

HOW TO

MAKE GREAT HOME BREW

By James Watt, co-founder of Scottish beer makers BrewDog

You will need: a basic home-brew kit (a can of malt extract, yeast and hops), a plastic brewing bucket (try www.brewuk.co.uk) and a clean kitchen. In brewing, cleanliness is next to godliness.

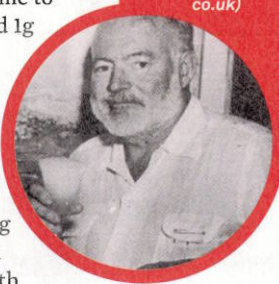
1 | Start with a malt-extract kit (save full-mash until you find your brewing feet). In the biggest pan you can get your paws on, add pre-boiled water to your extract and let it come to the boil. The sugars extracted from the malt will later be turned to alcohol by the yeast.

2 | Boil the liquid (called wort) for 60min. As it's boiling, add hops in order to infuse bitterness, fruity flavours and aromas to your brew. The more hops you add (and the later you add them), the more intensely the finished beer will have.

To pimp your own recipe, buy hops online at www.hopshopuk.co.uk.

3 | After the boil, let the wort stand until it returns to room temperature. Slowly pour it into your plastic FV (fermentation vessel) through a sieve to catch the hops. Make the transfer as smooth as possible — splashing induces oxygen pick up. Sprinkle on your yeast, give it a quick stir and place it somewhere between 15–20°C for six days.

4 | Let the beer ferment until it stops bubbling. Then it's time to bottle your beer. Firstly, add 1g of sugar to each bottle; this will kick-start a further fermentation in the bottle which will provide the carbonation. Then simply siphon the beer into the bottles from your fermenting bucket (the residual yeast in the beer will re-ferment with the sugar in the bottle), add a cork or cap and store somewhere warm (17–22°C) for two weeks. Be patient: your beer gets better as it matures. After 14 days, the beer will then be bottle conditioned and ready to bedazzle your friends with or win the heart of any fair maiden.



HOW TO MIX THE PERFECT DAIQUIRI

By Richard Woods, brand ambassador for London's Floridita

- 1 | Fill a martini glass with ice to chill it.
- 2 | Select your ingredients: a light rum (you don't want to overpower the other flavours in the drink) such as Havana Club Blanco or Bacardi Superior; lime and simple sugar syrup (ratio of 1:1 sugar to water).
- 3 | Fill a Boston shaker ¾-full of ice; add 50ml rum, 15ml lime, 10ml syrup.
- 4 | Fix on the lid and shake hard for 15 seconds.
- 5 | Discard the ice from your martini glass. Using a sieve, strain the daiquiri into the glass.
- 6 | Garnish with a lime wedge.
- 7 | Point out to your guests that Ernest Hemingway (below) could put away 15 before lunch. (www.floridita.co.uk)

THREE OF THE BEST NEW RUMS

The summer brought a bevy of previously unseen ages and editions of rum to our door. Now, with the cooler days of autumn approaching, we think there is nothing nicer than basking in the warm glow of a tot of the golden, spiced spirit. Sit back and think of, well, the Caribbean.



MAHIKI RUM COGNAC CASK AGED

Fear not, though it bears the name of the popular London nightclub, this rum hails from Barbados rather than W1. Matured in Bourbon barrels, then finished in Cognac casks, Mahiki Rum has intense apricot, caramel and banana flavours. £40 at Harvey Nichols (www.harveynichols.com)



RUM SIXTY SIX 12 YEARS

Another Barbados rum, this time from Richard Seale's renowned Foursquare Distillery (he is a fourth-generation rum-maker). This excellent drop is both robust and refined. To taste, think coconut, vanilla, treacle and dark sugar — far more complex than 12-year aged implies, though the tropical climate's to thank for that. £31 at Royalmilewhiskies.com



ELEMENTS EIGHT BARREL INFUSED EXOTIC SPICES

We were already fans of the E8 platinum rum, and thankfully this latest from the St Lucia producer didn't disappoint. It's distilled using a bourbon pot-still, and tropically aged, though this time with the addition of 10 spices including cinnamon, ginger and clove. The result: an intensely flavourful spirit. £37 at Selfridges (www.selfridges.com)