

WWBC MASTERCLASSES 2016

Programme

February	-	Selection of 3 bottle class for National (Table Dry White, Table Dry Red, After Dinner any colour)
April	-	Mead
June	-	Aperitifs
September	-	Beer Evening
November	-	Liqueurs

Meads

Mead Types:

Mead	Description	Suggested Ingredients
Pyment – very dry	Made from honey with the addition of grapes or grape juice	Honey, grape juice
Cyser - dry	Made from honey with the addition of apples or apple juice	Honey, apple juice, cinnamon sticks
Melomel – medium dry	Made from honey with the addition of other fruit or fruit juice	Orange blossom honey, clover honey, oranges
Metheglin	Made from honey with the addition of herbs, spices	Honey, coriander seeds, whole cloves, allspice, cinnamon stick, tea bags, orange
Basic Varietal – Sweet	Made from honey	Honey, orange/lemon juice/zest
Braggot	Made from honey and malt; originally a mixture of mead and ale	Honey, malt extract, hops

Probably best to make in ½ gallons as this is not something you will drink a lot of and honey can be quite expensive. However, some supermarket cheap brands can make quite reasonable mead. Avoid using eucalyptus honey.

Aperitifs

Aperitif Types:

- Citrus
- Herbal
- Oxidised

Citrus are the easiest to make of these. The standard recipe for the Middlesex Show 2016 being a good example:

11 fl. oz. grapefruit juice; 14 fl. Oz. Pineapple Juice; 4 oz. Dried Dates; 9 fl. oz. white grape concentrate; 28 oz. Sugar; Nutrients; Pectolase; Gervin No 1 yeast.

Build up the yeast starter with the dilutes grape concentrate and sugar to volume of 5 pints. When most of the sugar has been used, mash the pasteurised dates, add the fruit juice and treat with pectolase for 4 hours. Ferment on the pulp for 2 days. Strain into gallon jar, top up with boiled water and ferment to dryness.

Orange Aperitif

2ltrs good quality orange juice; 12 oz bananas; Zest and juice 4 oranges; Nutrient, Gervin No 3 yeast, pectolase
1 pt white grape concentrate; 8 oz sugar; 8 oz sultanas

Prepare a starter with the grape concentrate and a couple of pints of water. After 5 days, boil bananas and sultanas for 20 min, add liquor to starter along with 1 ltr orange juice. After another 4 days, add remaining orange juice and orange zest and 4 oz sugar. 5 days later, strain off the zest and add remaining 4 oz sugar, and ferment to dryness.

Liqueurs

Liqueur Types:

- Fruit
- Herbal
- Coffee/Chocolate
- Cream

The National Class style for 2016 is fruit and these are the easiest to make, Sloe Gin/Vodka being a popular example:

250g ripe sloes, 125-175g sugar, 350ml gin or vodka. Remove any stalks from the sloes and wash the fruit. Prick the sloes to release the juices - use a small kebab skewer - and put them into a screw-top container, which should be no more than half full. Add the sugar to taste and top up with the gin. Seal the container and shake vigorously. Repeat the shaking process twice a day for the next two to four weeks after which the sloes will have turned the liquid a rich, red colour. The liqueur should now be left to mature. Although the sloe gin is ready to drink after a few weeks, it improves if left for a year or more. If desired, after three months the liquid may be strained off and bottled before being left to mature.

There are plenty of good recipe sources on the net –try <http://www.liqueurweb.com/> or <http://boozedandinfused.com/> .