

Next Meeting – July 13

We'll be back at Dirty Nellies, hopefully for our first meeting under the stars. T-shirts will be distributed to all members who show up, and hopefully, a few more members will claim their membership cards. Our AHA Mead contest should bring at least a few entries, with a wide variety of styles. See you at 7:30 PM with 4 bottles of homebrew or \$5 in your hand

Upcoming Club Events

Tuesday, August 10 – Monthly meeting, Dirty Nellies, 7:30 PM, AHA Sour Ales contest.

Saturday, August 21 – Club Wort Picnic, time TBA, Mark & Laura Procter's house, Hawthorne Woods

How About a Wine Barrel?

It's been a couple of years since we got our last whiskey barrel. How about trying for a wine barrel this time? I am proposing this after having been up in Anchorage and tasted a Saison that had been aged in a cabernet sauvignon barrel. It had a very unique and interesting taste. Because I don't have the slightest idea how to get one, I am proposing this expecting that it will take us some time to secure one. Someone know anyone from a winery? Volunteer to get us one.

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June 2010 Meeting

Here's the business part of the meeting: I handed out membership cards.

Now for the Lucky Monk part of the meeting.

Apparently Barry Filerman didn't have much pull with the Lucky Monk management, as we did not have any private area to conduct our meeting. All 25 members and guests kind of mingled on one side of the bar. It was a quiet bar, though, so we could converse among ourselves. We were split up into two groups for the tour with Anthony the brewer.

Anthony is kind of an interesting person. He was just an extract home brewer, and had never brewed using whole grain until he got to be the assistant brewer at Flatlanders. He also has never had any formal brewing education. He was the brewer at Brass, Lucky Monk's predecessor until it shut down. He appeared to feel fortunate that the new owners/investors decided to stick with the brewpub concept and not sell off the equipment. He admitted that Brass tried to be too upscale in its food concept, and that business was so bad that he never came close to utilizing his brewing equipment.

Anthony uses single infusion mash to brew. His fermentation tanks are all glycol chilled, so he tends towards lagers. He uses White Labs yeasts, and gets about 3 fermentations out of it before discarding. He doesn't do any acid washing to the yeast, as he figures it doesn't cost much to continually use new yeast. He talked about how dry yeast these days also yields great beer.

Anthony apparently has carte blanche to brew whatever he wants. He talked about loving ales, yet

there wasn't any bitter, brown ale, IPA, stout, or porter available at the bar. He also talked about Lucky Monk becoming a Belgian beer place, and there was a Belgian Amber Ale on tap. He has a wheat, but is apparently pretty bored brewing it, talking about trying to give it a rest at least after the summer.

Laura Procter signed up as assistant brewer for the next day, as she took him up on his (at least in his mind) throwaway offer that any of us are welcome anytime we want to come in and see him. She was going to be there at 8:30 AM Wednesday.

I had two of his beers – the Kolsch and the Belgian. The Kolsch came in more towards the bitter end of the style, which I don't like because it loses the subtlety of the fruit & malt sweetness. Even though they had the correct glass (tall & thin) I got mine served in a regular pint glass. The Belgian came off nicely to me – not high alcohol. Their pricing was a little strange - \$5 plus tax or \$5.48. The bartender must end each evening with a box of change from the 52 cents that probably everyone lets him keep from your \$6.

June 2010 Tasting Notes

Written by Barry Filerman

No homebrew at the road trip. Until next month, here's to good beer and good cheer! Prost!!

No Glass Ceiling

Rhonda Dannenberg, a suburban mother of three, stuck her nose in six glasses of beer at the MillerCoors brewery and swished a bit of each in her mouth. Then she delivered the kind of frank verdict that's shaking up the mens-club of beer tasting.

"I got a strong bruised fruit," Ms. Dannenberg, 36 years old, said of one of the Miller Lite batches, drawing a few nods from the three other women and two men at the table. "Slight cardboard taste. Oxidized. Unacceptable."

If practice makes perfect, men should have the clear edge in beer tasting, since they account for 72.8% of the world's beer sales. But the British company SABMiller PLC decided several years ago to reach deeper into its employee pool to find adept tasters, inviting marketers, secretaries and others to try their hand. The company concluded that women were drinking men under the table.

"We have found that females often are more sensitive about the levels of flavor in beer," says Barry Axcell, SABMiller's chief brewer.

SABMiller's empirical evidence shows that females are the superior sex when it comes to detecting such undesirable chemicals as 3-methyl-2-butene-1-thiol. Today, 30% of SABMiller's 1,000 advanced-level tasters are female.

SABMiller has an annual taster-of-the-year competition, in which its 2,000 panelists in blind tastings around the world identify beer types, aromas and the intensity of specific chemicals. The winner the last two years? Joanna Wasilewska, a 33-year-old former secretary at the Bialystok, Poland brewery.

Other brewers are a little more reluctant to jump on the female bandwagon. Carlsberg A/S says a test of its tasting panelists this year showed its women outperforming the men. Although surprised, the group quality director said, "our view is there is no difference between men and women." Anheuser-Busch InBev says there is no significant difference between the sexes.

Only about one of every five people who try out for tasting at breweries ascends to the level of corporate panelist. People with natural ability must go through at least several months of training.

Still, scientists say women may have a physiological edge. Research shows they have a better sense of smell, a critical part of identifying flavors in beer.

The Polish beer champion attended a screening to

see whether she might have an aptitude for tasting. The company soon realized she had an unusual knack for identifying extremely low levels of troublesome chemicals. She says she doesn't know why she is so good at beer-tasting but thinks it might have something to do with her long love affair with perfumes, as she tried to learn every scent by heart.

Laura Procter, can you be our contest judge this month?

Ancient Beers

Here's a book for the Beer Club Book Club – *Uncorking the Past: The Quest for Wine, Beer, and Other Alcoholic Beverages* by Patrick McGovern.

Dr. McGovern is an archaeochemist at the University of Pennsylvania, and has spent decades finding archaeological and chemical evidence for fermented beverages in the ancient world.

The earliest chemical evidence for an alcoholic beverage dates back 9,000 years to the ancient village of Jiahu in China's Henan province. Based on analysis of residues extracted from pottery fragments, McGovern concluded that the people were drinking a mixed wine-and-beer-like beverage made with grapes, hawthorn fruit, rice and honey. He collaborated with Dogfish Head brewery to create Chateau Jiahu, which won a gold medal at the Great American Beer Festival in 2009.

Why was barley cultivated? A steady supply of barley bread, or to brew copious amounts of barley beer? The earliest chemical evidence for beer comes from residues inside a jar from 3400 B.C. excavated in the Zagros mountains in Iran.

Chemical analyses suggested that barley was mashed and beer made at Hierakonpolis in Upper Egypt, making them the earliest breweries in the world. "They seemed to be making beer on a very large scale."

In 1957, archeologists broke through the wall of an elaborate tomb near Ankara, Turkey that either held

King Midas or his father, Gordius. 157 bronze vessels that were presumably used during the occupant's farewell feast were found by McGovern to contain a mixed beverage of barley beer and honey mead. Dogfish Head then brewed its "Midas Touch" beverage based on the recipe.

Egyptians knew that manual laborers liked nothing better than a mug of beer after a long day's work. The workers who built the Great Pyramid were paid in a daily allotment of bread and beer. Pottery remains suggest the craft was under way perhaps as early as 3500 B.C.

AHA Beer Contests

Note the style guideline numbers (and letters) after each beer. You can check at www.homebrewersassociation.org to get the style info.

November 2010 – Strong Ales (19) – Old Ale, English & American Barleywine.

January 2011 – English Pale Ales (8) – Standard, Special & Extra Special/Strong Bitter.

March 2011 – Bock (5) – Maibock, Traditional, Doppelbock, Eisbock

April 2011 – Wood-aged Beer (22C)

Classified Section

Club Wort T-Shirts in the following sizes: Medium (2); Large (7), X-large (7). Cost is \$10. Contact Paul Lange at pdlange@rockwoodco.com.

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at elliioth@m1.net

Used Homemade Counter-Flow Chiller; ¼" copper pipe inside garden hose; 5-gal chilled in 10 min. \$40; Contact Randy D at ddwbrew01@comcast.net

Hägar the Horrible



Lucky Monk Road Trip Pictures

Taken by Elliot Hamilton

