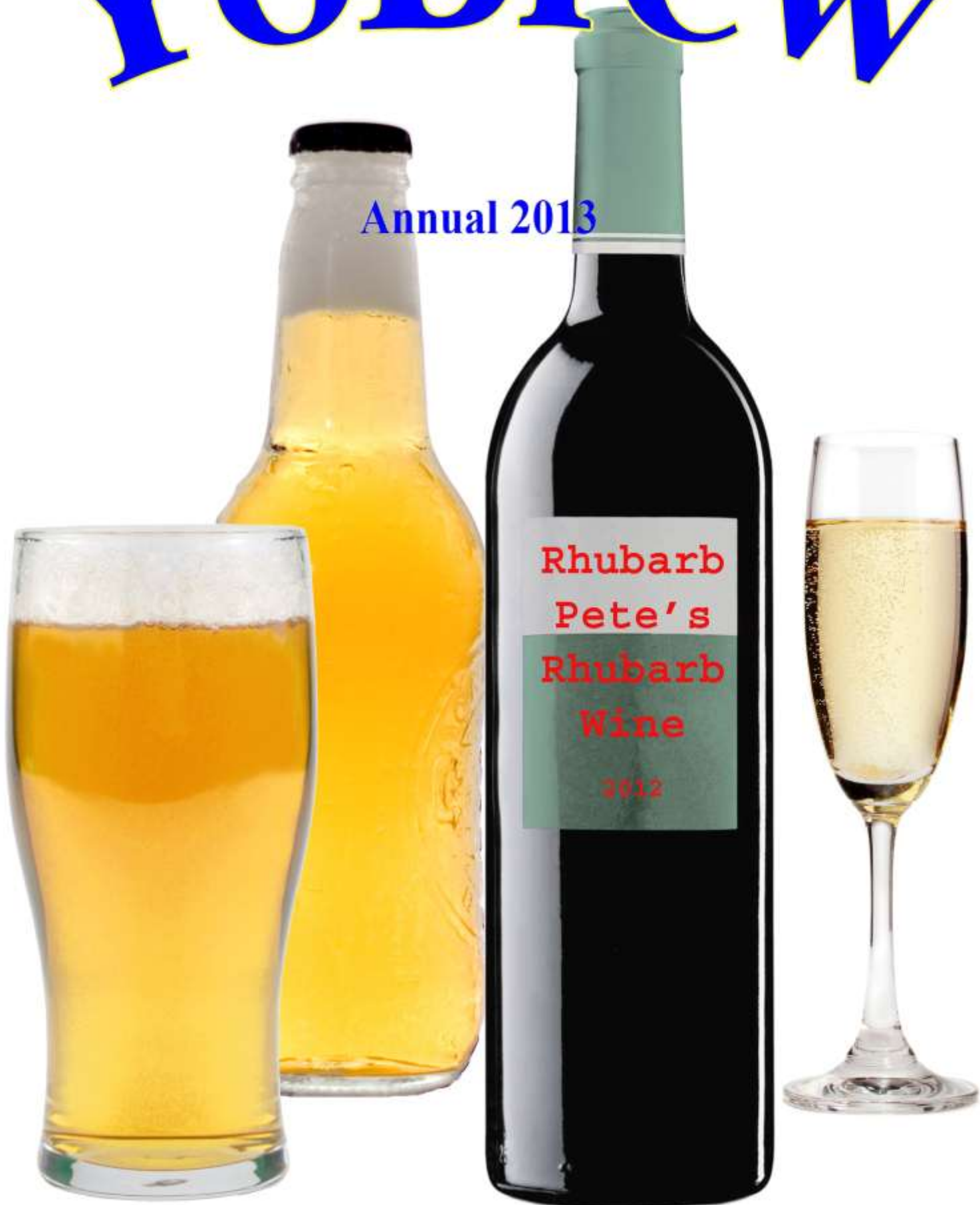


The

YoBrew

Annual 2013



EDITORIAL

Welcome to the YoBrew Annual 2013, David, Peter and myself decided to abandon the idea (for now) of a YoBrew magazine printed on a ad hoc basis presentation instead an annual, hopefully to be published errr every year, commitments permitting. Annuals are traditionally given at Christmas time as presents to children, well this time it is presented to you and we all truly hope you enjoy it.

Some non-alcoholic have been included to give a “fun feel” to the comic & David has been up to his elbows in experimental beer froth to bring you his “No Nag Beer”, a more healthy way of brewing beer, and details of a simple home-made counter pressure filler. David also gives some insight into the flavours that distinguish the beers you like.

Peter has several recipes for you to peruse, all designed with the help of the YoBrew free calculators. With the publication of the YoBrew annual 2012, the new YoBrew are to be released more or less simultaneously, available in Excel, Ashampoo and OpenOffice formats, for download information see www.yobrew.co.uk/calculators.php.

Prost!

Stephan

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I hope you enjoy the magazine and want to thank David (david@barrowassociates.co.uk) and Peter (www.petespintpot.co.uk) for getting this magazine out.

DISCLAIMER!

All the articles in this magazine are purely our personal opinions and should not be taken as fact. No responsibility is assumed or implied for anything that happens as a result of reading these views

SOME DEFINITIONS OF WORDS USED IN THIS MAGAZINE

BEER: A fermented drink made from grain, most often malted barley, & usually flavoured with hops. “Beer” is sometimes used to describe ales only but it really is a general term that also includes lagers, wheat beers, etc.

ALE: A general term for a top-fermented beer.

LAGER: The bottom fermenting lager is one of the two main branches of the beer family. The word lager is derived from a German word meaning "to store".

WINE: By definition, wine is a drink made from fermented grape juices & is typically in the 10-16% ABV range. Books & web-sites, including [YoBrew](#) & [PetesPintPot](#), wine is generally considered as being made from any fruit/fruit juices/vegetables/flowers etc. & the term “**country wine**” is technically much more accurate.

BEERS I LIKE

David Barrow

Being a naturally curious kind of guy, I’ve wondered what it is that distinguishes the beers I like. I mean, I’ll try pretty much anything but some styles and tastes seem to suit me more than others. So I’ve tried to find a way to characterise beer recipes so I can “locate” any new recipe and have a good idea of whether or not I’m going to like it.

Currently, I brew extract recipes so the following concentrates on extract recipes from Graham Wheeler’s Brew Your Own British Real Ales plus a few of Pete’s Piggy-back recipes but the method can be used with any recipe for which you know the volume, Original Gravity, bitterness (EBU) and weight in grams of early and late boil hops.

I’ve analysed the recipes in terms of their balance of bitter/malt flavours and their hoppiness. Sure many other taste attributes are important but these two seem to separate the recipes and allow a fairly simple representation as a grid.

More hoppy	More Hoppy More Malty & Less Bitter	More Hoppy More Bitter & Less Malty
Hoppiness		
Less hoppy	Less Hoppy More Malty & Less Bitter	Less Hoppy More Bitter & Less Malty
	More Malty	More Bitter
	Bitter / Malty Flavour Balance	

The Bitter / Malty Flavour Balance

Based on the analysis by Ray Daniels in Designing Great Beers, I’ve used the ratio of Bitterness units (EBU) to Gravity Units (the Original Gravity – 1000) to characterise the balance between bitterness and malt flavours. As an extra sophistication, I’ve used the O.G. calculated excluding any sugar in the recipe as such sugar would not contribute to the malt flavours of the beer. Using Pete’s YoBrew Calculators makes this easy.

Hoppiness

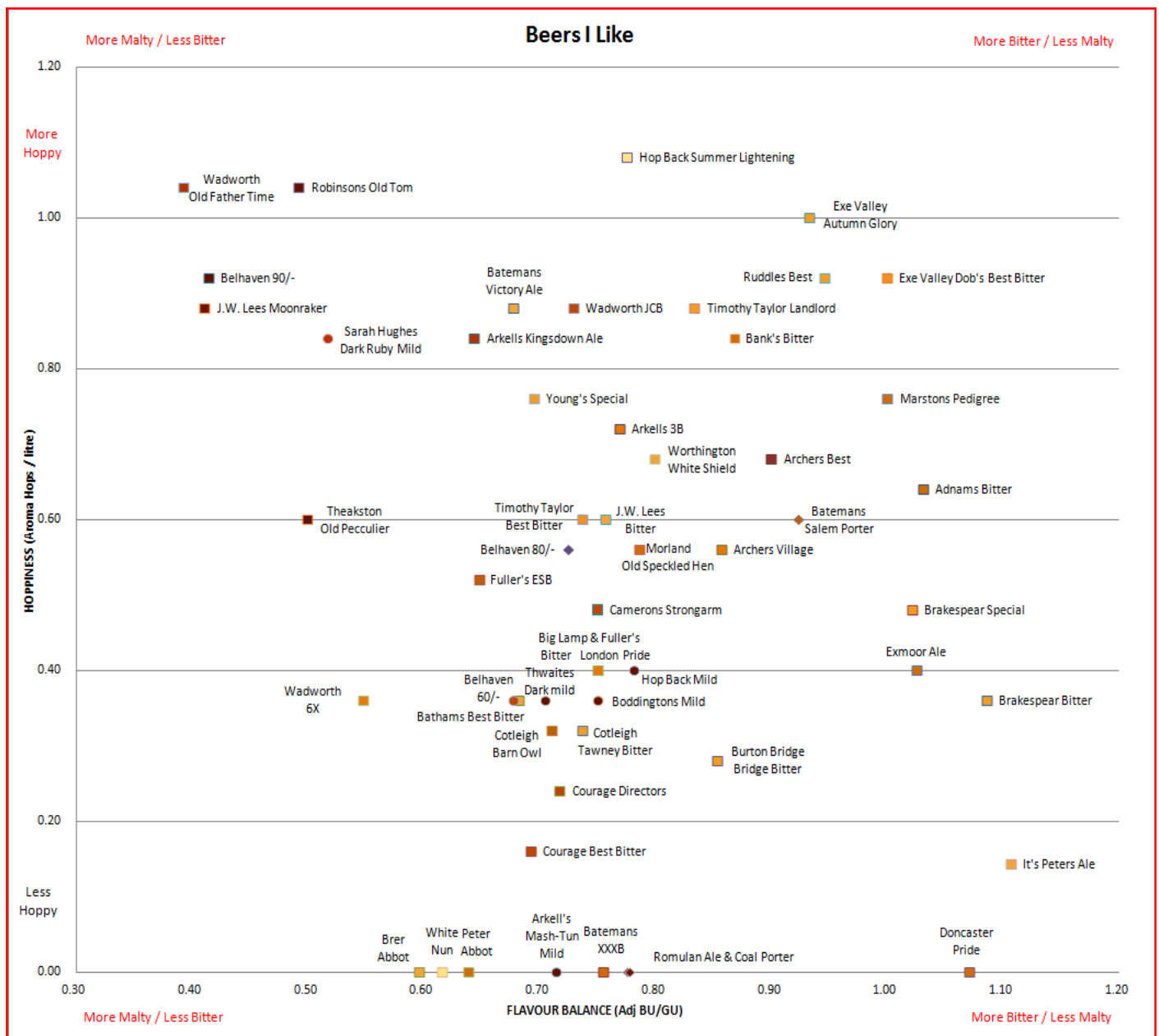
For “Hoppiness” it’s the hops added late in the boil of after that mainly contribute to the hop aroma. I’ve used the weight of such hops per litre of wort as the measure.

Example

As an example, let’s take the first bitter recipe is Graham’s book for Adnams Bitter. For 25 litres it uses 2140g of DME, 370g of white sugar and 53g of black malt. The Bitterness Units are 33 EBU. The O.G. using all ingredients should be 1036 (1037.2 in Pete’s calculator). If the cane sugar is excluded, the O.G. falls to 1032. So the Gravity units are 32 (i.e. 1032 – 1000). Thus the adjusted Bitter / Malty Flavour Balance is 1.03 (i.e. 33 / 32).

Hoppiness is an easier calculation. For a 25litre brew, the recipe uses 16g of Goldings Hops in the last ten minutes of the boil (as well as 38g of Boadicea hops at the start), so the Hoppiness measure is 0.64 (i.e. 16 / 25).

With a Flavour Balance value of 1.03 and a Hoppiness of 0.64, Adnams Bitter appears to be relatively bitter and less malty but only moderately above the average Hoppiness for Bitters and IPA (0.55).



In terms of the different styles, the averages are:

Beer styles	Average Flavour Balance	Average Hoppiness	Description
Bitters & IPAs	0.76	0.55	Bitter and hoppy
Milds	0.69	0.39	Less bitter, less hoppy
Porters & Stouts	0.83	0.20	Bitter, little hoppiness

But these averages are heavily influenced by the selection of recipes I've analysed so far. More interesting is seeing what other beers it's similar too – Marstons Pedigree is similar in Flavour Balance but more Hoppy, while Brakespear Special is less Hoppy. Curiously, Batemans Salem Porter is similar in Hoppiness and slightly less bitter and more malty.

Work in Progress

Obviously beer is far more complex and subtle than can be captured in a simple two dimensional table and the measures fail to take into account the different strengths of Aroma produced by different Hop varieties and flavours produced by different malts. But at least it looks interesting printed and stuck on your wall and gives you an excuse to try more beers.

Anyway, try it for your favourite beer recipes and see what's similar.

Contact the author at david.barrow@live.co.uk for a spreadsheet containing this analysis.

NO NAG BEER – all the flavour, fewer added inches

David Barrow

Does that small voice on your shoulder or perhaps a more insistent one from your partner prompt a sense of concern or guilt at the inches added to your waist by the calories you consume through the beer you love? One solution, oft recommended, would be to cut down. Another would be to compensate with hours at the gym. My solution is to drink as much (if not more) of beer lovely treated to maintain its flavour while reducing those bad, bad calories.

The guilty parties in this conspiracy of calories are the alcohol itself which forces on us 146 cal in a pint of 4.6% ABV beer and the un-fermentable sugars – dextrins that add a further 34 cal – a 180 calories a pint. And as all of us that pound a treadmill, that's a horrible amount to exercise!

Diabetic beers sort of aim for this but by choosing malts with less dextrins and thus fewer calories and by reducing the weight of ingredients to reduce the alcohol and thus fewer calories. It's OK and clearly valuable for its intended diabetic consumers but the flavour is compromised.

What's suggested is a technique that can be applied to any brew - in fact, the more fully flavoured the better as flavour will compensate for the change in "mouthfeel" that the treatment may provoke.

So, the steps are simple:

1. Brew your favourite beer to the end of primary fermentation as normal.
2. Add some Dry Beer Enzyme to the brew (0.16g per litre seems to be recommended) to convert some of the un-fermentable sugars into fermentable ones.
3. Allow fermentation to continue until there's no further change in specific gravity.
4. Do whatever you do to let all sediment drop out (e.g. cool the brew in a secondary fermenter).
5. Take, say half the brew, and remove the alcohol by gently warming it to 80c in a bath of water for about 30mins (my article in the Yobrew Spring Magazine 2012 describes this process in more detail), cool and top up the volume if you want to really drive down the calories or leave the volume unchanged if you want to concentrate the flavour.

6. Combine the “reduced alcohol” beer with the remaining original beer.
7. Taste (preferably comparing to some of the original brew carbonated as normal) and adjust the sweetness using crushed Splenda tablets (not the powder as that is 99% maltose-dextrin and might get converted and fermented).
8. Use forced carbonation in a barrel to carbonate the beer and, if required, chill and bottle using a counter-pressure bottler (see the article at the bottom of this page on how to make one).

I’ve tried it with a brew of Woodforde Wherry (just for something well known and repeatable). The initial fermentation reduced the S.G. from 1052 down to 1017 (I can never get Woodforde’s yeasts to work as efficiently as they claim) contributing 146 cal in the alcohol and 33 cal in the residual sugars – 179 in all in a pint of 4.6% beer.

The Dry Beer Enzyme had the equivalent effect of changing the “fermentability of the liquid malt from a “standard” 62% to 86% resulting in a S.G. of 1005, contributing 194 cal in the alcohol and 12 cal in the residual sugars – 206 in all in a pint of 6.2% beer. More calories – how can this be good, I hear you ask?

Well, reducing the alcohol resulted in a 3.5% beer with no dilution of flavour with only 104 calories in the alcohol and 12 in the residual sugars – 116 calories per pint of decent beer. That 35% less fattening (or you can drink 35% more and look as svelte as you do today!). This had 22g of sugar per litre compared to 58g in the “normal” brew, suggesting the addition of 6-7 tablets of Splenda per litre would restore its sweetness to the normal while adding a few calories. I haven’t tried this yet.

Comparing with some of the original, No Nag Beer was identical in colour to the original Woodforde Wherry beer. No Nag beer had a less floral aroma and malty taste, probably because the process reduced the amount of yeast still in the beer. Chocolate and Citrus flavours were stronger possibly because they were not masked by malty flavours. Curiously, No Nag did not seem to be dryer so perhaps the addition of Splenda is unnecessary. Overall, No Nag turned out to be a pleasant, fresh and flavoursome beer, sufficiently distinct from the original to be a beer in its own right.

My “No Nag Beer” should be proof against all complaints but if another argument is called for sling in a few multi-vitamin tablets and then perhaps you can call it a “health” drink – enjoy!

A CRUDE COUNTER PRESSURE FILLER

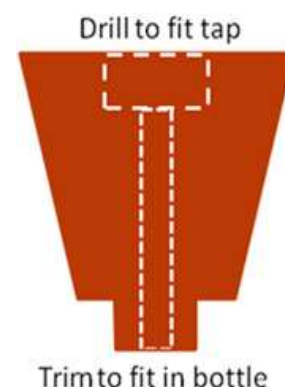
David Barrow

If, like me, you prime and store your brews in pressure barrels, but occasionally want to transfer some of your carbonated nectar to bottles, you will be only too aware of the foaming that occurs when carbonated beer under pressure is released into a bottle and air pressure – the bottle fills with foam which is then pushed out and lost to fill the bottle and the bottled beer in flatter if not flat.

The solution is to keep the bottle under slightly less pressure than the barrel so that the beer will flow but not foam (much). There are commercial “counter-pressure bottlers” available to do this and even instructions around for DIY versions involving tubes and valves but a simple, even crude, tool can be created in about half an hour that seems to do the job.

Purchase a pre-drilled bung and a short length of stiff tube – I using a siphon tube then armed only with a junior hacksaw, sandpaper and drill and counter sink bit and if you have it a normal wood or metal drill bit with a diameter just smaller that the barrel tap:

1. Push the tube into the bottom of the bung until it is half way through.
2. Cut the siphon tube to a length that would reach from the top of a bottle almost to the bottom when the bung and tube are fitted into the bottle.
3. Mark the bottom of the barrel tap with black felt tip pen and push the top of the bung against it, positioning the bung so that it is central under the tap. Hopefully enough of the ink transfers to the top of the bung for you to see a ring.



4. Use the counter sink bit in the drill to create a depression through the ring in the top of the bung.
5. If you have a normal wood or metal drill bit with a diameter just smaller than the barrel tap, use this to deepen the depression and then provided the counter sink bit has a smaller diameter, use it to put a bevel at the bottom of the depression.
6. Fit the bung to the barrel tap. It should be a tight fit and the bung should reach almost to the top of the tap pipe. Take the bung off and use sandpaper to smooth the inside of the depression.
7. Mark the top of a bottle with black felt tip pen and press the bung and tube centrally into the neck of the bottle. Hopefully enough of the ink transfers to the bottom of the bung for you to see a ring.
8. Lay the bung and tube on its side and use the cut a line around the side of the bung about a centimetre up from the bottom of the bung. The cut should go in to approximately the diameter of the ink ring.
9. Use the hacksaw to cut down around the outside of the ring to the cut in from the side of the bung. Use sandpaper to smooth the surfaces. Try pushing the bug into the neck of the bottle – it should be a tight fit.

The end result should be a bung that grips the barrel tap and seals the neck of a bottle push onto its bottom. The tube should reach down to almost the bottom of the bottle.



Using it is simplicity itself:

- Ensure that the beer in the barrel is at least as carbonated as you want the beer in the bottle to be. Chilling the beer beforehand will increase its ability to hold dissolved CO₂ and improve the results.
- Sanitise and then rinse the disassembled bug and tube and the barrel tap and bottles.
- Assemble the bung and tube.
- If you want, pre-fill the bottle with CO₂ (I do so from a small barrel that I have repeatedly added CO₂ to then let the CO₂ settle to the bottom and then let the air out of the cap).
- Push the bung onto the barrel tap and adjust the tap so that beer is almost ready to flow.
- Fit a bottle up over the tube and push against the bottom of the bung to seal the bottle.
- Open the tap; beer will start to flow and then slow as pressure into the bottle exceeds that in the barrel.
- Carefully adjust the pressure holding the bottle against the bung to allow some gas to escape and more beer to flow until the bottle is almost filled.
- Close the tap and pull the bottle away slowly. The remaining beer in the tap and bug will drain into the bottle. Cap the bottle.

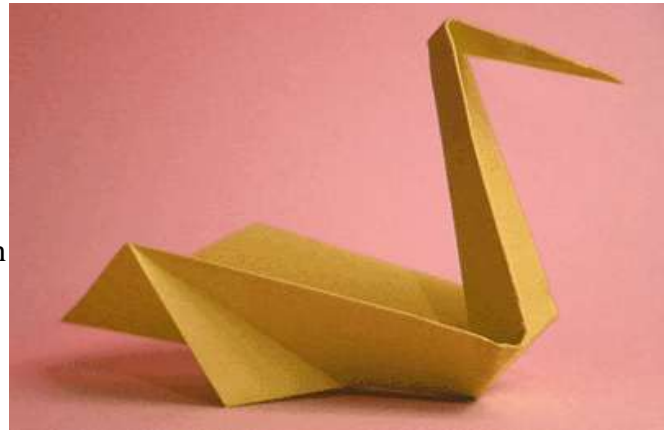
I've tried and it works well enough to prevent foaming and a flat beer – give it a try **but**, avoid trying to fill a bottle with the very last of the beer in a barrel. As the beer runs out, gas is in pushed into the bottle at high pressure causing massive foaming. The result can be beer all over you and the ceiling!

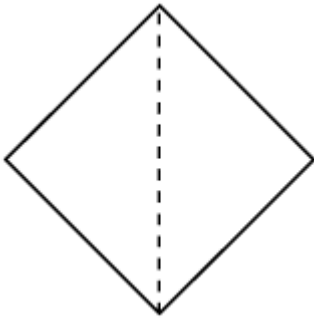
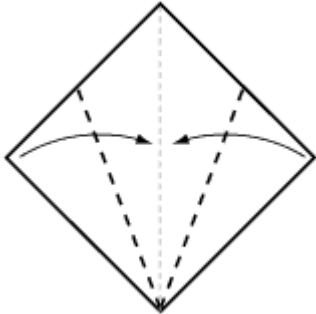
ORIGAMI PELICAN

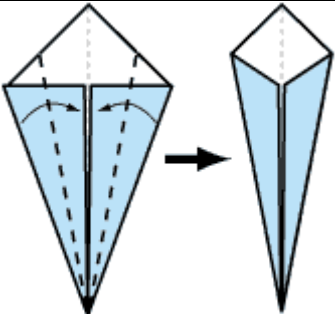
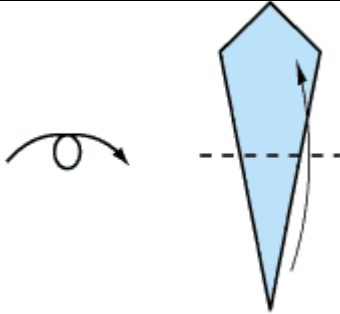

Taken from www.origami-fun.com

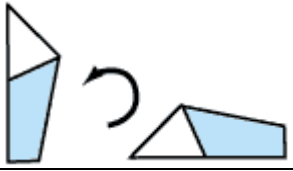
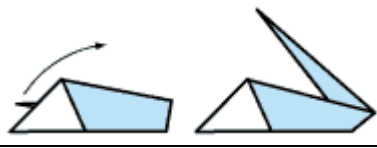
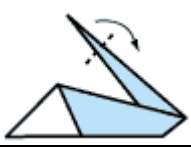
Remember the times when annuals (well, the Rupert Bear Annual) always came with two or three origami puzzles(?) that you could not do? Well the YoBrew annual is no different!



Origami – taken from the Japanese word 折り紙 which loosely means “folding paper”.



	
<p>1. Start with your paper white side up. Fold in half, along the line shown & then open out again.</p>	<p>2. Fold the outside corners into the centre line & crease well.</p>

		
<p>3. Fold the outside edges into the centre once again.</p>	<p>4. Turn model over and fold bottom point up to the top point. Crease very well.</p>	<p>5. Fold in half.</p>

		
<p>6. Rotate model so it is now lying down.</p>	<p>7. Raise the inside triangle upwards slowly, then flatten and crease well.</p>	<p>8. Inside reverse fold the head along the crease shown.</p>

	
<p>9. Fold each wing upward as shown then fold it back again slightly. The pelican will now rest on its wings and sit up.</p>	<p>The finished pelican!</p>

BEERS MADE USING A CHAMPAGNE STYLE FERMENTATION

Peter Laycock

In 1997, the Belgian Manu De Landtsheer, whose family of brewers dates back to at least his great-great grandfather, started a new and ultramodern brewery in Buggenhout where he was the first to introduce a Champagne beer or Bière-Brut.

Only two breweries produce these types of ale & both are brewed in the same area of Belgium, namely Buggenhout. The breweries are called Bosteels & Malheur.

Bosteels

Probably the best known of the two ales, the Bosteels Deus or Brut des Flandres, starts off life as an ale, brewed in Buggenhout, Belgium. It is fermented over a month using two yeasts. Lorries transport the beer to France, near Épernay in the Champagne region, where the beer is re-fermented, stored in cellars for nine months. The necks of the inverted bottles are frozen before disgorging (the yeast is removed) & re-corked. This process of secondary fermentation/storage can be referred to as the “Methode Champenoise” or “Methode Traditionelle”.

At 11.5% ABV Bosteels Deus is very high in alcohol & comes in 750ml bottles. It should be stored & served very cold.



Malheur

The original Bière-Brut is made by Malheur. The fermented beer also has to go through the process of re-fermenting, bottling & subsequent disgorgement.

Three Malheur brews are available in this all style, in 750ml bottles:-



Malheur Brut beer is produced “to the original method” with an alcohol content of 11% ABV.

Malheur Dark Brut is also produced “to the original method” is a dark brown beer with 12% ABV. Oak flavour is added by using American roasted oak.

Malheur Cuvée Royale

Made to celebrate the 175th birthday of Belgium (July 21st 2005).

The Malheur Dark Brut is generally considered to be the best Bière-Brut with the Brut coming in a close second. The Bosteels Deus is also highly regarded as is the Malheur Cuvée Royale.



Kasteel Cru

This beer is unique because it is a lager, as opposed to an ale, brewed using Champagne yeast (presumably after a lager yeast fermentation?).

Kasteel Cru is made entirely in France at *Brasserie la Licorne (The Unicorn Brewery)* in Saverne, Alsace. It is also available as a rosé, aimed, primarily, at the ladies. Sold in 330ml bottles, & at 5.2% ABV, I think it has great potential, especially at the younger, sensible end of the “market”. (Makes them sound like livestock!)



BEER CHAMPAGNE

Peter Laycock

Dry extra light malt extract	2000g		Calc.
Brewing sugar	1000g	O.G. (Exc. primer)	1095
(Dextrose/Candi)		F.G.	1017
Priming sugar g/litre	20	Alc. % (Inc. primer)	11.7
Tettnang hops (5%)	10g	Initial volume litres	11
Coriander (whole)	6g (15min)	Bitterness EBU	8
Bentonite	1 tsp	Colour EBC	11
Belgian Strong/Golden Ale yeast (75%)	1 sachet		
Champagne yeast	2 sachet		
Finings.			

RECIPE NOTES:-

Primary fermentation.

Heat about 2 litres of water, when boiling; add the hops & coriander. Boil for 15 mins.

Add the malt extract into a sterilized fermenting bin. Sparge the hops into the bin until you have got 7.5 litres. Dissolve the extract & cover, when cool, add the activated ale yeast.

Ferment & rack into a sterilized fermenter.

Secondary fermentation.

Using a large pan, dissolve the 1000g sugar in approx. 670ml of water, turn on the heat & stir the sugar until it dissolves (this will produce about 1250 ml of syrup – SG approx. 1300). Turn off the heat.

Add the syrup to the fermenter, make up to the final vol. of 11 litres, when cool, add the activated Champagne yeast & 1 tsp Bentonite, cover & ferment out.

Fine, keep under an airlock for 2 month or so.

Tertiary (bottle) fermentation.

Rack into a sterilized fermenting bin. Using a pan, dissolve 240g (12 x 20g) approx. 160ml of water, turn on the heat & stir the sugar until it dissolves (this will produce about 300 ml of syrup). Turn off the heat & pour into the fermenter. Add the second activated Champagne yeast stirring well. Bottle USING SUITABLY STRONG CHAMPAGNE BOTTLES as over 6 Atm. of pressure will develop. Keep in a warm place for two weeks. Store in a cool dark place (NOT a fridge) for 6 months minimum. Serve at around 2-5°C.

Other colour of malt extract can be used, “light” will darken the brew by approximately 8EBC.

Brewing sugar is used in the secondary fermentation as it adds “body” to the beer (brewing sugar is not 100% fermentable).



Mystic Moggie!

PUZZLE PAGE

WORD SEARCH

BEER
 RACK
 MAT
 ALE
 CIDER
 WINE
 YEAST
 SPIRIT
 DEMIJOHN
 LAGER
 SPIGOT
 YOBREW
 PETES
 PINT
 POT
 RUM
 ICE
 PELICAN
 XXX
 EXTRACT
 MALT
 PORT

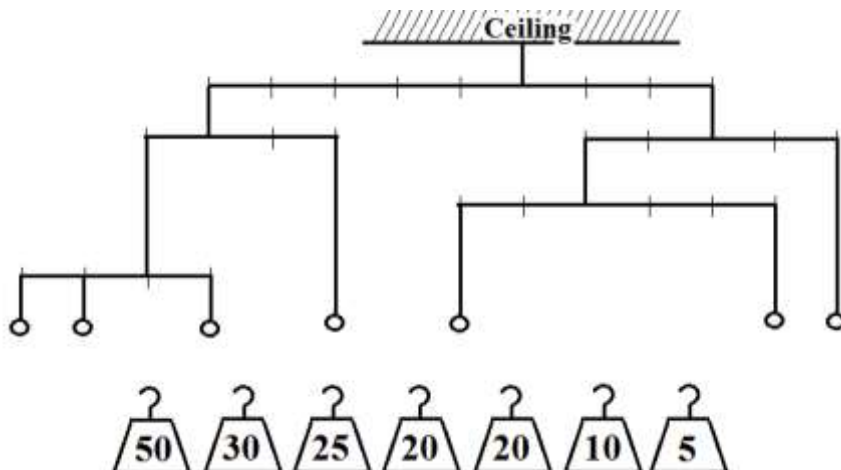
R	E	T	T	E	N	Y	H	T	C	A	T	X	E	L
X	X	I	N	H	O	J	I	M	E	D	J	O	U	W
X	W	X	B	G	A	I	I	O	C	I	T	S	Y	M
Y	C	T	X	E	T	C	H	G	Z	E	S	H	A	O
W	L	N	N	W	E	S	R	G	D	I	A	T	L	P
D	K	I	G	L	D	R	A	I	C	P	E	H	R	P
H	W	A	A	L	P	O	T	E	R	R	Y	T	E	P
L	Z	P	O	R	T	R	N	S	P	I	G	O	G	M
Y	O	B	R	E	W	R	I	P	D	W	Y	L	R	U
D	F	F	S	E	T	E	P	I	L	Y	P	H	A	R
J	T	L	I	G	G	L	R	R	E	D	I	C	L	M
W	L	I	U	N	A	C	L	I	L	E	P	C	E	A
D	A	O	I	M	C	X	L	T	O	G	I	P	S	L
J	M	B	O	I	E	C	N	A	L	E	H	Y	C	Y
Z	I	K	W	K	C	A	R	A	E	D	H	O	H	Y

SUDOKU

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A WEIGHTY PROBLEM?



See page 25 for the answers.

BREWERS & WINE MAKERS ALMANAC

Peter Laycock

This is not really an almanac but it offers some recipe suggestions of what you can make. In reality, some recipes can be over several months or indeed, all the year round!

JANUARY

Christmas Lager

Brew in time for the lager to mature in plenty of time for next Christmas.

Dry extra light malt extract	3000g		Calculations
Crystal malt	170g	O.G. (Exc. primer)	1125
Cane sugar	340g	F.G.	1027
Priming sugar g/litre	6.3 (2 level 5ml tsp)	Alc. % (Inc. primer)	13.9
Northern Brewer (7.5%)	14g	Initial volume litres	10
Tettnang (5%)	7g (15min)	Bitterness EBU	29
Hallertauer (5%)	6g (5 min)	Colour EBC	31
Zurich lager yeast (75%)			

RECIPE NOTES:-

Boil only 1500g of the dry malt extract with the crystal malt & the Northern Brewer hops in 10 litres of water for 90 mins. Add the Tettnanger hops 15 min from the end of the boil & the Hallertauer 5 min from the end. Add the remaining malt extract (1500g) & the sugar added to the fermenting bin.

Sieve & sparge the boiled liquid onto the extract/sugar in the fermenting bin, stir well & make up to 10 litres. When the contents of the fermenter have cooled to 25°C or so, add the working yeast.

White Grape Wine

White grape juice	3 litre		Calculations (4.7l original vol.)
Cane sugar	530g	O.G.	1080
Pectic enzyme	1 tsp	F.G.	994
Bentonite	1 tsp	Alc. %	11.5
Nutrient	1 tsp	Final acidity %	0.61
Wine yeast		Tannin %	0.01

RECIPE NOTES:-

Generally ready after 3 or 4 months.

FEBRUARY

Tinned Black Cherries & Raspberry Wine

Red grape juice	2 litre		Calculations (4.7l original vol.)
Tin black cherries	425g	O.G.	1080
Tin black raspberries	300g	F.G.	994
Cane sugar	625g	Alc. %	11.6
Pectic enzyme	1 tsp	Final acidity %	0.51
Bentonite	1 tsp	Tannin %	0.09
Nutrient	1 tsp		
Wine yeast			

Spring Ale

Liquid malt extract - light	1.8Kg		Calculations
Crystal malt	250g	O.G. (Exc. primer)	1033
Cane sugar	400g	F.G.	1006
Priming sugar g/litre	3.15g (1 level 5ml tsp)	Alc. % (Inc. primer)	3.7
Goldings hops (5.3%)	65g + 10g (15min)	Initial volume litres	23
	OR 45+ 7 (15min)	Bitterness EBU	32
	See below.	Colour EBC	16

Ale yeast

RECIPE NOTES:-

Convention method:-

Boil the malt extract with the crystal malt, 400g of sugar & 65g Goldings hops in 9.5 litres of water for 60 mins. Add the remaining 10g Goldings hops 15 min from the end of the boil.

Sieve & sparge the boiled liquid into a fermenting bin, aerate well, make up to 23 litres. When the contents of the fermenter have cooled to 25°C or so, add the (preferably) working yeast.

Prime & bottle as normal.

Pete's "METHOD 2" (As per the [Yobrew "Extract Calc's"](#)):-

Boil the crystal malt with 4 litres of water, add the 45g Goldings hops when boiling, boil for 45 mins. Add the remaining 7g Goldings hops 15 min from the end of the boil.

Add the malt extract & sugar to the fermenting bin.

CAREFULLY Sieve & sparge the boiled liquid into a fermenting bin & stir to dissolve the sugar, this is best performed after the contents have been allowed to cool a little. Top up to 23 litres with cold water, aerate well. When the contents of the fermenter have cooled to 25°C or so, add the (preferably) working yeast.

MARCH

Grape & Tinned Fruit

Seedless grapes	500g		Calculations (4.7l original vol.)
Tin pears (in juice)	410g	O.G.	1079
Tin Fruit cocktail(in juice)	410g	F.G.	994
Cane sugar	900g	Alc. %	11.5
Tartaric acid	2 tsp	Final acidity %	0.51
Pectic enzyme	1 tsp	Tannin %	0.03
Bentonite	1 tsp		
Nutrient	2 tsp		
Wine yeast			

Wheat Bier

Dry Wheat Malt extract	2500g		Calculations
Priming sugar g/litre	6.3 (2 level 5ml tsp)	O.G. (Exc. primer)	1040
Hallertauer (7.6%)	35g	F.G.	1009
Wheat bier yeast		Alc. % (Inc. primer)	4.3
		Initial volume litres	23
		Bitterness EBU	23
		Colour EBC	11

RECIPE NOTES:-

Boil the dry wheat malt extract & hops in 12.5 litres of water for 90 mins.

When the contents of the fermenter have cooled to 25°C or so, add the working yeast.

APRIL

Barley Wine

Dry malt - light	1500g		Calculations
Crystal malt	250g	O.G. (Exc. primer)	1070
Demerara sugar	250g	F.G.	1014
Priming sugar g/litre	3.15 (1 level 5ml tsp)	Alc. % (Inc. primer)	7.6
Fuggles (4.5%)	40g	Initial volume litres	10 litres
Ale yeast		Bitterness EBU	53
		Colour EBC	38

RECIPE NOTES:-

Boil the hops in 4 litres of water for 45 mins. Sieve & sparge the boiled liquid onto the malt extract & sugar in the fermenting bin, aerate well, make up to 10 litres. When the contents of the fermenter have cooled to 25°C or so, add the working yeast.

After fermentation is complete, rack the beer into a sterilized container to “rest”. Prime & bottle, leave at least 6 months before opening.

Red Grape Wine

Red grape juice	3 litre		Calculations (4.71 original vol.)
Cane sugar	530g	O.G.	1080
Pectic enzyme	1 tsp	F.G.	994
Bentonite	1 tsp	Alc. %	11.5
Nutrient	1 tsp	Final acidity %	0.61
Wine yeast		Tannin %	0.13

RECIPE NOTES:-

Generally ready after 3 or 4 months.

MAY

Elderflower Wine

An alternative recipe to the one given in the “YoBrew Spring” magazine.

Grape juice	2 litre		Calculations (4.71 original vol.)
Fresh elderflowers	3 heads	O.G.	1081
	OR dried 30g	F.G.	994
Cane sugar	700g	Alc. %	11.7
Pectic enzyme	1 tsp	Final acidity %	0.46
Bentonite	1 tsp	Tannin %	0.01
Nutrient	½ tsp		
Wine yeast			

As the elderflowers are rather strong tasting, it is better to use too little rather than too much.



Friar's Chocolate Orange

Dry malt extract - light	500g		Calculations
Chocolate malt	20g	O.G. (Exc. primer)	1065
Cane sugar	200g	F.G.	1009
Priming sugar g/litre	6.3 (2 level tsp)	Alc. % (Inc. primer)	7.8
Fuggles (4.5%)	6g	Initial volume litres	4
Saaz (2.2%)	5g	Bitterness EBU	29
Coriander – ground	2g (15 min)	Colour EBC	50
Orange peel (zest)	2.5		
(Belgian) Ale yeast			

RECIPE NOTES:-

Boil the chocolate & black malt with 1.5 litres of water, add the hops when boiling, boil for 40 mins. Add the orange peel & coriander 15 mins from end of boil.

Add the malt extract & sugar to the fermenting bin.

CAREFULLY Sieve & sparge the boiled liquid into a fermenting bin & stir to dissolve the sugar, this is best performed after the contents have been allowed to cool a little. Top up to 4 litres with cold water, aerate well. When the contents of the fermenter have cooled to 25°C or so, add the (preferably) working yeast.

JUNE

Gooseberry Wine

Apple juice	1 litre		Calculations (4.7l original vol.)
Ripe gooseberries	1200	O.G.	1082
Cane sugar	850g	F.G.	993
Pectic enzyme	1 tsp	Alc. %	11.9
Bentonite	1 tsp	Final acidity %	0.71
Nutrient	1 tsp	Tannin %	0.03
Wine yeast			

RECIPE NOTES:-

Gooseberries wines are fairly acidic hence the addition of the apple juice.

Bavarian Double Bock Style

Liquid malt extract - light	4500g		Calculations
Chocolate malt	150g	O.G. (Exc. primer)	1064
Cane sugar	150g	F.G.	1014
Priming sugar g/litre	6.3 (2 level 5ml tsp)	Alc. % (Inc. primer)	7
Hallertauer (7.6%)	35g	Initial volume litres	23
Lager yeast		Bitterness EBU	23.5
		Colour EBC	70

RECIPE NOTES:-

Boil the dry malt extract with the chocolate malt & the hops in 20 litres of water for 90 mins.

Sieve & sparge the boiled liquid onto the sugar in the fermenting bin, aerate well, make up to 23 litres.

When the contents of the fermenter have cooled to 25°C or so, add the working yeast.

Mature for 6 months or more.

JULY

Rhubarb Melomel.

Honey	1362g (3lb)		Calculations (4.71 original vol.)
Rhubarb juice	1.5 litres*	O.G.	1084
Sodium bicarbonate	1 tsp	F.G.	993
Pectic enzyme	1 tsp	Alc. %	12.3
Nutrient	1 tsp	Final acidity %	0.55
Vit. B complex	1 tablet	Tannin %	0.03
Bentonite	1 tsp		
Wine/Champagne yeast			

RECIPE NOTES:-

This required a minimum of two years maturation.

*2 Kg of rhubarb should produce around 1.5 litres of juice if copped up into about 2-3cm chunks & frozen slowly to break down the cell structure. Defrost & add the juice to the rest of the ingredients. **AVOID USING ANYTHING MADE OF ALUMINIUM AS THIS CAN REACT WITH THE RHUBARB, POTENTIALLY CAUSING ALZHEIMER'S DISEASE.**

Rhubarb Pete's Rhubarb Wine

Apple juice	1 litre		Calculations (4.71 original vol.)
Rhubarb juice	1.2 litres*	O.G.	1078
Cane sugar	860g	F.G.	994
Sodium bicarbonate	½ tsp	Alc. %	11.35
Pectic enzyme	1 tsp	Final acidity %	0.57
Nutrient	1 tsp	Tannin %	0.03
Vit. B complex	1 tablet		
Bentonite	1 tsp		
Wine/Champagne yeast			

RECIPE NOTES:-

*1.6Kg of rhubarb should produce around 1.2 litres of juice. Best after 6-9 months.

Rhubarb Ale

Liquid malt extract - light	1800g		Calculations
Crystal malt	300g	O.G. (Exc. primer)	1033
Chocolate malt	45g	F.G.	1006
Black malt	45g	Alc. % (Inc. primer)	3.6
Cane sugar	300g	Initial volume litres	23 litres
Priming sugar g/litre	3.15 (1 level 5ml tsp)	Bitterness EBU	20
Fuggles (4.5%)	50g	Colour EBC	51
Rhubarb	3Kg		
Ale yeast			

RECIPE NOTES:-

Freeze the rhubarb (see the Rhubarb Melomel notes above).

Boil the malt extract with the chocolate & black malts & the hops in 10 litres of water for 60 mins. Sieve & sparge the boiled liquid onto the sugar in the fermenting bin, aerate well, make up to **22** litres. When the contents of the fermenter have cooled to 25°C or so, add the working yeast.

After fermentation is complete, rack the beer into a sterilized secondary fermenter & add the rhubarb juice (the whole rhubarb can be added but the acidity may be too high & the leftovers difficult to remove).

Rhubarb Jam

Rhubarb	500g
Sugar	500g
Water	1 tbs
Ground ginger (optional)	1-2 tsp

Method:
Clean the rhubarb, remove any bad bits & chop into lumps of about 2-3 cm & place in a large **STAINLESS STEEL** pan (do NOT use aluminium as the acids present in the fruit will react with the pan & may ultimately lead to Alzheimer's disease). Add the water, if ginger is to be used, add it now, heat slowly until the rhubarb becomes "mush".
Add the sugar & stir until dissolved, boil rapidly until the setting point is reached. Turn off the heat, allow to cool for 15-30 minutes & then carefully fill the sterilized jam jars almost to the top. Fit the lids while the jam is hot.



RECIPE NOTES:-

This recipe yielded 700ml of jam.

As the recipe is fairly low in acidity, I used 1 tbs orange juice rather than water, lemon juice is probably better but, I do not know what (small) difference it will make.

AUGUST

Pete's Peapod Vine

Peapods & vine prunings	2000g		Calculations (4.7l original vol.)
Apple juice	1000ml	O.G.	1081
Cane sugar	900g	F.G.	994
Tartaric acid	2 tsp	Alc. %	11.7
Pectic enzyme	1 tsp	Final acidity % *	0.53
Bentonite	1 tsp	Tannin %	0.0
Nutrient	3 tsp		
Vit. B complex	1 tablet		
Wine yeast			

RECIPE NOTES:-

When available, wash the peapods or vine prunings or both in water & roughly dry. Place in a freezer. Keep on adding to the collected pods/prunings until you have collected 2Kg in the freezer.

Remove the bag peapods/vine prunings, & whilst still frozen, bash them to obtain small pieces. Bung them in a sterilised fermenting in the bin, add a crushed Camden tablet & 1.5 litres of water, cover & leave for a day.

Dissolve the sugar in 600ml heated water (about 1130ml total). When cool, place in a sterilized demijohn, add the acid, enzyme, Bentonite, nutrient & apple juice. Sieve & rinse out the contents of the bin into the demijohn until you have collected about 4 litres. Add the yeast & fit an airlock.

After a few days, when the initial, frothy fermentation is over, to-up to about 4.7 litres.

Fine, rack store & bottle as normal. Give a minimum of 6 months for the wine to mature.

This wine can be made with just with peapods or just with vine leaves when it is known as "folly".

White grape juice can replace the apple juice.



Just look at this picture, doesn't it really make you want a pea?

Strawberry Wine

Strawberries	2000g		Calculations (4.7l original vol.)
Cane sugar	950g	O.G.	1081
Tartaric acid *	½ tsp *	F.G.	994
Pectic enzyme	2 tsp	Alc. %	11.8
Bentonite	1 tsp	Final acidity % *	0.56 (0.6% with acid added)
Nutrient	1 tsp	Tannin %	0.16
Vit. B complex	1 tablet		
Wine yeast			

RECIPE NOTES:-

Hull & wash the fruit & place in a sterilized fermenting bin coating 2 litres of water & a crushed Camden tablet. Mash the fruit, add the enzyme & cover, leave for a day.

Dissolve the sugar in approx. 640ml of hot water (this will produce about 1190 ml of syrup). Pour the syrup into the bin & add the nutrient, vit. B tablet, Bentonite, the tartaric acid * (if used) may be added at this stage. Add the yeast, stir well, cover & keep in a warm (NOT hot) place for 6-7 days, stirring the fruit at least twice a day.

Strain the fruit into the demijohn & rinse out the fruit with cold water. Stop when the contents reach 4.7 litres. Fit an airlock & ferment to dryness.

Fine, rack store & bottle as normal. Give at least 6 months for the wine to mature.

Dry Irish Stout

Liquid malt extract - light	1800g		Calculations
Chocolate malt	100g	O.G. (Exc. primer)	1033
Roast barley	300g	F.G.	1006
Cane sugar	300g	Alc. % (Inc. primer)	3.7
Priming sugar g/litre	4.725 (1½ level tsp)	Initial volume litres	23 litres
Target hops (11.2%)	47g	Bitterness EBU	41
Ale yeast		Colour EBC	160

RECIPE NOTES:-

Boil the malt extract with the chocolate malt, roast barley, sugar & the hops in 10 litres of water for 60 mins. Sieve & sparge the boiled liquid into the fermenting bin, aerate well, make up to 23 litres. When the contents of the fermenter have cooled to 25°C or so, add the (working) yeast.

SEPTEMBER

Elderberry Wine

Elderberry	2000g		Calculations (4.7l original vol.)
Red grape juice	1000ml	O.G.	1089
Banana (med. to large - ripe)	1	F.G.	993
Cane sugar	800g	Alc. %	12.9
Pectic enzyme	2 tsp	Final acidity %	0.71
Bentonite	1 tsp	Tannin %	0.26
Nutrient	1 tsp		
Wine yeast			

RECIPE NOTES:-

Use the same method as the *Strawberry Wine*; mash the bananas with the elderberries. Give at least 9 months to mature as this wine is high in tannin & acid.

English Cyder

Apples (mixed preferably)	9Kg (Approx. 5Kg sweet, 2Kg cooking & 2Kg crab)	O.G.
Priming sugar g/litre	6.3g (2 level 5ml tsp)	F.G.
Crushed Campden tablets	3	Alc. %
Pectic enzyme	3 tsp	Final acidity %
Bentonite	1 tsp	Tannin %
Wine yeast		



RECIPE NOTES:-

A fruit press is ideal for this recipe, alternatives include a big plastic bag & a hammer/mallet or an electric drill with a cutting blade with a shaft fitted! (Very nasty!)

The apples should, ideally, be “softish”, wind-falls are perfectly acceptable.

Activate the yeast, it’s got a lot of hard work to do, as well of converting the sugars to alcohol, it’s got to fight off the potassium/ sodium metabisulphite from the Campden tablets.

Wash the apples using a crushed Campden tablet, removing any damaged bits. Crush the apples into a sterilized container with 3 tsp of pectic enzyme, 2 crushed Campden tablets (the latter helps to stop the juice from oxidising – going brown).

Pour the apple juice into a demijohn, add activated yeast & make up to about 4.7 litres, fit an airlock & ferment to dryness.

Prime, bottle etc. in the normal way.

OCTOBER

Grape Rosé Wine

White grape juice	2 litre		Calculations (4.7l original vol.)
Red grape juice	1 litre	O.G.	1082
Cane sugar	650g	F.G.	994
Pectic enzyme	1 tsp	Alc. %	11.9
Bentonite	1 tsp	Final acidity %	0.6
Nutrient	1 tsp	Tannin %	0.05
Wine yeast			

RECIPE NOTES:-

Generally ready after 3 or 4 months.

Grape & Apple Rosé Wine

White grape juice	1 litre		Calculations (4.7l original vol.)
Red grape juice	1 litre	O.G.	1080
Apple juice	1 litre	F.G.	994
Cane sugar	575g	Alc. %	11.5
Pectic enzyme	1 tsp	Final acidity %	0.6
Bentonite	1 tsp	Tannin %	0.05
Nutrient	1 tsp		
Wine yeast			

RECIPE NOTES:-

Generally ready after 3 or 4 months.

NOVEMBER

Apple Cyser

Honey	1135g (2.5 lb)		Calculations (4.71 original vol.)
Apple juice	2 litre	O.G.	1087
Pectic enzyme	1 tsp	F.G.	993
Bentonite	1 tsp	Alc. %	12.6
Nutrient	3 tsp	Final acidity %	0.55
Vit. B complex	1 tablet		
Wine yeast			

RECIPE NOTES:-

Generally ready after 3 or 4 months.

Mixed Frozen Fruits Wine

Red grape juice	3000ml		Calculations (4.71 original vol.)
Mixed frozen fruits	250g	O.G.	1080
<small>Typically blackberries, blackcurrants, morello cherries, raspberries, redcurrants, strawberries, etc.</small>		F.G.	994
Cane sugar	525g	Alc. %	11.6
Pectic enzyme	1 tsp	Final acidity %	0.71
Bentonite	1 tsp	Tannin %	0.14
Nutrient	1 tsp		
Wine yeast			

RECIPE NOTES:-

Dissolve the sugar in approx. 350ml of hot water (this will produce about 660 ml of syrup). When the syrup is cool enough to handle, pour into a demijohn & add the thawed fruit, grape juice, enzyme, nutrient & Bentonite. Top-up to about 4litres with water, add the yeast & fit an airlock. After the initial (violent) fermentation, top-up to about 4.7/8 litres.

When the fermentation is over, sieve the spent fruit out, gently squeezing to remove the wine, collecting the wine in a fresh demijohn.

Fine, rack store & bottle as normal. Give 6 months for the wine to mature.

DECEMBER

Sister Rosetta

Inspired by Sister Rosetta Tharpe, originally intended as a light coloured beer but thought a darker, spicy beer with some depth of character would have been much more appropriate.

Dry malt extract - light	1000g		Calculations
Chocolate malt	50g	O.G. (Exc. primer)	1052
Black malt	10g	F.G.	1009
Cane sugar	260g	Alc. % (Inc. primer)	6.1
Priming sugar g/litre	6.3 (2 level tsp)	Initial volume litres	9
Goldings (5.3%)	17g	Bitterness EBU	32
Coriander - ground	6g	Colour EBC	63
(Belgian) Ale yeast			



RECIPE NOTES:-

Boil the chocolate & black malt with 3 litres of water, add the Goldings hops when boiling & boil for 45 mins. Add the coriander for the last 15 mins of the boil.

Add the malt extract & sugar to the fermenting bin. CAREFULLY sieve & sparge the boiled liquid into the

fermenting bin & stir to dissolve the sugar, this is best performed after the contents have been allowed to cool a little. Top up to 9 litres with cold water, aerate well. When the contents of the fermenter have cooled to 25°C or so, add the (preferably) working yeast

NOTES:-

All the “Calculation” figures are dependant on the ingredients that are used & so “typical” figures are used.

Wines

Late additions of fruit/juices can improve wines as less of the flavour(s) is lost. A good example is the *Mixed Frozen Fruits Wine*. Delaying the addition of the (un-frozen) frozen fruits until the SG falls to around the 1015/1020 mark (not critical), will improve both the aroma & the fruity taste.

Sweet wines

All the wines can be sweetened if preferred. The easiest way is to drop some propriety sweeteners in the finished wine. Sugar can be used after taking certain precautions when making the wine. Provision has been made for the addition of sugar in the [Yobrew Wine Calc's](#) where the wine ends up with “space” for the sweetening sugar syrup. The wine must of course be “stabilized” to prevent the potentially dangerous secondary fermentation.

Beers

Both liquid & dry malt extracts are used in the beer recipes given above but you are not tied to which one you use, there is a converter given in the [Yobrew Beer Calc's](#) which enables either extract to be used. Malt (as opposed to malt extract) can be used but that entails a totally different approach to brewing.

1000g of dry malt extract (DME) \approx 1177g of liquid malt extract (LME)

OR

1000g of liquid malt extract (LME) \approx 850g of dry malt extract (DME)

Three methods of preparing the malts/hops & sugars are described, again the methods are interchangeable, for more information see the [Extract Calc.](#)

German Hallertauer hops are normally 3-4% alpha acid whereas some grown in the Pacific regions can be twice that figure. These are known as Pacific or NZ (New Zealand) Hallertauer or something similar. The German hops may loose out on alpha acid economically but, to me, they brew far superior beers. German Hallertauer can be further sub-divided. Hersbrucker & Mittelfrüh are the main types.

BEER TROUBLE-SHOOTING

SYMPTOM: Feet cold & wet.

FAULT: Glass being held at incorrect angle.

ACTION: Rotate glass so that open end points toward ceiling.

SYMPTOM: Feet warm and wet.

FAULT: Improper bladder control.

ACTION: Stand next to nearest dog & loudly complain about the (lack of) house training.

SYMPTOM: Beer unusually pale and tasteless.

FAULT: Glass empty.

ACTION: Get someone to buy you another beer.

SYMPTOM: Opposite wall covered with fluorescent lights.

FAULT: You have fallen over backwards.

ACTION: Get yourself lashed to the bar.

SYMPTOM: Mouth contains cigarette tab ends.

FAULT: You have fallen forward.

ACTION: See above.

SYMPTOM: Beer tasteless, front of your shirt is wet.

FAULT: Mouth is not open, or glass applied to wrong part of face.

ACTION: Retire to the “restroom”, practice in front of mirror.

SYMPTOM: Floor blurred.

FAULT: You are looking through bottom of empty glass.

ACTION: Get someone to buy you another beer.

SYMPTOM: Floor moving.

FAULT: You are being carried out.

ACTION: Find out if you are being taken to another bar.

SYMPTOM: Room seems unusually dark.

FAULT: Bar has closed.

ACTION: Confirm home address with the bar-staff.

SYMPTOM: Taxi suddenly takes on colourful aspect & textures.

FAULT: Beer consumption has exceeded personal limitations.

ACTION: Quickly cover mouth.

SYMPTOM: Everyone looks up to you and smiles.

FAULT: You are dancing on the table.

ACTION: Fall on somebody who looks soft.

SYMPTOM: Beer is crystal-clear.

FAULT: It is water! Somebody is trying to sober you up!

ACTION: Punch them!

SYMPTOM: Hands hurt, nose hurts & your mind is unusually clear.

FAULT: You have been in a fight.

ACTION: Apologize to everyone you see, just in case it was them.

SYMPTOM: Don't recognize anyone or the room you're in?

FAULT: You've wandered into the wrong party.

ACTION: See if they have free beer.

SYMPTOM: Your singing sounds distorted.

FAULT: The beer is too weak

ACTION: Have more beer until your voice improves.

SYMPTOM: Don't remember the words to the song on the juke-box?

FAULT: Beer is just right.

ACTION: Play the air guitar very boisterously & don't forget to make the very loud sound effects!



The Eponymous “Alpha” Male?

GENERAL RECOMMENDATIONS FOR MATURING HOME-BREWED BEERS

Peter Laycock

Style	Kits (months)	Non-Kits
Pale lagers & ales around 4% ABV	2-3	1½ -3
Strong pale lagers & ales around 7% ABV	3-5	2½-4
Strong pale lagers & ales around 9% ABV	4-6	3-6
for “dark” drinks add an extra	½	½
Stouts & Porters	4-5	3-4
Abbey style	3-6+	2½-6+
for “dark” drinks add an extra	½	½
Christmas ales & lagers		6-12+

Despite what the generally kit manufactures say, 14 days is not enough time for beers to mature. Above is *my* personal guide, other people have their own personal opinions which are just as valid as mine.

Beers may be ready in a shorter/longer time. Weak beers (4%) should keep for at least 9 months, I have kept beers (7%) well over a year & their flavour changed with age, often becoming more complex, never deteriorating. A 10% beer should keep for 5 years, possibly 10 or possible

Abbey style etc.

Pour about ½ the bottle into a (preferably a chalice/goblet shaped) glass & drink the contents. Pour most of the remaining beer into the glass & drink about ¾ of it. Swirl the bottle vigorously & empty the contents completely into the glass. The yeast usually adds to the “drinking experience”, it NEVER detracts from it. Other beers may benefit form this treatment, especially Weiss/Wit/Wheat biers (NOT a spelling mistake).

The

YorBrew

Annual 201

