock.
- 3). After the SG falls to less than 1010 (not at all critical), add the last bottle of apple juice, and top up about 4.7 litres .Re-fit the airlock.
- 4). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over.
- 5). Rest for a few days for most of the yeast to settle out, DO NOT FINE!
- 6). Siphon the cider into the bottles with 2 level 5ml tsp per litre. PET bottles are best. Shake the bottles to dissolve the sugar (after ensuring that the bottle top is securely fitted). Place somewhere warm & dim for a week or so to give the cider some fizz.
- 7). Transfer the cider to a cool dim place (not the 'fridge) for about 3 month.
- 8). Drink after placing in the 'fridge door for two or three hours.

## INNOCENT CIDER (3 DARK FRUIT RECIPES)

4.2% for approx. 4.7 litres original vol. to make 4.5 litres of finished cider.

### Cider 1

2 litres of apple juice (approx. 11.1g of sugar/100ml)

900ml (1 bottle) of Innocent Blueberry, Blackcurrant & Cranberry juice (approx. 10g of sugar/100ml)

35g sugar

1 tsp pectic enzyme

1 tsp Bentonite (optional)

1 tsp nutrient

Sachet of decent wine/Champagne/ale/cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

### Cider 2

1 litre Tesco apple juice (approx. 11.1g of sugar/100ml)

1800ml (2 bottles) of Innocent Blueberry, Blackcurrant & Cranberry juice (approx. 10g of sugar/100ml)

45g sugar

1 tsp pectic enzyme

1 tsp Bentonite (optional)

1 tsp nutrient

Sachet of decent wine/Champagne/ale/cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

### Cider 3

2700ml (3 bottles) of Innocent Blueberry, Blackcurrant & Cranberry juice (approx. 10g of sugar/100ml)

70g sugar

1 tsp pectic enzyme

1 tsp Bentonite (optional)

1 tsp nutrient

Sachet of decent wine/Champagne/ale/cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

## NETTLE CIDER

Calculations for approx. 24 litres original vol. to make 23 litres of finished cider:-

Effective O.G. 1032 after priming, FG about 1000 or less, 4.5% alcohol.

3Kg young nettle tops

18 litre Tesco apple juice (approx. 11.1g of sugar/100ml) NOTE:- The last 4 litres are a "late addition".

100g sugar

4 tsp pectic enzyme

4 tsp nutrient

5 tsp Bentonite (optional)

Sachet Champagne, wine, ale or even cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

Method:-

- 1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.
- 2). Carefully rinse the nettles in cold water, removing any dust/insects. Put in a suitably large pan & add the minimum of water, 6 litres MAX.
- 3). Bring the water to the boil & simmer for 15-20 minutes.
- 4). Strain the liquor into a fermenting bin containing the sugar & stir to dissolve. (You can eat the nettles as one of your "5 a day".)
- 5). Add 14 litres apple juice, nutrient & enzyme. When cool enough, (<30C), add the yeast & loosely cover the bin.
- 6). After the SG falls to less than 1010 (not at all critical), add the last 4 litres of apple juice, top up 24 litres. Add the Bentonite if used.
- 7). When the fermentation ceases, "rest" for about a week.
- 8). If necessary, fine the cider, leave for about a week, the wine should be crystal-clear.
- 9). Bottle with 6.3g (2 level 5ml tsp) priming sugar per litre. Place somewhere warm & dim for 2 weeks to condition.
- 10). Drink after placing in the 'fridge door for two or three hours.

## PETE'S INDUSTRIAL CIDER

Calculations for approx.. 4.7 litres original vol. to make 4.5 litres of finished cider:-

O.G. 1047 (1049 inc. primer), alcohol 7%, final acidity.0.74%, tannin 0.01%.

4 litre Tesco apple juice

150g sugar

1 tsp nutrient

1 tsp pectic enzyme

1 tsp Bentonite (optional)

Sachet Champagne, wine, ale or even cider yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

Method:-

It is a good idea to mark your demijohns with 0.5 litre graduations (on the outside).

1). Add a sachet of yeast into a glass containing about 30mm of warm orange juice or other juice. Cover.

2). Put 150g of sugar into a pan (min. size 0.5 litres or more) add about 100ml cold water. Heat the pan, stirring often, until the sugar dissolves. Remove the heat. **DO NOT BOIL THE SUGAR.**

3). Put 3 litres of juice in the demi. Add the 'enzyme & the cooled syrup then the yeast. Fit the airlock.

4). After the SG falls to less than 1010 (not at all critical), add the last box of apple juice, a dash of pectic enzyme & the Bentonite. Re-fit the airlock.

5). When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over.

6). You could fine the cider, leave for about a week, the cider should be crystal-clear, alternatively you could leave it for another week when it should be a lot clearer for the next stage - bottling.

7). Prime your bottles with the equivalent of 2 level tsp sugar per litre. PET bottles are ideal for this purpose as they can handle the pressure safely.

8). Siphon the cider into the bottles. Shake the bottles to dissolve the sugar (after ensuring that the bottle top is securely fitted). Place somewhere warm & dim for a week or so to give the cider some fizz.

9). Transfer the cider to a cool dim place (not the 'fridge) for about 3 month.

10). Drink after placing in the 'fridge door for 2 or three hours.

The high acidity was noticeable as expected as per the calc's but not unpleasant; it worked well with the high alcohol.

An independent review from of my freeloading acquaintances:-

"I started with the 'Industrial Cider'. My favourite bottled cider is Aspoll's 'Premier Cru' which I would describe as 'cider champenoise' sparkling, refreshing, and dry tasting. Yours was even better. It was all the aforementioned but more so. This is the best cider I have ever had".

## PERRY (Sparkling)

Calculations for approx.. 5.2 litres original vol. to make 4.5 litres of finished cider:-

O.G. 1033 (1036 inc. primer), F.G. 997/8, alcohol 5.1%, final acidity.0.56%, tannin 0.05%.

2500g ripe pears.

2000 litre (Tesco) apple juice, 1 box is a late addition.

2.5 tsp enzyme

1 tsp Bentonite (optional)

Sachet of decent wine yeast

Put 1 litre of juice into a mashing bucket with the enzyme

Add the pears – chopped into small pieces or crushed.

Add water to a volume of 3.5 litres & add the activated yeast.

Loosely cover the bucket & ferment for 7 days, stirring at least twice a day to break up the fruit cap.

Using a big funnel & sieve/strainer, pour the contents of the bin into a demijohn. GENTLY compress the fruit pulp, & "sparge" the pulp until you have about 3.5 litres of must. Add the last apple juice. Fit the airlock.

When the airlock bubbles at less than 1 per minute & the wine starts clearing (forming "bands"), the fermentation is effectively over, if you have a hydrometer, the reading should be about 993. **DO NOT DEGAS!**

Fine the wine, leave for about a week, the wine should be crystal-clear.

Add 2 level 5ml tsp priming sugar per litre when bottling.

Keep the bottles warm for a week or so.

Then store in cool dim place (not the 'fridge) for at least a month before drinking.

## RHUBARB CIDER

Calculations for 4.5 litres of finished cider):-

Effective O.G. = 1030, F.G. = 998, alcohol = 4.2%, final acidity = 0.62%, tannin = 0.02%

2 litre apples juice (11% sugar), 1 litre is a late addition.

600ml rhubarb juice from 800g frozen rhubarb

150g sugar (dissolved in 100 ml of water to make 190 ml approx. syrup)

½-1 Vit. B tablet

1 tsp enzyme

1 tsp Bentonite (optional)

½ tsp nutrient.

Sachet of decent wine yeast

Prime with 6.3g sugar per litre (2 level 5ml tsp).

## OTHER RECIPES

[Pete's Traditional Lemonade](#) & [Alcoholic Lemonade](#) can be found at [www.yobrew.co.uk/drinks.php](http://www.yobrew.co.uk/drinks.php) along with Stephen Barnard's "Student's Brew", Sangria etc.

Also see [www.yobrew.co.uk/magazine.php](http://www.yobrew.co.uk/magazine.php) (8 magazines in all) for recipes including some by James Smith & [www.petespintpot.co.uk](http://www.petespintpot.co.uk) – various pages.

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