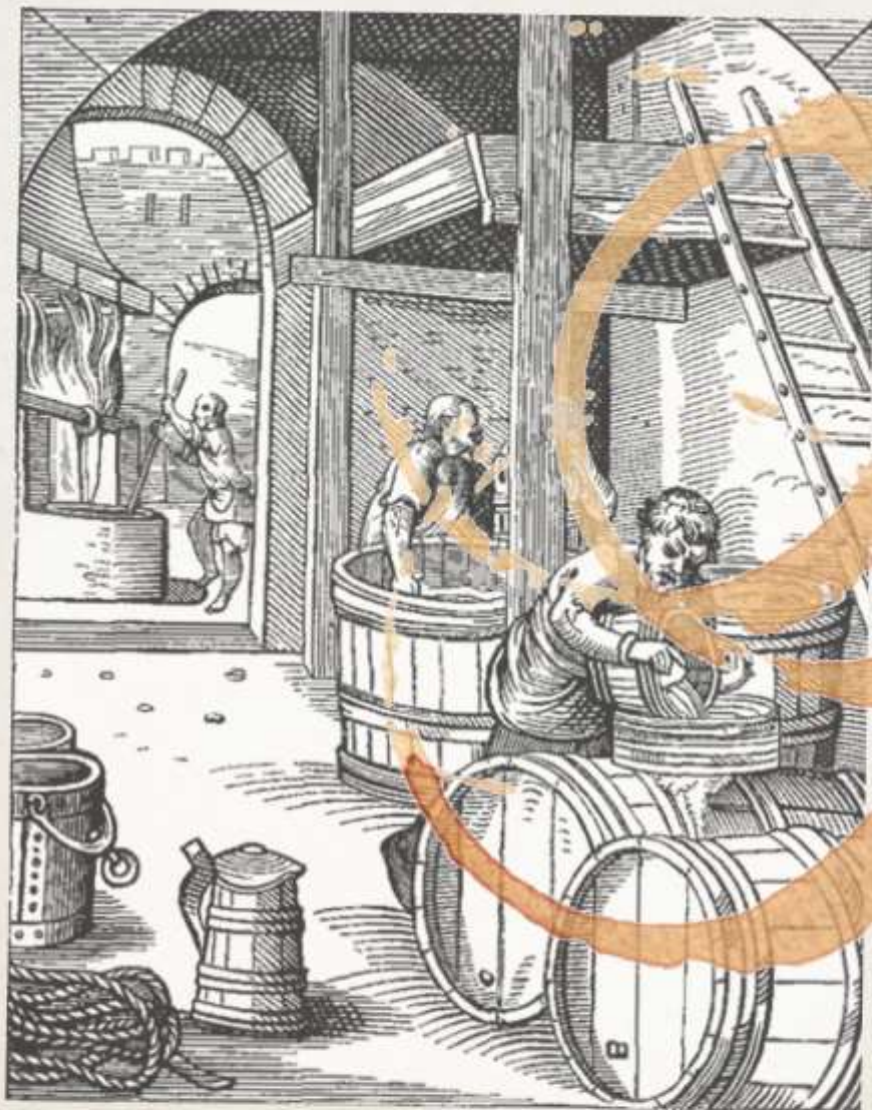


The  
**YoBrew**

**Annual 2014**



Pete,  
I've gone to bed.  
Your supper is in the dog.

## EDITORIAL

**W**elcome to *The YoBrew Annual 2014*.

We hope you will find this annual fun, enjoyable and even educational. If you do then you may want to look at our back issues on [www.yobrew.co.uk/magazine.php](http://www.yobrew.co.uk/magazine.php).

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An important and heart felt note from me, (Stephan / Mr. YoBrew)

I very much want to extend a massive thank you,

To you the readers for taking the time to read this.

To David ([david@davidbarrowassociates.co.uk](mailto:david@ davidbarrowassociates.co.uk)) for helping to produces this magazine.

To James Smith ([www.facebook.com/HomeBrewBottleSwap](http://www.facebook.com/HomeBrewBottleSwap)) for helping to produces this magazine.

To Peter ([www.petespintpot.co.uk](http://www.petespintpot.co.uk)) for editing and helping to produces this magazine.

To all of you that pass this magazine on, share it on Facebook, tweet it on twitter, include it on their web sites and post it on forums.

# THANK YOU

### **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.

# COUNTRY WINE RECIPE DESIGNER

James Smith

## **Background**

Through personal experimentation and researching many recipes (C. Wilson, M. Harris, C.J.J. Berry and P. Vargas & R. Culling), this simple guide has been produced which shows trends amongst most 'Country Wine' recipes, while showing which ingredients work well with each other and are therefore interchangeable. This should encourage you to create your own successful recipes with ease. Personal experimentation is fully recommended to develop drinks which suit your pallet, (e.g. you may design a recipe which is 1/3 one fruit and 2/3 of another, and 50:50 of two of the additional ingredients). Just ensure your chosen recipe is recorded, as there is nothing more frustrating than making the perfect drink which you are unable to replicate!



## **Equipment**

- Primary Fermenter – Food grade bucket with lid and airlock
- Secondary Fermenter – 5 litre / gallon glass or plastic demijohn and airlock
- Fine Muslin (Straining Bag)
- Funnel
- 500ml to 1 litre bottles
- Heat Pad if room below 20°C
- Siphon
- Weighing Scales
- Hydrometer for SG (Standard Gravity) readings & 250ml measuring cylinder
- Optional - Acid Titration Kit (Instructions for use in kit) or pH Indicator Paper

## **Additives**

- Sterilisation Powder / Tablets
- Pectic Enzyme Powder
- Potassium Sorbate (Fermentation stopper)
- Campden Tablets (For sterilisation of ingredients and drinks)
- Finings (For clearing cloudy drinks)
- Acid - Citric / Malic / Tartaric / Acid Blend / Lemon Juice
- Potassium Carbonate OR calcium carbonate (precipitated chalk) OR baking powder.

## **Sugar / Honey & Alcohol Content**

Each 100g sugar per 5 litres, increases alcoholic strength by 1%. You may therefore wish to adjust the alcoholic strength from those given in the recipes below. For a fruit mead, sugar may be substituted for honey: Each 100g of sugar should be substituted with 120g of honey. Boil the honey with two parts water for 20 minutes, scooping off any foam impurities, cool then add to primary fermenter.

## **Specific Gravity & Alcohol Content**

Original Gravity (OG) - Measurement before adding yeast

Terminal Gravity (TG) - Measurement after fermentation is complete

% Alcohol = (OG – TG) / 0.79

## **Process**

- 1 Wash fruit, remove stones, pips and bruised parts and chop into small pieces. Add to your primary fermenter along with the sugar, any fruit juices and top up to 5 litres with cool boiled / bottled water. Add one crushed Campden tablet, fit lid to bucket, and leave to sterilise for 24 hours.

- 2 Add the pectic enzyme, 1 teaspoon of yeast and yeast nutrient.
- 3 Take SG reading and record, (an SG of 1.040 will give alcohol content of 5%, an SG of 1.075 will give 10% alcohol, and an SG of 1.110 will give alcohol content of 15%).
- 4 Fix lid and fit air lock.
- 5 After 10 days, strain through fine muslin to remove pulp then pour into demijohn.
- 6 Top up to the neck with cool boiled / bottled water, fit airlock and leave to ferment for 6 weeks, siphoning from sediment every few weeks when sediment builds.
- 7 Optional - Carry out acid titration; acid concentration should be 0.3 (white wine) to 0.45 ppt (red wine) OR test with pH indicator paper; should ideally be 3.2. Add acid / lemon juice to increase acidity or potassium carbonate to lower acidity.
- 8 If struggling to clear, add fining agent.
- 9 **For Fizz** - When fermentation has stopped and SG is a below 1.000, siphon and calculate alcoholic %. Add 35g sugar / 5 litres, dissolve and then bottle in strong Champagne / Grolsch / plastic bottles, and leave for a further two weeks until wine is ready.
- 10 **Still drinks** - Taste and take SG reading.
- 11 If too sweet, leave for further fermentation until the SG is at 1.000. Calculate %.
- 12 If too dry / not sweet enough, add 100g to 300g sugar to taste and potassium sorbate to stop further fermentation. (See "Sweetness of Wines" on page 7).
- 13 Add a crushed Campden tablet and then bottle.
- 14 Ideally leave to mature for 3 to 6 months, but in reality, for as long as you can wait!

**Note** - All equipment must be sterile to avoid spoilage. The following quantities have been calculated for production of 5 litres of drink. Many demijohns have a gallon capacity, which is approximately 4.5 litres. When brewing in gallon demijohns either multiply each of the recipe quantities by 0.9, or stick with these quantities and add an additional 500ml of water to the booze when finally racked prior to bottling, or dilute to desired taste!

For a more complex and detailed computer aided recipe designer visit [www.yobrew.co.uk](http://www.yobrew.co.uk)

For stacks of tried and tested astounding recipes and guidance try [www.petespintpot.co.uk](http://www.petespintpot.co.uk)

Beverage	Main Ingredients	Additional Ingredients	Sugar	Pectic Enzyme
<b>Cider ~5.6%</b>	5 Litres Apple Juice	300g Raspberries (Or use Apple & Raspberry Juice) OR Spiced - One cinnamon stick, 3 cloves, 5cm ginger root, pinch of nutmeg, 1 vanilla pod (Optional 7g Un-smoked Oak Chips)	-	1 tsp
<b>Citrus Wine ~11.5%</b>	15 Tangerines / 12 Oranges / 8 Lemons / 8 Limes / 6 Grapefruit - Juice of all & chopped zest of half the fruit (Avoiding the bitter tasting white pith)	-	1.1Kg	1 tsp
<b>Flower Champagne ~8%</b>	Flowers - 190g Fresh / 28g Dried / 17 Elderflower Heads (Remove Stalks) / 40 Lavender Heads / 1.5L Cruciferous / 500ml Rosebay Willowherb / Clover / White Dead Nettle	150g Sultanas or 500ml White Grape Juice, 2 Tablespoons White Wine Vinegar. Juice of 4 Lemons and Zest of Two Lemons (Avoiding the bitter tasting white pith)	700g	1 tsp

Beverage	Main Ingredients	Additional Ingredients	Sugar	Pectic Enzyme
<b>Flower / Herb Wine ~11%</b>	<b>Fresh</b> - (Flower Heads Only) 4.5L Broom / Gorse / Goats Beard / 3L Primrose / Meadowsweet / 2L Burnet / Carnation / Clover / Cowslip / Hawthorn / Marigold / Rose Petal / 1L Agrimony / Golden Rod / Honeysuckle / 250g Dandelions / Elderflower / 700g Mint / Thyme / Sage / Herbs / <b>Dried</b> - 125ml Camomile / 4tsps Lime Flower Tea / 28g Elderflower / 100g Dried Mint / Thyme / Sage / Herbs	Juice and zest (avoiding white pith) from 3 average sized citrus fruits 200ml Orange Juice 1 Litre White Grape Juice or 250ml Concentrate or 275g Sultanas. 1 Tea Bag (Optional 1tsp Ground Ginger / 7g Fresh Ginger Root)	900g	1 tsp
<b>Ginger Wine ~11%</b>	80g (Light Tasting) to 160g (Strong Tasting) Chopped Root Ginger	1 Litre White Grape Juice or 250g Sultanas, Juice and Chopped zest of 1 Lemon & 1 Orange, Optional Pinch of Cayenne Pepper	900g	1 tsp
<b>Leaf Wine ~11.7%</b>	4.5L Oak Leaves / Beech Leaves / 2.5L Bramble Tips / Lemon Balm Leaves	Juice of 2 Lemons & 2 Oranges	1.1Kg	1 tsp
<b>Red Wine ~12%</b>	1.75Kg (Stoned Weights) of Plum / Damson / Cherry / Blackberry / Blueberry / Raspberry / Elderberry / 1.1Kg Black / Red Currents (& Optional 7g Smoked Oak Chips / 1 Tbsp Dried / 4 Tbsp Fresh Basil / Juice & Zest of a Citrus Fruit / 500ml Orange Juice)	30g Dried or 110g Fresh Rosehips (net weight including stones) /	1Kg	2 tsps
		275g Raisins or 1 Litre Red Grape Juice / 250ml Concentrate	850g	2 tsps
<b>Root Vegetable Wine ~11%</b>	1.3Kg Parsnips / 3Kg Carrots (Pealed, sliced & boiled until soft), 1 Ripe Banana, 2 Lemons (juice & zest), 500ml Orange Juice	1L White Grape Juice or 250ml Concentrate or 275g Sultanas	800g	1 tsp
<b>Rosehip / Sloe ~11%</b>	375g dried or 1.5Kg fresh (net weight including stones)	-	1Kg	1 tsp
<b>White / Rose Wine ~11.5%</b>	2L Apple / Pear Juice / 2Kg Peaches / Greengage / Cranberries (or 2L Juice) / Hawthorn Berries / Mango (Stoned Weight) / Rowanberries / 1.5Kg Rhubarb / 1.1Kg Gooseberries / White Currents (Optional 7g Un-smoked Oak Chips / Juice & Zest of a Citrus Fruit / 500ml Orange Juice / 1 Tbsp Dried / 4 Tbsp Fresh Lemon Thyme)	35g Dried or 125g Fresh Rosehips (net weight including stones)	1Kg	1 tsp
		1 Litre Red / White Grape Juice / 250ml Grape Concentrate / 275g Sultanas / Raisins	850g	1 tsp

## Home-Brew Heroes (1)

Peter Laycock

The Right Honourable Reginald Maudling (7 March 1917 – 14 February 1979) was a British Conservative politician who held several Cabinet posts, including Chancellor of the Exchequer when he abolished the rate of duty on home-brewed beer in the April 1963 Budget, effectively legalising it. During this period, Reg, as he was affectionately known, was at his most popular within the Conservative Party & with all the beer & winemakers of the country, whatever their political persuasions!

Another Tory Chancellor of the Exchequer, George Osborne, scrapped the “alcohol duty escalator” in the 2013 Budget; it was set up in March 2008 by Labour’s Alistair Darling who added inflation plus 2% annually to the price of all beers.



## SWEETNESS OF WINES

Peter Laycock

More often than not, wines & meads generally end up with a final gravity of the order of 992-995 before any sweetening takes place. There are three main method of sweetening wines (apart from adding artificial sweeteners – a practice I personally frown upon).

**Method 1:** When, during fermentation, the required FG is attained (e.g., say 1008 for a medium wine), the wine is then treated to 1 tsp of potassium sorbate (E202) per 4.5 litres (1 UK gallon). After a day or so, when the fermentation has definitely ceased, the wine is then sweetened & processed as normal.

**Method 2:** The fully fermented wine is treated with 1 tsp of potassium sorbate per 4.5 litres (as in method 1). After maturation, the required amount of sugar is added & the containing vessel swirled around until the sugar is dissolved completely. The wine is then bottled.

**Method 3:** When the fermenting wine drops to gravity of about 1010 or so, add about 50g of sugar & swirl the container to dissolve the sugar. Repeat this process until the wine ceases the ferment & add more until the required SG is obtained. This method is known as “sugar feeding” where the yeast is over-faced with sugar, reaching its alcohol tolerance level & simply gives-in. This method produces wine of great alcoholic strength.

In Methods 2 & 3, the volume of the wine must be reduced to allow for the sweetening sugar. The YoBrew wine calculator allows for these increments ([www.yobrew.co.uk/calculators.php](http://www.yobrew.co.uk/calculators.php)).

Wine Style	Dry	Medium Dry	Medium	Med. Sweet	Sweet	Desert
Final Gravity	<998	998-1005	1005-1010	1010-1015	1015-1020	1020+
Approx. sweetening sugar (g/4.5 litre)	0-50	50-130	130-200	200-260	260-310	310+

## IS BEER GOOD FOR YOU?

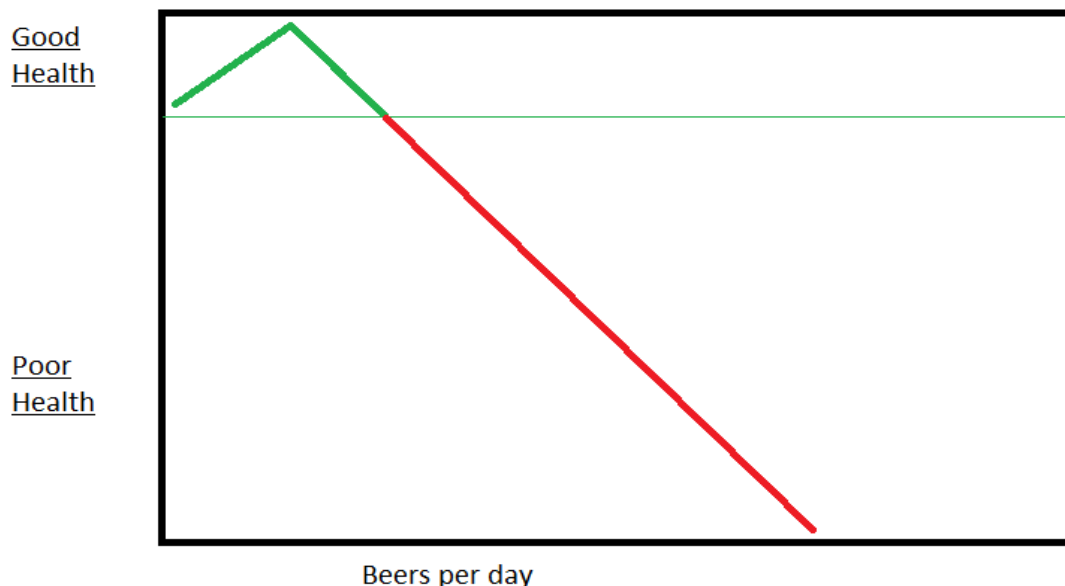
Stephan (Mr. YoBrew)

You would hope the answer to this question is a big **YES**, however, the news tends to cover only the benefits of drinking red wine in moderation. Thanks to extensive research, we can now begin to answer this question. Indeed, wide ranging, scientific studies have been carried out on beer consumption and its effects on health and well-being. From these studies, what I find absolutely fascinating is not “Is beer good for you?” but just how varied the benefits are. One standard bottle of ale every other day provides the following benefits, improved cardio vascular system, reduced probability of a stroke, helps prevent and fight cancer, helps build

strong bones with improved bone density, protection against DNA damage to mention but a few of the results of these scientific studies.

Now before one gets too carried away with beer and its amazing health benefits its clear from these studies that for the average person, drinking one beer every other day reaps positive health benefits. It is better than that of being tea total, however, these benefits start diminishing as the level of consumption exceeds one bottle of ale every other day. The rate that the benefit drops as consumption goes up is such that it is not long before drinking increased amounts of beer undoes these benefits and the harmful side of drinking kicks in causing far more damage that any of the potential benefits beer drinking could ever deliver. Indeed, heavy drinking causes such massive, long term damage that it makes the initial health benefits insignificant.

**A graph to demonstrate beer drinking and its effect on health.**



Note: This graph is not to scale and whilst, for most people, the peak of health benefit is one beer every other day, this changes from person to person. This graph is simplified and does not demonstrate the exponential damage heavy drinking causes. The left hand scale of this graph goes from top (Good health) to bottom (Poor health leading to death).

Moderate beer drinking for most people is good for you and this fact should not be that surprising as this knowledge is not new. In days gone by, people (men, women and children) in the UK drank weak beer several times a day. The brewing process made water safer to drink and also supplemented their poor diets with much needed vitamins and minerals. In those days people observed things and came to conclusions without knowing the basis of their conclusions. A long time ago they observed that drinking beer is good for you, but now we can look in more detail and know what components of beer provide the specific health benefits. Indeed if you simply look at vitamin B within beer and compare this to a vitamin supplements you will find beer has far more forms of vitamin B than most supplements. Beer has at least 12 different forms of vitamin B and this is just one of the many beneficial components present in beer. I have collated the results of many studies and put this in a concise table to show active ingredient in beer and its effect on health and well-being.

**Beer active ingredients and their action on health and well-being**

Active ingredient	Action
Vitamin B (More than twelve deferent natural forms)	Wide ranging health benefits. Improved Cardio Vascular, hair, nails, nervous system and many more essential benefits.
Hops Alpha acids	Sedative effects.
Hops Beta acids	Stimulant effect.
Hops oils	Antidepressant.
Beer colour	Cancer fighting, and cancer causing components. The darker the beer the more the concentration of cancer causing components, whereas very light beers reduce the level of cancer causing components and also significantly reduce the level of cancer preventing components. It appears that standard ale has a

	good balance, favouring cancer fighting yet not producing too much cancer causing components.
Antioxidants	Helps protect against cancer. Beer is the number 3 most important source of antioxidants within a beverage within the US.
Polyphenols	It appears to contribute a large degree to protection against cardio vascular disease.
Beer in general (Active ingredient not identified)	Anti-mutagenic effect. Helps stave off DNA damage / mutations which is a precursor to cancer.
Phenolic compounds, catchins and proanthocyanidins	Potent free radical scavengers. Free radicals can be detrimental to good health and these active ingredients help reduce the levels of these damaging radicals.
Desmethylxanthohumol from hops	Protects against mutations caused by environmental harmful chemicals.
8PN estrogenic hormone	Even in heavy beer drinking the evidence is that this hormone is not at levels suitable to mimic human female hormone and is not the cause of "man boobs". However concentrated extractions of this chemical from hops at significantly higher levels than received from heavy beer consumption are being researched as a natural HRT therapy.
Melanodins	Free radical scavenging helps remove harmful free radicals.
Isohumulones	Inhibitory effect on diet induced obesity. Can you believe it, beer as a slimming aid? (Perhaps we should publish a YoBrew beer diet!) Also improves insulin sensitivity.
Silicon	Beer contains dietary silicon which helps improve bone strength and bone quality. Beer is a top contributor to dietary silicon intake. Also improved bone mineral density. (In short tougher, stronger, better bones.)
Alcohol	Helps transport dietary silicon and other minerals to the bones. Helps fight colonic cancer.

With all this talk about natural good health from beer it makes you want to rush out and drink beer all day long. The issue I have with all of this is the optimum level of beer consumption seems to be somewhat low and I assume it excludes supplementing a beer every other day with the odd glass of wine, cider and fermented Vimto.

This article is based on findings in “Beer in health and disease prevention” Edited by Victor Preedy, Kings College, London. His book is a comprehensive collection of scientific papers on this subject and contains over 1,000 pages. Not for the faint hearted but I have enjoyed trawling through it and tried to pull out the common and most noticeable results. The list I publish here is not exhaustive by any means. Beer contains a massive number of different natural components which play a diverse role on health and well-being. The research includes many more findings. I have only taken those that were most clear cut and understandable.

I am not providing health advice and these results are only applicable to the average person, but I think it is reasonable to view beer as containing positive natural benefits and an important part of a healthy life style. Its benefits, such as its ability to fight cancer, are mild. A concentrated extraction of one of its active ingredients is unlikely to scale up to be a revolutionary cure otherwise this is what doctors would prescribe.

It is clear to me that it is the natural ingredients and the natural brewing process that all adds up to give beer its special natural qualities. Shop bought beer that is brewed with excessive amounts of sugar, rather than plenty of quality malt and hops, cannot provide the same richness of natural ingredients thus are probably not as beneficial.

So, on that note, I have just poured myself a home brewed ale - “[Stephan’s Neame](#)”, an IPA made with plenty of hops from my garden.

**Cheers!**



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- Measuring instruments



## STEPHAN'S NEAME

Mr. YoBrew

Munton's Spraymalt Light	1500g		Calculations
Crushed crystal malt	330g	Initial vol. litres	23
Sugar	330g	O.G.	1032 (1033 with primer)
Priming sugar	3.15g (1 tsp)/litre	F.G.	6
Challenger hops	25g	% ALC.	3.6
Fuggles hops	21 + 9g (15 min.)	Bitterness EBU	41
Real Ale yeast.		Colour EBC	18

This was made using [Pete's YoBrew Beer, Wine & Jam Calc's](#). The "Extract Calc" "Method 2" (Hops boiled with "coloured malts") was used.

- Clean everything. It's a pain but good hygiene now and throughout the process, is the key to success.
- Boil the hops and the crystal malt in 9 litres of water for 45 minutes.
- Add the 9g late hops for the last 15 minutes of the boil.
- While the hops and crystal malt are boiling add the sugar and the dry malt extract to the fermenting bin.
- After boiling, pour contents of the boiling pan through a large sieve/strainer into the bin.
- Pour water into the fermenting bin by rinsing out the hops and crystal several times, starting with hot water and ending with cold.
- Stir until the sugar and malt extract are dissolved.
- Make up to 23 litres.
- Check temperature. Ensure it is between 17C and 24C.
- Add the yeast and ferment as normal.
- Keep the beer at least 6 weeks before drinking.
- Drink and be happy!



## The "Maybank Waterless Patent Grommet Air Lock"



[www.facebook.com/roy.maybank](http://www.facebook.com/roy.maybank)

When, for example, making a yeast starter in a PET bottle, you will be faced with the problem of fitting an airlock. **Roy Maybank** came up with a novel idea. He simply drilled a 9mm hole in the bottle top, then fitted a 9mm rubber blanking grommet into the cap, a sharp knife was pushed through the grommet & the resulting slit acts as a one way valve when the CO<sub>2</sub> builds up & no bugs can get in. Very simple, very effective & cheap & avoids using the very, very expensive EZ Caps!

## HERBS & SPICES IN BEER

Peter Laycock

These aromatic, full of flavour, bits of plants have always been used in making beers, wines, meads ([metheglin](#)) etc. Here we will just consider their use in beer recipes.

The following beers were all designed using [Pete's YoBrew Beer, Wine & Jam Calc's](#). The "Extract Calc" "Method 2" (Hops boiled with "coloured malts") was used. The recipes were all "[experimental](#)", made using 500g packs of Dry Malt Extract (in the form of Spraymalt) but they could be scaled up to make larger volumes. The yeast used was generally Woodforde's or Brewferm because of their alcohol tolerance. I have used a yeast efficiency (attenuation) of 76% in my calculations.

See "[Stephan's Neame](#)" for the details of making these beers.

### BLACK ABBOT

*Can take one year to mature!*

		Calculations	
Munton's Spraymalt Light	500g	Initial vol. litres	4
Black malt (crushed)	40g	O.G.	70 (72 with primer)
Chocolate malt (crushed)	25g	F.G.	11
Crystal malt (crushed)	75g	% ALC.	8.1
White sugar	180g	Bitterness EBU	30
Priming sugar	6.3g/litre (2 tsp)	Colour EBC	166
Fuggles (H. grown) (4.5%)	8g		
Saaz (2.2%)	6g		
Coriander	1.4g (15 min)		
Yeast			
Boil time (hops + grains + 2 litres)	30 min		

### CHRISTMAS DUBBEL DOUBLE TROUBLE

When making this dubbel style beer for Christmas, I got the hops mixed up, hence the name.

		Calculations	
Dry malt extract light	1000g	Initial vol. litres	8
Crystal malt (crushed)	75g	O.G.	69 (71 with primer)
Chocolate malt (crushed)	20g	F.G.	10
Black malt (crushed)	25g	% ALC.	8.2
White sugar	420g	Bitterness EBU	28
Priming sugar	7.9g/l (2½ tsp)	Colour EBC	67
Fuggles (H. grown) (4.5%)	9.5g		
Hallertauer (7.6%)	9.5g		
Saaz (2.2%)	2g (15 min)		
Orange peel (zest)	8g (15 min)		
Coriander	7g (15 min)		
Yeast			
Boil time (hops + grains + 2.5 litres)	50 min		

### FRIAR'S CHOCOLATE ORANGE

		Calculations	
Munton's Spraymalt Light	500g	Initial vol. litres	4
Chocolate malt (crushed)	20g	O.G.	65 (68 with primer)
White sugar	200g	F.G.	9
Priming sugar	6.3g/litre (2 tsp)	% ALC.	7.8
Fuggles (H. grown) (4.5%)	6g	Bitterness EBU	29
Saaz (2.2%)	5g	Colour EBC	51
Orange peel (zest)	2.5g (15 min)		
Coriander	2g (15 min)		
Yeast			
Boil time (hops + grains + 1.5 litres)	40 min		

### RUPERT BIER

		Calculations	
Munton's Wheat Spraymalt	500g	Initial vol. litres	6.5
White sugar	120g	O.G.	35 (37 with primer)
Priming sugar	6.3g/litre (2 tsp)	F.G.	6
Hallertauer hops (7.6%)	5g	% ALC.	4.1
Saaz (2.2%)	1g (15 min)	Bitterness EBU	19
Coriander	5g (15 min)	Colour EBC	5
Orange peel	8g (15 min)		
Wheat beer yeast			
Boil time (hops only – 1 litre water)	40 min		



### SISTER ROSETTA

Dry malt extract	500g		Calculations
Chocolate malt (crushed)	25g	Initial vol. litres	4.5
Black malt (crushed)	5g	O.G.	52 (55 with. primer)
White sugar	130g	F.G.	9
Priming sugar	6.3g/litre (2 tsp)	% ALC.	6.1
Goldings (5.3%)	9g	Bitterness EBU	35
Coriander - ground	3g (15 min)	Colour EBC	64
Boil time (hops + grains + 1.5 litres)	50 min		

### SANITY CLAUSE

A Christmas Ale.			
Dry malt extract	500g light		Calculations
Crystal malt (crushed)	150g	Initial vol. litres	4.5
Black malt (crushed)	40g	O.G.	67 (70 with primer)
Chocolate malt (crushed)	40g	F.G.	10.5
White sugar	200	% ALC.	8
Priming sugar	6.3g/litre (2 tsp)	Bitterness EBU	50
Fuggles (4.5%) (H. grown)	12g	Colour EBC	186
Challengers (7.5) (H. grown)	6g		
Mixed spices	½ tsp (15 min)		
<small>(Cinnamon, coriander seed, caraway, nutmeg, ginger &amp; cloves.)</small>			
Coriander ground	¼ tsp (15 min)		
Orange peel (zest)	½ tsp (15 min)		
Yeast			
Boil time (hops + grains + 2 litres)	30 min		

### WHITE ABBOT

Munton's Spraymalt <i>Extra</i> Light	500g		Calculations
White sugar	200g	Initial vol. litres	4
Priming sugar	6.3g/litre (2 tsp)	O.G.	64 (67 with primer)
Goldings (5.3%)	6g	F.G.	9
Saaz (2.2%)	2 + 2 (15 min)	% ALC.	7.7
Coriander	2.3g (15 in)	Bitterness EBU	29
Yeast		Colour EBC	7
Boil time (hops only – 1-1.5 litre water)	35 min		(13EBC if <i>light</i> is used)

## It's Just a Matter of Time!

Adapted from

[www.brewferm.be/en/index.htm](http://www.brewferm.be/en/index.htm)

With apologies to [Brook Benton](#),  
Belford Hendricks & Clyde Otis for  
the title.

Note the realistic time given for the  
beer to mature; a lot of kits suggest  
a measly two weeks or less!



11.

Undoubtedly the hardest part  
of homebrewing: wait 6-8  
weeks.

## QUIZ

Peter Laycock

At the time of issue of the *YoBrew Annual*, the media is filled by a plethora of one dimensional films, film & pop stars (are “One Dimension” bragging?) & zero dimensional Z-listers. Just for a change, why not add at least another two dimensions to your life by breaking away from the telly & using your brain for this quiz.

There are no “trick” questions, well, not really. Note that there are no prizes for this quiz, it is just for fun & personal satisfaction. So, no cheating &, hopefully, you might just learn something new.

	<b>Question/statement</b>	<b>Your Answer</b>
1	Only three grape varieties are allowed to be made into Champagne.	True / False
2	Name the (French) region where the grapes are grown & made into Champagne.	
3	Name one Champagne grape.	
4	Name another Champagne grape.	
5	White wine is made solely from white grapes.	True / False
6	Rosé wine is made from red & white grapes.	True / False
7	Red wine is made from red & white grapes.	True / False
8	When adding bananas to home-made wines, always boil them in water & strain the “gravy” into the “must” (un-fermented wine).	True / False
9	Under the <i>Reinheitsgebot</i> (“German or Bavarian Beer Purity Decree”, passed in the Duchy of Bavaria on the 23 April 1516) sugar was not allowed in beers.	True / False
10	The Reinheitsgebot purity law did not apply to lagers.	True / False
11	In the UK, the alcohol content of spirits used to be measured in “proof” prior to 1980. The units of proof were represented by %.	True / False
12	Making your own beer & wine is illegal.	True / False
13	For the very best home made beer/wine, pitch your yeast at midnight when there is a full moon & as close as possible to the vernal equinox.	True / False
14	All lagers are light in colour.	True / False
15	Melons & marrows can be used by home brewers to produce pure Jamaican rum.	True / False
16	Beer is different to lager.	True / False
17	In Édouard Manet’s 1882 painting “A Bar at the Folies-Bergères”, two beer bottles can be seen on the bar at either end of the picture. Which British company produced the beer?	
18	What was the ale’s name?	True / False
19	The French Benedictine monk Dom Pérignon invented sparkling “Champagne” in 1670.	True / False
20	When making wine, it is best to cover a piece of toast with yeast & float the toast, yeast side up, in the “must”.	True / False
21	The only difference between ales & lagers is the hops used.	True / False
22	Different processes are used during the manufacture of set & liquid honeys.	True / False
23	All wines are made with grapes.	True / False
24	An English brewer, from Burton upon Trent, had the first trademark to be registered under the UK’s Trade Mark Registration Act 1875 which came into effect on 1 January 1876. Who was the brewer? (The brewery is still in existence to-day.)	
25	What is the trademark?	
26	What was the ale’s name? (Not asked in error!)	
27	The action of yeast was unknown until its discovery in the late 1860’s by the French chemist & biologist Louis Pasteur.	
28	What, if any, is the main difference between sparkling wine Champagne?	
29	It does not matter what type of yeast is used for home brewing/wine making etc.	True / False
30	Guinness use liquid smoke in their stouts & the famous contrasting white head is mainly due to large amounts flaked barley being used in the recipe.	True / False

## Spot the YoBrews

Photograph taken by Mr. YoBrew, puzzle compiled by Mr. YoBrew & Pete.



There are twelve “YoBrews” in total.

## Home-Brew Heroes (2)

Mr. YoBrew

Stella Artois - To me, mass produced beverages like this are part of an industrial manufacture process that is so far removed from a high quality natural brewing process that it makes you appreciate just how wonderful and special home brewed beer can be. Brewing beer at home is not just fun, easy and full of natural goodness, but thanks to companies like Stella, home-brew is far superior to all the brand leaders.



## Caption Competition



This (slightly modified) picture came through my letterbox as un-solicited junk mail, sent by EDF, the French (money grabbing?) energy suppliers.

Write your caption here:-

## A to Z for Zythepsaries

Peter Laycock

**Aardvark:** Never hurt anyone!

**ABV:** Alcohol By Volume (UK) as opposed to Alcohol By Weight (a US measurement). At relatively low levels (<10%), the alcohol percentage by weight is about 4/5 of the ABV e.g., 3.2% ABW is equivalent to  $(3.2 \times 5 \div 4)$  or 4.0% ABV.

**Acetic acid:** (Vinegar) If a wine is contaminated by this, it smells of vinegar (naturally!) & is only fit for use on chips.

**Acid:** Different acids are found in different fruits & during fermentation & are essential components in brewing & winemaking. Correct acidity in a wine must (see Must) is essential in helping the yeast, to discourage bacteria & give a balanced wine. (See **Citric, Malic & Tartaric** etc.)

**Adjuncts:** Can be used to reduce the cost of beers, improve the head retention & also lower the nitrogen content thus avoiding hazes. Examples are flaked rice & maize, oats, sugar & wheat syrup.

**Airlock:** Allows the carbon dioxide to escape from the fermentation vessel & preventing any wild yeasts, bacteria etc. from entering. This should be part-filled with water or Campden tablet solution.

**Alcohol Content:** Usually quoted as % ABV.

**Alcohol:** There are many alcohols in wine. The commonest is Ethyl alcohol which is what we wish to produce.

**Ale:** A general term for a top-fermented beer. It is one of the two main branches of the beer family, the other being lager. Of the two, ale is the older, dating back thousands of years, whereas lager is less than 200 years old. Ales are most commonly brewed in the British Isles.

**Ammonium (phosphate & sulphate):** Nutrient salts that feed the yeast.

**Amylase:** Enzymes capable of breaking starch down to fermentable sugar in beers (Maltose). See **Diastase**.

**Argols:** Excess tartaric acid precipitates out as potassium tartrate (in a form crude cream of tartar) when the wine is chilled.

**Aroma:** The smell of a beer, wine etc.

**Ascorbic acid:** (Vitamin C). Can be used as an anti-oxidant when racking, but alters the acid level of the wine.

**Barley Wine:** A very strong beer which is normally drunk in nips or halves.

**Barley:** The principal grain used in brewing (after malting) usually. Roasted barley is used in making Irish-type stouts.

**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. See **Ale & Lager**

**Bentonite:** A Montmorillonite clay powder, named after Fort Benton in Wyoming & used for fining wines. Added at the beginning of the fermentation it also helps prevent protein hazes.

**Bitter:** Or Pale Ale on draught; is a well hopped ale.

**Bitterness:** Is provided by hops & is measured in EBU's (European Bittering Units), these are the same as IBUs (International Bittering Units). See **Hops**.

**Black Malt:** Malt kilned until carbonised, used for colouring & flavour. Mainly used in porters & stouts.

**Body:** The "fullness" of a wine.

**Bottling:** Allows the beer to be conditioned & easily dispensed.

**Bottom Fermenting:** A beer fermentation in which the yeast cells collect at the bottom of the fermenting wort. This normally takes place at temperatures of 9-15° C. Bottom fermenting yeasts (*Saccharomyces carlsbergensis*) are used for lager type beers.

**Bouquet:** The smell of a mature wine, derived from the production of esters during storage.

**Brewers Yeast:** Usually top-fermenting except for lagers.

**Bright Beer:** Generally refers to keg beers.

**Brown Ale:** Soft mild beer, sweeter than Bitter, usually bottled & tends to be darker in the Southern Counties than the Northern regions.

**Calcium carbonate:** See **Precipitated chalk**.

**Calcium sulphate:** Gypsum; used in sherry-making.

**Campden tablets:** Tablets of Sodium metabisulphite. Mainly used for sterilising ingredients & equipment.

See **Sulphite**.

**Caramel:** Is fundamentally burnt sugar & is used for colour & flavour in many foods & drinks. (The sugar is heated slowly to around 170°C, as the sugar heats, the molecules break down & re-form into caramel.)

**Carbon dioxide:** the gas given off during fermentation.

**Charcoal:** used for filtration. Note: will remove colour from wines as well as undesirable smells & flavours; use with care.

**Chitin:** A fining prepared from the shells of Crustaceans such as shrimps.

**Chocolate Malt:** Shares many of the characteristics of black malt but because it is roasted for a slightly shorter of time at lower temperatures, the colour is lighter & the harsh flavours are less pronounced.

**Citric acid:** the basic acid of citrus fruits such as oranges & lemons.

**CO<sub>2</sub>:** Carbon dioxide.

**Concentrate:** In our case it is a vacuum-reduced grape juice or concentrates wort which may be hopped or un-hopped. Both types of concentrate are usually sold in tins or thick plastic bags.

**Condition:** Bottled beer contains CO<sub>2</sub> & that gives it its sparkle & head. Produced in homebrew beers by a secondary fermentation in the bottle but is usually provided by injecting CO<sub>2</sub> in most commercial beers.

**Copper Finings:** Irish moss (a seaweed extract) is added to the “copper” (i.e. to the boil at the end of mashing) to help the beer to fall bright & clear by coagulating unwanted proteins in the wort.

**Country Wines:** Wines made from fruit, flowers or ingredients other than fresh grapes, grape concentrate or grape juice.

**Crystal Malt:** Malt that has been kilned until the sugar has crystallised. It needs only hot water to release the sugar, which is used for body, colour & flavour but it contains no active enzymes.

**Demijohn:** An “eared” glass fermenting jar which holds just over 4.5 litres (1 UK gallon).

**Dextrins:** Sugars in the malt released by the mashing process, generally slow to ferment or even unfermentable. Helps give the beer body & improves head retention

**Diastase:** A group of enzymes (Amylase & • Amylase) that have the ability to break down starchy carbohydrates into simpler sugars fermentable by yeast.

**Dry Malt Extract (DME):** This is simply liquid malt extract with all the water taken out. See liquid malt extract.

**Dry:** A wine which has fermented until the yeast has used all the fermentable sugar. Can also be used to describe beers which have low un-fermentable sugar levels.

**Dunkle:** German word for dark; a dark lager or a dark version of Weissbier or Weizenbier.

**Enzymes:** Used in winemaking to aid the structural breakdown in the ingredients. Pectin-destroying enzymes prevent pectin hazes in fruit & root vegetable wines. Diastase breaks down starch & prevents another type of haze.

**Epsom salts:** Magnesium sulphate used in yeast nutrients.

**Esters:** When we allow our beers & wines etc. to mature they often gain extra aromas & flavours, these are the results of “esters”, volatile organic compounds that are formed when alcohols react with acids.

**Fermentation Lock:** See Airlock

**Fermentation:** The action of yeast on sugars, producing equal weights of carbon dioxide & ethyl alcohol.

**Filtration:** The removal of suspended particles, yeast etc. in wine, by means of filter papers etc.

**Fining:** The removing solids or hazes from wine by adding fining agents which react with the suspended particles & cause them to sink to the bottom.

**Finings:** Materials used to clarify wines. See **Bentonite, Chitin, Gelatine, Isinglass, Pectic enzyme**.

**Flabbiness:** A description of a wine that is low in tannins &/or acids.

**Fortification:** Increasing the strength of a wine by adding commercial spirits.

**Fructose:** One of the two sugars (the other is glucose) formed when sucrose (household sugar) is broken down by yeast enzyme action.

**Gelatine:** An animal extract used as a fining agent.

**Geranium:** The unpleasant resulting smell of lacto-bacilli attacking potassium sorbate if Campden tablets are not used when the wine is racked. The process is irreversible.

**Glucose:** A basic sugar produced (with fructose) by yeast enzyme action on sucrose (household sugar).

**Glycerine or Glycerol:** Added to “rough” wines to disguise their immaturity & harshness.

**Gypsum:** See Calcium sulphate.

**Grist:** The mixture of crushed malt & adjuncts ready to add to the liquor (water) for mashing.



**Hops:** The dried flowers of the hop plant give beers their characteristic nose & flavour hops also act as a preservative for the beer. There are numerous varieties of hop with an almost infinite number of combinations.

**Hot Break:** When the proteins coagulate & drop out of suspension. See **Copper Finings**.

**Hydrometer:** The device floated in a beer or wine etc. to measure the gravity, which is indicated on a scale by the depth at which the hydrometer floats.

**Hygiene:** Hygiene is an all-important in wine & beer making, but “hospital” conditions are not necessary. Domestic kitchen hygiene should suffice. Washing your hands is essential.

**Irish Moss:** See **Copper Finings**.

**Isinglass:** A fining material made from the extract of the sturgeons swim bladder cut with sulphite.

**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”. Here in the UK it is generally regarded as any light coloured, bottom-fermented beer as “they” don’t understand “Dunkles”.

**Lees:** The deposit in wines of fruit pulp etc & yeast that accumulates in the base of the fermenting vessel.

**Liquid Malt Extract (LME):** Malted barley is mashed in hot water at about 65°C for 60-90 minutes where the starch is converted into sugars. The mash is then transferred to a filter where the liquid, or wort, is separated from the remaining malt husks. The wort is then fed into an evaporator where the concentrate is turned into to a viscous liquid. Evaporation takes place under a vacuum in order that lower temperatures can be used. The resultant product is liquid malt extract & contains approx 20% water. Malt extracts are normally available in colours ranging from “extra light” to “dark”. A wheat malt extract is usually available consisting of 55% wheat malt & 45% barley malt.

**Liquor:** Brewer’s term for water.

**Magnesium:** A trace element needed for yeast growth.

**Malic acid:** Acid found mainly in rhubarb stalks, apples & various stone fruits.

**Malo-Lactic Fermentation:** Wines such as gooseberry that are high in malic acid may be attacked by bacteria if not sulphited. This reduces the malic acid to lactic acid & carbon dioxide, giving the wine a slight fizz & a softer flavour.

**Maceration:** A process in red & rosé winemaking where the tannins, colouring agents & flavours compounds are leached from the grape skins into the must.

**Malt Extract:** A syrup or powder made from malt. The concentrated wort is widely used by kit manufacturers & by home brewers to save “mashing” the malt.

**Malt:** Barley that has been germinated & then roasted to varying degrees. This releases enzymes, mainly diastase, that can convert starches to simpler sugars that the yeast can feed on & produce alcohol. The roasting stops the process of growth. Normally sold according to the degree of colour from the kilning, e.g. pale malt or amber malt etc.

**Malt Liquor:** Used in US to describe beers, usually lagers, that are high in alcohol & low in taste & character.

**Maltose:** The primary sugar obtained from malt by the mashing process.

**Mash:** Coarsely ground malt & hot water, cooked slowly to activate the enzymes & convert starches to sugars.

**Mash Ton:** The container in which breweries mash.

**Metabisulphite:** See **Sulphite**.

**Mouse:** Caused by a Lactic acid bacterium thus giving the wine an off-nose & a horrible aftertaste. There is no cure, but prevention is simple, by using hygienic methods & Sodium metabisulphite. A small percentage of winemakers cannot detect this.

**Must:** The juices, liquid extracts etc. that are fermented to make wine.

**Nip:** A third of a pint.

**Nutrient Salts:** Ammonium sulphate, magnesium sulphate, potassium phosphate which enable the yeast to have a healthy fermentation for wines, ciders & meads. Nutrients are not generally needed in beers unless it has a high sugar & a low starting gravity.

**Original Gravity (O.G.):** The specific gravity of a beer wort/wine must when cooled but before the yeast is added.

**Patent Black:** See **black malt**.

**Pectic enzymes:** A group of natural substances used to degrade pectin, the gelling agent found in most fruit. Use of pectic enzymes helps break down the fruit pulp & prevent hazes in the wine.

**PET:** (Polyethylene terephthalate): A plastic which is widely used for making bottles for beer, cider & “pop”.

**Pétillant:** A word sometimes used if wine has a slight fizziness to it but not the full condition found in a sparkling wine. It is often due to bottling too soon or an unstable wine or a malo-lactic fermentation after bottling.

**Phosphates:** These compounds are essential for fermentation. These are supplied as ammonium or potassium phosphate nutrient salts.

**Potassium metabisulphite:** See **Sulphite**.

**Potassium sorbate:** An excellent yeast inhibitor that is used to stop fermentation or prevent its re-occurrence in sweet wines.

**Potassium:** See Phosphates.

**Precipitated chalk:** Calcium carbonate reduces excess acid content in wine musts. May cause foaming may affect flavour if used at the rate of more than 2 or 3 tsp per 4.5 litres.

**Pressure Barrel:** A plastic keg used by home brewers to dispense draught beer using CO<sub>2</sub> to protect the beer from airborne infection as the beer level drops & force the beer out.

**Priming:** The addition of a small amount of sugar or malt extract to a brew to give it condition after bottle fermentation, or a protective layer of gas in the pressure barrel that helps dispense it through the tap.

**Proof:** An old system of measuring alcohol content. 100% alcohol = 175° proof. Thus whisky now sold as 40% alcohol by volume in the UK was then sold as 70° proof (40 x 7/4); in the US it is 80° (40 x 2).

**Racking:** Siphoning the must or young wine off the lees etc, into a clean container(s) to prevent off-flavours developing.

**Saccharometer:** A device used to measure the concentration of sugar in a solution. They work by determining the density of the fluid, allowing the extrapolation of the sugar content. They are used largely in the production of wine & beer. See **Hydrometer**.

**Shampoo:** An imitation poo!

**Sodium:** Another essential metal for yeast growth, it is supplied naturally by most ingredients including water. See also **Sulphite**.

**Sparging:** Spraying the grains & hops with hot water after straining off the wort in order to recover the dissolved sugary wort trapped in them.

**Specific Gravity:** Measured with a hydrometer, it is of the density of a liquid compared with water, used to check the sugar content (& eventual strength) of a brew.

**Stable:** A wine or beer that has finished fermenting when the fermentable material (sugars) has been used up.

**Sterilisation:** The essential cleansing of all equipment, demijohns, bottles etc. that come into contact with the wine/beer etc. at any stage. Always use a suitable sterilizer, bog-cleanser is excellent for its purpose but is smelly, sticks to surfaces & it etches glass! See [www.petespintpot.co.uk/ads.html](http://www.petespintpot.co.uk/ads.html)

**Straining:** Removing the solids (fruit pulp, pips etc.) from a wine must by pouring it through a muslin, nylon net, or jelly bag.

**Stuck Fermentation:** A fermentation that has ceased “working” before all the fermentable sugars have been transformed by the yeast into alcohol, mainly due to the lack of nutrient, incorrect temperature or the wrong strain of yeast.

**Sucrose:** Common sugar, whether beet or cane. Ordinary domestic white granulated sugar is ideal for winemaking. Coloured sugars, honey, syrups, molasses etc. are dearer & should only be used where you wish to modify the colour or flavour of your wine/beer.

**Sulphite:** The perfect solution for sterilising ingredients & equipment, inhibiting yeast growth & reducing oxidation when racking. It is obtained by dissolving Potassium or, more commonly, sodium metabisulphite in water thus releasing Sulphur dioxide. One Campden tablet gives approx. 50ppm in 4.5 litres of wine.

**Tannins:** Plant phenols needed to give “bite” to a wine & are essential in the maturing process. Add in the form of grape tannin\* (powder or liquid) or as strong tea (no milk or sugar). Wines lacking tannin are described as “flabby”.

\*Most tannin available is made from re-cycled trees (including “grape” tannin).

**Tartaric acid:** The predominant acid in ripe grapes & helps in developing bouquet (with tannins). It will combine with potassium carbonate to form cream of tartar (argols), which sediments out quickly. A useful way of reducing excess acidity in wines, chilling the wine for a day or two helps.

**Test Jar:** A tall slim transparent container (usually glass or plastic) used to hold the sample of liquid for a hydrometer to measure the SG.

**Thiamin:** Vitamin B1.

**Top Fermenting:** A beer fermentation during which the yeast cells are carried to the top of the fermenting liquid. It normally takes place around 15-22°C. Top fermenting yeasts (*Saccharomyces cerevisiae*) are used for ales.

**Ullage:** The air space between the cork or bung & the surface of the wine, in a bottle or cask.

**Vinegar Fly:** Any small creature that carries the *Acetobacter* bacterium fits this description; especially the fruit fly (*Drosophila melanogaster*) which is usually found flying around any fermenting material!

**Vitamin B:** Comes in several forms, Thiamin (vitamin B1), Riboflavin (B2), Niacin (B3), Pantothenic acid (B5), Pyridoxine (B6), Biotin (B7), Folic acid (B9) & Cobalamin (B12). Vitamin B Complex contain most of the “B” vitamins & are sold in 3mg tablets & are ideal for the winemaker’s use in helping to create a healthy yeast culture, normally not needed apart from use in flower wines & meads.

**Water Treatment:** This could be the boiling of water to remove unwanted hardness or chlorine, or modification by the addition of chemicals & minerals such as salt, calcium sulphate (Gypsum). This process makes the water fit for use & suitable for the style of beer being made.

**Wine:** By true definition it is a drink made from fermented grape juices & is typically in the 10-14% ABV range. On the vast majority of home brew sites, including [YoBrew](#) & [PetesPintPot](#), wine is generally considered as being made from any fruit/fruit juices & the term “country wine” is technically much more accurate.

**Wort:** (Rhymes with **skirt!**) The extracted solution made from malt or malt extract, sugar etc, ready for fermentation - sometimes referred to as “sweet wort”.

**Yeast:** A minute fungal plant that starts the fermentation process.

**Yeast Energiser:** A blend of essential nutrients & vitamins designed to fulfil all the yeast’s requirements, mostly used in flower wines & meads but the cheaper yeast nutrient will suffice for most other wines.

**Yeast Nutrient:** A blend of essential nutrients to feed the yeast cells & commonly sold as ammonium sulphate & diammonium phosphate.

**Zest:** The coloured outer layer of the peel of citrus fruits that contains the aromatic volatile oils of the peel but not the bitterness found in the white pith underneath.

**Zymology:** The art & science of using selected yeasts for fermenting sugary liquids to make alcoholic drinks.

**Zytheapsary:** A brewery.

## Spot the Yobrew Answers



## CYDER NOT CIDRE

Specially crafted from hand-picked apple juices from the shelves of Sainsbury's & Tesco etc.

Apple juice (approx. 11g sugar/100ml)	8 litres		Calculations
Priming sugar	6.3g/litre (2 tsp)	Initial vol. litres	10.4 (10 after bottling)
Pectic enzyme	20g	O.G.	1032 (1034 with primer)
Nutrient	10g	F.G.	997
Wine/Champagne yeast		% ALC.	4.8

## Home-Brew Heroes (3 & 4)

Peter Laycock

When I think of my home-brew heroes, several names immediately come to me mind: Ben Turner, Graham Wheeler, Gerry Fowls, Judith Irwin, Bill Smith, Ormolu Harris, Ken Shales to name but a few. But the



ultimate heroes, to me, are two early British pioneers of home wine & beer making, Cyril (C. J. J.) Berry & Dave Line. They stand with their heads & shoulders above all the rest. Incidentally, one of Cyril's books, "First Steps in Winemaking" was first published in 1960 & one of Dave's books, "Brewing Beers Like Those You Buy" (1978), are still in print to-day!



## Culture Section



## QUIZ ANSWERS

	<b>Answer</b>	<b>Explanations</b>
1	True (more or less)	Champagne is made <i>predominantly</i> from three grapes varieties, all grown in the Champagne area of France. The white-skinned Chardonnay the red-skinned Pinot Noir & Pinot Meunier varieties can be used, normally individually.
2	Champagne	A wine growing region of France.
3 & 4	See 1.	
5	False	When grapes of any colour are crushed the juice is white.
6	False	Rosé wine can include white grapes but red grapes are essential, as the wine gets it's colour by leaving the skins in contact with the juice for a time (maceration).
7	True	See above.
8	False	The modern way is mash the banana(s) up (sans skin) & sling them in the must.
9	True	According to the Reinheitsgebot – the only ingredients allowed in production of beer were water, barley & hops, yeast was unknown at the time & now wheat is allowed.
10	True	Lagers were not “invented” then but to-day all “beers” are included (even wheat).
11	False	The units of proof measured in ° (degrees) & 7/4 times the ABV in the UK.
12	False	Home beer & wine making in the UK is legal as long as do you not sell or distil it.
13	False	Unbelievably, this is definitely not true! (Although some may disagree!)
14	False	The original lagers were all dark because lighter malts did not exist at the time.
15	False	Jamaican rum is only made in Jamaica & is distilled from fermented molasses or sugar cane juice. Otherwise the old urban myth is utter tosh!
16	False / True	Lagers & ales are part of the beer family but, in the UK, ales are some times colloquially referred to as beer. See the answer to 21.
17	Bass	Actually it was Bass, Ratcliff & Gretton Limited for the pedants.
18	Pale ale	Bass actually received the first two registrations, the first being the red triangle for their pale ale & the second was the red diamond for their strong ale.
19	False	1670 was a “blind”, Dom Pérignon did not invent “Champagne” or any other sparkling wine, as any wine maker/brewer knows, when bottling too early <i>can</i> lead to disaster. Dom, did however, work religiously to improve wines & their production.
20	False	Many ancient home wine making suggest using this method but hygiene & other problems are likely to crawl in.
21	False	The type of yeast dictates the type of beer produced. Ales are top fermenting & lagers are bottom fermenting. Incidentally, some hops are preferred in certain styles.
22	False	All the “manufacturing” is purely done by the bees. Honey is essentially 80% natural sugars & approx. 70% is made up of glucose & fructose, it is the ratio of these two sugars which determines the “set” of the honey. The higher glucose content of the honey, the more likely it is to “set”.
23	True / False	In the case (?) of commercial wines the statement is true but for the home wine maker this is essentially false as amateurs tend to make “country” wines. (A case of semantics?)
24	Bass	See 17.
25	Red triangle	See 18.
26	Pale ale	See 18.
27	True	Louis found yeast to be alive & caused alcoholic fermentation & rising dough (but not in these days of recession).
28	The name	Sparkling wine can be made anywhere but Champagne must be made in the Champagne region from “Champagne” grapes (See 1 & 2).
29	False	Bread yeast is ideal for making bread, but not for making beers or wines as the alcohol tolerance is generally too low & is prone to leaving loose sediment in the bottle. Beer & wine yeast are too slow for bread making & can also impart their taste/ester characteristics on the brew. I could go on!
30	True (on both accounts)	About 20% of the grain used is flaked barley & they also add (apparently) “essence of peat smoke” in liquid form.

# CAT CARRIER

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