

Welcome to the YoBrew

Spring Magazine 2012



Issue Number 5

Price = Free!

www.yobrew.co.uk

EDITORIAL

We have slaved to bring you this topical edition and have finally press-ganged David Barrow into joining our “regular” team, consisting of Pete Laycock and myself.

All the articles/opinions in this magazine are purely our personal views should not be taken as fact.

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Pete is a regular contributor to YoBrew and the magazines, he also has his own site at www.petespintpot.co.uk

Stephan Barnard

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WELCOME

Welcome to the spring edition of the YoBrew magazine. To me, spring time is by far the best season when new life is all around us.

David has produced a very interesting article on how to reduce the alcohol content of ready home-brewed beers whilst keeping the other essential characteristics of them followed by Pete’s recipe for a similar beer to *Bateman’s Victory Ale*.

We have not forgotten the BIG event happening this year, namely the 31st Modern Summer Olympics, hosted by England. Pete has produced three recipes to celebrate the event.

An article has been produced with a view to using natural flavourings to wines and meads et cetera.

We sincerely hope you enjoy the magazine and find it inspiring.

Stephan Barnard



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OLYMPIC DRINKS

Peter Laycock

You don't have to be a sports fan to enjoy these three drinks! **OR**

Don't let the Olympic Games spoil you fun, brew these three winners instead! **OR**

Sod the 'Games, let's get brewing. **OR**

You may be a person who can watch sport without associating it with drink! (A very rare person indeed!)

OLYMPIC GOLD			
Liquid malt extract (extra light)	3900g		Calc.
Crystal malt	50g	O.G. (Exc. primer)	1064.5
White sugar	750	F.G.	1009.5
Priming sugar	6.3g/litre (2 tsp)	Alc. % (Inc.primer)	7.7
Hallertauer hops (7.6%)	50 + 10g (15min)	Initial vol	23 litres
	OR 28 + 5g (15min)	Bitterness EBU	35
	See METHOD 2 below.	Colour EBC	18
Lager yeast			
<p>There are three methods available for making beers with the free YoBrew Beer & Wine Calculators (use the "Extract Calcs."). Method 1a & 1b assume a hop utilization of 20%, method 2 does not.</p> <p>METHOD 1a Heat the malt extract & the crystal malt in 18.5 litres of water. When boiling, add the main quantity of hops (55g). Boil for 60 mins, adding the "late" hops (10g) for the last 15 mins. Add the sugar to the fermenting bin. CAREFULLY strain the contents of the boiling vessel & stir to dissolve the sugar. Top up to 23 litres with cold water. Add the yeast when cool.</p> <p>METHOD 1b Heat the malt extract, crystal malt & the sugar in 23 litres of water. When boiling, add the main quantity of hops (55g). Boil for 60 mins, adding the "late" hops (10g) for the last 15 mins. CAREFULLY strain the contents of the boiling vessel into the fermenting bin. Top up to 23 litres with cold water. Add the yeast when cool.</p> <p>METHOD 2 Heat the crystal malt ONLY in 3 litres of water. When boiling, add the main quantity of hops (28g). Boil for 60 mins, adding the "late" hops (5g) for the last 15 mins. Add the malt extract & sugar to the fermenting bin. CAREFULLY strain the contents of the boiling vessel & stir to dissolve the sugar. Top up to 23 litres with cold water. Add the yeast when cool.</p>			

OLYMPIC SILVER			
White grape juice (15.6% sugar)	3 litre		Calc.
White sugar	525	O.G.	1079
Bentonite	5g (1 tsp)	F.G.	994
Pectic enzyme	5g (1 tsp)	Alc. %	11.5
Nutrient	2.5g (½ tsp)	Initial vol	4.7 litres
Wine yeast		Acidity %	0.61
		Tannin %	0.01
<p>Pour two litres of grape juice into a demijohn, add the pectic enzyme & the nutrient. Dissolve the sugar in approx. 350ml hot water (to give around 670ml sugar solution) & allow to cool. Add the sugar solution to the demijohn, make up to 3.5 litres with cold water, add the Bentonite & yeast, fit an airlock & ferment. When the SG falls to around 1010-20 or so, add the last of the grape juice, to up to 4.7 litres & ferment to dryness. Clear & rack into a clean (sterile) demijohn, cover with Clingfilm & bulk mature for three months before bottling.</p> <p>Note:- All the grape can be added at the start but the wine may suffer slightly in the taste.</p>			

OLYMPIC BRONZE

Liquid malt extract (light)	1800g		Calc.
Crystal malt	300g	O.G. (Exc. primer)	1038
White sugar	600g	F.G.	1004
Priming sugar	3.15g/litre (1 tsp)	Alc. % (Inc. primer)	4.5
Fuggles hops (4.5%)	60g (OR 40g)	Initial vol	23 litres
Goldings hops (5.3%)	25g (OR 17g)	Bitterness EBU	35
	See METHOD 2 below.	Colour EBC	18
Ale yeast			

METHOD 1a

Heat the malt extract & the crystal malt in 9.5 litres of water. When boiling, add all the hops (85g). Boil for 60 mins. Add the sugar to the fermenting bin. CAREFULLY strain the contents of the boiling vessel & stir to dissolve the sugar. Top up to 23 litres with cold water. Add the yeast when cool.

METHOD 1b

Heat the malt extract, crystal malt & **sugar** in **13** litres of water. When boiling, add the hops (85g). Boil for 60 mins. CAREFULLY strain the contents of the boiling vessel into the fermenting bin. Top up to 23 litres with cold water. Add the yeast when cool.

METHOD 2

Heat the crystal malt ONLY in 3 litres of water. When boiling, add the total (57g). Boil for 60 mins. Add the malt extract & sugar to the fermenting bin. CAREFULLY strain the contents of the boiling vessel & stir to dissolve the sugar. Top up to 23 litres with cold water. Add the yeast when cool.

REDUCED ALCOHOL BEER

David Barrow

You might regard it as a blasphemy, but if like me you prefer full flavoured beers, brewed from an O.G. of 1050 or more to an ABV in the region of 5%, reducing the alcohol in your beer can help avoid that thickening waist line or the hours in the gym to combat it as well as the units of alcohol that the Nanny State advises us against. Alternatively you can think that halving the alcohol means you can drink twice as much for the same adverse effects!

I stress that this about reducing the alcohol, not about creating a bland zero alcohol beer. I want a full flavoured lower alcohol beer that is virtually indistinguishable from its original version – same taste, same colour, same aroma just less of a kick.

Techniques

A search of the internet reveals many techniques from freezing out the beer from the alcohol, or brewing with non- or low fermentables or interrupting fermentation with a brief period of pasteurization at the desired alcohol level. Industrial techniques include Reverse osmosis, removing alcohol by passage through diaphragms by use of pressure gradients and Dialysis, passing the beer through fibres that are bathed in a counterflow dialysate that produces a concentration gradient, but I wanted a simple method that I could apply to my regular beers to use part of the brew to produce the same beer at half the ABV.

The Simple Method

Brew as you normally do. After racking and priming, split off the volume you want to reduce, say 10L and split that into one half that you keep untreated and the other than you will remove the alcohol from. Typically I do this by racking the entire brew into a 25L barrel, prime it, then siphon off the volume I want to have as full strength into a 10L barrel, and then siphon off half of the remaining beer into a large saucepan for treatment. I do it this way because I think that the large barrel will have more yeast in it than in the small barrel and that will make up for the yeast that will be killed by the treatment. It's worthwhile measuring the volumes carefully if you want to be able to calculate the reduced ABV%.

Heating to evaporate the alcohol

Heat the saucepan of beer to between 78 and 82C and maintain that temperature for 30 minutes. The trick is to apply the heat in a gentle way so that no part of the beer is overheated. This minimises the water that is evaporated off at the same time as the alcohol. I've tried putting the saucepan in the oven on a low temperature (checked with an oven thermometer) but the most controllable seems to be achieved by putting the saucepan side another filled with hot water. A thermometer can be used to check the water and beer temperatures and to carefully stir the beer.



The temperature will rise slowly until bubbles appear on the surface. These seem to act as an insulator and the temperature can rise quickly so monitor closely and remove from the heat as necessary. You may be able to smell the alcohol as it's driven off.

When done, remove from the heat, and change the water in larger pan for cold water repeatedly to chill the treated beer. Keep it covered to avoid contamination. Once back down to 25C return the treated beer to the original in the large barrel and allow it time to prime and mature. Again measure the treated volume carefully if you want to be able to calculate the reduced ABV%.

Results



I've used this method several times now, and results are highly satisfactory. The full strength and half strength beers are indistinguishable in taste, colour and aroma. Only the "kick" is different. This has been confirmed in blind tastings by others. Spot the difference between these two (apart from the head due to a difference in how long they'd been poured).

It may be that some beers will be more suitable than others. I can imagine that beers with more floral or hoppy aromas might suffer if the lighter components that create those notes are denatured or evaporated off before or with the alcohol. I've tried experiments to collect anything evaporated during the early stages of heating and either the method used was faulty or nothing was evaporated. Of course, if you find a brew that

suffers you might compensate by increasing the hops in the recipe.

If you have the equipment, perhaps from a Chemistry lab, you might try a fractional distillation to be more precise, but, hey the method produces good beer so the worry.

Estimating the %ABV

If you're interested, Pete's added a Reduced Alcohol Beer calculator to the Beer Kit Calc sheet of his very useful YoBrew Beer & Wine Calculators (www.yobrew.co.uk/calculators.php) v2.0.

As an example:



David's calculator.

Beer Name		Vol. 1	Vol. 2	Vol. 3	Vol. 4	SUMMARY			
Bateman's Victory Ale		Original	Pre-heat	Post-heat	Top-up				
Initial Vol. in L (after racking)	10	5	5	4.200	4.742	vol. for 0% ABV	"New" brew Vol.	9.74	litres (Vol. 1+ Vol. 4)
Original Gravity	1055				4.742	vol. used inc any top-up water	Priming sugar added		g/litre, equivalent to 0.00 tsp
Final Gravity	1016	1016.0	1016.0	1019.0	1016.9	calculated Gravity	"New" brew SG	1016.4	calculated
% ABV (approx.)	5.2	5.2	5.2	0.00	0.00	calculated % ABV	"New" brew % ABV	2.65	%

Prime the racked beer and split into two parts & , "Vol. 1" & "Vol. 2". Heat "Vol. 2" for 25-30 mins at a temperature of 80°C (ethyl alcohol boils at about 78°C) to create Vol.3. If desired, top up with water to the Vol for 0% ABV. When cool, this treated beer becomes "Vol. 4". Mix this with "Vol. 1" to create your new Reduced Alcohol Beer.

Blending to your Taste

Obviously, just what you end up with depends on how much alcohol and water is evaporated off and whether you choose to “make-up” the evaporated water. Doing so will further reduce the %ABV but may also dilute the flavours so I haven’t tried that yet. You don’t have to blend together equal volumes of untreated and treated beer. A 25%:75% ratio would have dropped the %ABV to 1.47. Note, alcohol has a preserving effect so reducing the %ABV too far may allow beer to spoil easier.

“Future Dabbling”

As a born dabbler, I’m sure to go on experimenting with other brews, blends and methods. I’m been musing on the idea of using an aerator to pump heated CO2 through the beer and then through a chilled coil into a sealed barrel and round again. Might reduce the water evaporation? Comments and suggestions are welcome.

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BATEMAN’S VICTORY ALE

Peter Laycock

This recipe should NOT be regarded as a “clone”, but should have similar characteristics to the *Bateman’s Victory Ale*.

Liquid malt extract (light)	3400g	Calc.	
Crystal malt	150g	O.G. (Exc. primer)	54
Chocolate malt	40	F.G.	9
White sugar	400	Alc. % (Inc. primer)	6.1
Priming sugar	3.15g/litre (1 tsp)	Initial vol	23 litres
Goldings (5.3%)	63+12	Bitterness EBU	32
Ale yeast		Colour EBC	32

METHOD

Heat the malt extract & the crystal malt in 15.75 litres of water. When boiling, add the main quantity of hops (63g). Boil for 60 mins, adding the “late” hops (12g) for the last 15 mins. Add the sugar to the fermenting bin. CAREFULLY strain the contents of the boiling vessel & stir to dissolve the sugar. Top up to 23 litres with cold water. Add the yeast when cool.

OTHER METHODS

There are described YoBrew Beer & Wine Calculators (www.yobrew.co.uk/calculators.php) & in the OLYMPIC GOLD write-up.

If you like the idea of David’s “[Reduced Alcohol Beer](#)” you could try this recipe with **no sugar**, apart from the primer, this would leave you with a 5% ABV beer.

Hints & Tips



Attention all you beer/wine/cider makers - avoid using “spring” & bottled waters – use the humble tap water instead.

All waters contain minerals & bacteria’s but the mains water here in the U. K. *IS* fit for human consumption & is virtually free. In the supermarket, bottled water can cost more than some ales, lagers & ciders etc. & then you have to treat it! Boiling 25 litres or so is not my idea of having fun!



SPRING BLOSSOM WINES & STUFF

Peter Laycock

Spring the time when most home winemakers & mead makers start in earnest, awakened after their virtual hibernation. The variation of the ingredients appears to be almost endless, tree blossoms, dandelions, clover, lemon balm leaves, flowers, parsley, nettles, rhubarb etc. Take care with choosing your ingredients, for example, avoid any elderflowers which smell of cat's pee & beware of any poisonous plants you may come across. Some plants are listed at www.petespintpot.co.uk/poison.html, but if in doubt then do not use them!



Most wines of this sort can consist of a base “white” to which the chosen ingredient is infused. The hardest part is choosing the correct quantity of flowers etc. to be used. Dried goods make the wine available all year.

The base wine

Here are two typical base wines:-

BASE WINE - 1		
To make 4.5 litres.		
Sugar	1000g	Calculations (4.7 litres original vol.):- O.G. 1080 F.G. 994 Alcohol 11.6% Final acidity 0.51% Tannin 0.00%
Pectic enzyme	1 tsp	
Tartaric acid	3 tsp	
Bentonite	1 tsp	
Vitamin B complex tablet	1	
Nutrient	5 tsp	
Wine yeast		
The Vitamin B complex tablet & nutrient are added to aid the yeast performance. Dissolve the sugar in about 670 ml of hot water (total 1250 ml sugar syrup).		

BASE WINE - 2		
To make 4.5 litres.		
Chopped raisins*	250g	Calculations (4.7 litresl original vol.):- O.G. 1079 F.G. 994 Alcohol 11.4% Final acidity 0.53% Tannin 0.03%
Sugar	860g	
Tartaric acid	2.5 tsp	
Pectic enzyme	1 tsp	
Bentonite	1 tsp	
Vitamin B complex tablet	1	
Nutrient	2.5 tsp	
Wine yeast		
*The 250g chopped raisins can be replaced by 200ml grape conc. OR 1 litre of grape juice (much easier). Dissolve the sugar in about 575 ml of hot water (total 1075 ml sugar syrup).		

Adding the Botanicals:-

Definition

A preparation derived from a plant; pertaining to, made from, or containing plants.

Once we have a “base” all we have to do is add the botanicals to it, I normally suggest letting the “base” wines ferment to about 1030 (not at all critical) before adding the flower etc., the hostile acidic, fermenting must is no place for “nasties”. Any variations are, hopefully, mentioned in the “Ingredient” table “Notes”.

Practicalities

DO NOT pick wild flowers.

4.5 Litres of primrose wine takes up to 4.5 “litres” primroses to make! Surely, gathering sufficient blooms as a major task! The same goes Hawthorne, May blossom, gorse, coltsfoot, bramble tips etc.

Nettles are problematic to say the least. The Dandelion is not only a very troublesome weed, but is also a diuretic & laxative.

DO NOT pick wild flowers.

In the “Ingredient” table, I have given some typical quantities of some typical flavourings used in home wine making. All assume a finished wine of 4.5 litres. Dried goods may be added directly to the fermenting vessel.

I must apologise for the quantities, some are given in LITRES, the rest by weight. This is because I have gleaned the information from wine books & the internet (where any thought seems generally to be frowned upon).

Ingredient	Notes	Fresh Quantity	Dried Quantity
Balm (Lemon)		1-2.25 litres	60g
Borage	Use the flowers/leaves	1 litre	60g
Broom		2- 4.5 litres	
Burnet flowers		2-2.5 litres	
Clover flowers		2-3 litres	
Coltsfoot		2-4 litres	7.5-30g
Dandelion	The green bits are discarded.	2-3 litres	30g
Elderflower		2-3 heads	20-30g
Hawthorn berries	Boil & mash before adding to fermenter.	2-4.5 litres	
Hawthorn/May blossom		2-4.5 litres	
Hop	Boil with ginger for 30 min, strain into fermenter.		50-75g
Orange blossom			12-60g
Mint	Boil in water for 30 min, infuse for 1 hour, strain into fermenter.	1-1.5Kg	
Nettle	Boil in water for 30 min, strain into fermenter.	2-2.5 litres	
Parsley	Boil in water for 30 min, infuse for 1 hour, strain into fermenter.	400-500g	45-60g
Pea pod	Wash in a Campden solution & freeze until ready. Break up into the must.	1.8-2 Kg	
Rosehip	Cut off all stalks, mince/chop up roughly. Add boiling water, pulp ferment.	1-2 Kg	250-500g
Rose petals		1.5-2 litres	45-60g
Rowanberries	Boil & mash before adding to fermenter.	1.5 Kg	
Sage		1.5 Kg	
Sweet Basil		1 litre	60g
Vine leaves & stems	Wash in a Campden solution & freeze until ready. Break up into the must.	1-2.5 Kg	
Wallflower (Gillieflower) petals		300-500g	

Well, the title of this edition is the “Spring Magazine”, so let us concentrate on the versatile elderflower.

ELDERFLOWER & APPLE WINE		
To make 4.5 litres.		
Elderflower heads	2-3 “medium” OR 20-30g dried	Calculations (4.7 litres original vol.):- O.G. 1079 F.G. 994 Alcohol 11.4% Final acidity 0.61% Tannin 0.01%
Apple juice (approx. 11g sugar/100ml)	3 litres	
Sugar	520g	
Pectic enzyme	1 tsp	
Bentonite	1 tsp	
Nutrient	½ tsp	
Wine yeast		
<ol style="list-style-type: none"> 1. Dissolve the sugar in about 350 ml of hot water (total 660 ml sugar syrup). 2. Add 2 litres of the apple juice to a demijohn with the pectic enzyme, Bentonite & nutrient. 3. Add the cooled sugar syrup & make up to about 3.5 litres, add the yeast, fit an air-lock & ferment to about 1030 (not at all critical). 4. Add the prepared/dried elderflowers & the last litre of apple juice, top up to 4.7 litres, re-fit the aid-lock & ferment out to dryness. 5. Rack & bulk mature for 3 months before bottling. (The wine may be sweetened at this stage by adding sugar but it first needs to be stabilized with potassium sorbate.) 		

ELDERFLOWER MEAD

To make 4.5 litres.

This is actually a MELOMEL, a mead made using fruit(s) &/or flower(s).

Elderflower head	2-3 "medium" OR 20-30g dried	Calculations (4.7 litres original vol.):-
Apple juice	1 litre	O.G. 1065
Honey	908g (2lb)	F.G. 995
Tartaric acid	1 tsp	Alcohol 9.3%
Pectic enzyme	1 tsp	Final acidity 0.51%
Bentonite	1 tsp	Tannin 0.00%
Vit. B complex tablet	1	
Nutrient	3 tsp	
Wine yeast		

1. Add the honey, apple juice to a demijohn with the pectic enzyme, Vit. B complex tablet, Bentonite. (The Vit. B ... tablet & nutrient provide sufficient vitamins & minerals for the yeast & helps prevent stuck fermentation.)
2. Add water & make up to about 3.5 litres, add the yeast, fit an air-lock & ferment to about 1030 (not at all critical).
3. Add the prepared/dried elderflowers & top up to 4.7 litres, re-fit the air-lock & ferment out.
4. Rack & bulk mature for 3 months before bottling. (The mead may be sweetened at this stage by adding sugar but it first needs to be stabilized with potassium sorbate.)

Hints & Tips

Flowers petals & leaves impart flavour to wines, stems can impart a tannic bitterness & so these should generally be omitted from the wine. Other ingredients give body, flavour, acid, sugar & nutrients etc. to the wine & so should not be omitted from the recipe.

ELDERFLOWER "CHAMPAGNE"

To make 4.5 litres.

This is not a real Champagne but it does use real elderflowers.

Elderflower heads (<u>un-washed</u>)	2-3 large (20-30g dried 'flowers instead but use yeast)	Calculations (4.7 litres original vol.):-
Sugar	650	O.G. 1052
Cider (OR white wine) vinegar	3 tbs	F.G. 996
Tartaric acid	2½ tsp	Alcohol 8% (after priming)
Pectic enzyme	1 tsp	Final acidity 0.44%
Bentonite	1 tsp	Tannin 0.00%
Vit. B complex tablet	1	
Nutrient	4 tsp	
Wine yeast (only if needed)		

1. Dissolve the sugar in about 440 ml of hot water (total 815 ml sugar syrup).
2. Add the honey, elderflowers, acid, pectic enzyme, Bentonite, Vit. B tablet & nutrient into a demijohn. Add water to make up to about 3.5 litres, add the vinegar, fit an air-lock. If there are no signs of fermentation after a day, add the yeast.
3. After the initial (violent) fermentation top up to 4.7 litres.
4. When the fermentation ceases, rack the "Champaign" into plastic PET or proper "Champagne" bottles primed with 3 x 5ml tsp (approx. 10g) of sugar per litre. Place in a warm dark place to "condition".
Note:- almost 40psi pressure will be present!
5. When the bottles feel "fat", store in a cool dark place to mature for 2-6 months. The result will be a cloudy sparkling wine.

Serve cold.

ELDERFLOWER CORDIAL

Keep in the `fridge for up three weeks to prevent any fermentation taking place from the `flowers.

To make about 1 litre. Note:- the quantities used are NOT critical.

Elderflower heads	8 “medium” (70-80g dried `flowers)
Granulated sugar	750g
Water	500 ml
Un-waxed lemon	1 (medium will do)
Citric acid &/OR tartaric	27g (approx. 5 level 5ml tsp)

1. Pick the flowers on a sunny day before it gets too hot & use as soon as possible before the `flowers wilt. The elderflowers are best kept in a paper bag out of the Sun to avoid “sweating”.
2. Heat the water in a pan & add the sugar, stirring until the sugar has dissolved. Turn off the heat & allow to cool.
3. Remove & release any insects & gently rinse the flowers after removing as much greenery as possible using a fork.
4. Place the zested & sliced lemon (try to remove any bitter pith), acid & elderflowers in a very large mixing bowl & pour in the syrup whilst stirring. Cover & leave for twenty four hours to let the `flowers infuse with the syrup.
5. Strain through a sterilised muslin cloth into sterilised plastic PET bottle(s), top-up to 1 litre.

This elderflower cordial is refreshing with sparkling water, ice and a slice of lemon, possibly garnish with slices of citrus fruit. It also can be used to make flavoured ice-cubes.

Having made that elderflower cordial why not sit-back & enjoy a nice cocktail or two:-

RUM & ELDERFLOWER CORDIAL COCKTAIL

Alcoholic units = 2

2 shots rum
½ shot elderflower cordial
2 thin slices of lemon
3 thin slices of lime
1-2 tsp sugar
Soda water

Method:

Using a tumbler, muddle the lemon/lime slices & sugar. Fill the glass with ice. & add the rum & cordial stir well & top the glass soda water. Garnish with a slice of lemon/lime.

TWINKLE COCKTAIL

Alcoholic units = 1.3

1 shot vodka
½ shot elderflower cordial
Champagne/sparkling wine.

Method:

Pour the vodka & elderflower cordial into a cocktail shaker, add some ice cubes. Shake the ingredients and then strain the mixture into a flute, fill with ice & top-up with the wine, garnish with a slice of lemon.

Hints & Tips

Avoid using toilet cleaner (www.petespintpot.co.uk/ads.html#pic_493) for your brewing equipment. Apart from the long, lingering aroma, neat bleach from the (PLASTIC) bottle can etch glass.

Apparently “Steradent Tablets” can be used to clean stained glass demijohns etc. DO NOT try to clean your teeth at the same time.



(PARTIALLY) CRACKING THE BEER GLASS CODE

Weights and measures:

Beers, lagers and ciders (except when mixed with other drinks) can only be sold here in the U. K as draught in these quantities:-
1/3 pint, 1/2 pint, 2/3 pint or multiples of 1/2 pint.

All beers sold should be in a glass which conforms every glass must be stamped with either the “crown mark” and number or the new “CE” & “M marking”.

Old glasses

Here the crown mark & number must be displayed, where the number refers to the Weights & Measures Authority in the area where the glass was stamped/manufactured:-

6	Birmingham
76	Manchester
116	Buckinghamshire
234	Lancashire
236	Gwent
303	West Yorkshire
366	Hereford & Worcestershire
371	Sandwell
414	Derbyshire
478	St Helens
562	Bury
883	West Sussex
1110	Kingston-on-Thames
1207	Sheffield
1535	Waltham Forest
1545	Warwickshire

The following are in a series of numbers allocated to “trusted” glass suppliers who were unique numbers:-

2037	Ravenhead Glass in St Helens
2038	John Artis Ltd of Chessington in Surrey.
2043	Cristallerie D'Arques, part of JG Durand & Cie of Arques, northern France.
2063	BB Plastics of Mirfield, Yorkshire, who produce plastic beer glasses.

Modern Glasses

The “new” “CE & M” marks were introduced on the 30th October 2006

CE M11 0112

The “M11” box denotes year of manufacture - in the example given, M11 is 2011, M12 would be 2012, etc.
0112 Identification number of the notified body, unfortunately I am unable to give more details of the origin of these numbers.

CE is French for *Conformité Européenne*, meaning "European Conformity" (formerly known as the “EC mark”) is a mandatory conformity mark for products placed on the market in the European Economic Area. Are you still awake? The “CE” marking as it has been legally called since 1993 & the manufacturer ensures that the product conforms with the essential requirements of the applicable EC directives.



