

Next Meeting – Nov. 12

At our next meeting at Durty Nellies, we have been promised a talk on Strong Ales to help in the judging of the AHA Strong Ale contest. Make sure to say something if you haven't got your membership card or T-shirt. Meeting starts at 7:30 PM, so bring your 4 bottles of homebrew (Strong Ale or otherwise) or \$5 in your hand.

Upcoming Club Events

Saturday, November 6 – Club Equipment Work Day, Elliot Hamilton's House.

Tuesday, December 14 – Christmas Party, location and time TBA.

Educating the Members

I want to complement the members of the Education Committee, of whom I know two – Evan Van Dyke and Bob Wappel, and anyone else helping. Also kudos to the members who have been presenting the educational talks every meeting since February. This has to be a record for continuous education in any club, much less ours. I like to think that the reason our membership is up is due to the work of these individuals. Anyone can brew by himself, but it takes information to enable a brewer to improve his craft. Our new members, I like to hope, are coming to our Club for that improvement.

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Oct. 2010 Meeting Notes

Our reputation must be spreading far and wide, for this meeting brought in 4 guests, not counting our newest member, Vince Donohue, who was a guest who joined at the equipment activity day in October. We had our usual complement of 25+ members and 15+ homebrews.

The first 2 guests were introduced by John Guilfoil. Brett Stevenson is a 2-year extract brewer who wants to move to all grain. Joel Knox is a beginner working on his second beer kit. Both were brought by Mike Hudak.

Dave Banks was in the Philippines, so there was no Treasurer's report.

John G announced that John Noland joined the Communication Committee and would be taking over the roster duties from me.

John G then talked about having another equipment day at Elliot's on November 6. The burners would be converted to natural gas and the water distribution box work would be finished. Elliot offered to do any welding, including stainless, for any participant. At the last equipment day, the Club grain mill was finished and the rebar welded for the water distribution.

The Social Committee was given the task of planning the Christmas Party and Pub Crawl. Barry Filerman asked about having a Madison, WI crawl. I commented that it was over 2 hours away, so there would be a lot of travel time. John asked if anyone would have a problem having the party at Nellies again.

Our next two guests were introduced. Bill has been brewing on and off for 12-years, and brought along

Rick who helps him.

Our educational segment was a PowerPoint presentation by Larry Steffens about the myths surrounding the creation of India Pale Ale.

T-shirts will be sent to the members who have not picked them up as of yet.

Barry then talked about his proposal for a beer contest run by Club Wort. Perfection Brewery agreed to accept drop-offs, but due to their affiliation with BABBLE, would do no more. Phil Ferrari will be helping Barry on this. Eric talked about the judging requirements a contest has. There were some suggestions as to time of the year, winter, and whether 1 or all categories would be judged.

New member Vince Donohue talked about his extract experience, and had just bought kegs off Craigslist in anticipation of going all-grain.

Elliot wants to do a beer calibration. No other info on that.

Brad Miller said that a friend wants to do a documentary about home brewing, and would like to shoot a meeting, a brew-in, and members brewing. He asked if anyone would mind, and everyone was excited to be in *Brewers Gone Wild*.

Eric volunteered to present on Strong Ale prior to next month's contest. Mark Procter said that someone on Craigslist was selling corny kegs for \$28.

Oct 2010 Tasting Notes

Written by Barry Filerman

Another month full of tasty brews, lucky 13 to be exact. The club has really stepped it up with the volume of beers provided at each meeting. Keep up the good work.

First beer of the evening was an American Wheat from Mike Bushen. The club commented that it was very nice and refreshing.

Next beer courtesy of Randy was a pale ale.

Members commented that it was really nice and that he should have made 20 gallons of it.

Next, Nick served his red ale. Members commented that it was really nice and almost had a Belgian flavor to it.

Brett served a Saison that members commented was a good, rich beer.

Mike Hudak treated us to a German ale. Members commented that it was a little sour but all in all, a nice beer.

Next, Vince served an orange hefeweizen. Vince commented that he thought it was kind of orangey but members commented that while it had a great fresh orange flavor, it also had wonderful mouth feel and was incredibly refreshing.

Patrick was next with some of his share of the Flatty's Oktoberfest. It was as delicious as usual.

Vince poured the next beer, an IPA. Members commented that it was extremely smooth and drinkable but was really more of a pale ale since there was not much hop aroma present.

Erick was next to treat us to a Belgian Strong Ale. He indicated it has a hint of ginger. Members commented that it was very Golden Monkey like and that the sweetness comes through.

From the Filerman aging cellar, the next beer was the infamous Coconut Porter. This beer has been sitting for over 2 years and seems to now be at its peak. Members commented that it was similar to a mounds bar and is better than the Coconut Porter from Maui Brewing Company.

Next beer was a Black Raspberry Porter from Paul P. Members commented that it was pretty balanced and has a pleasant sourness to it.

Bob (didn't notate which one, you know who you are) was up next with a dry stout. Members commented that it was certainly dry but also

incredible smooth and very Guinness Extra Stout like.

The next and last beer was a coffee stout courtesy of Mark. This is the beer that was made with the espresso that was brewed during a brew in at Elliot's house. Members commented that it was really good.

Until next month, cheers.

Equipment Day Brew-In

Written by Eric Raz

Our October 2nd brew-in inspiration comes from Ale Smith's "Evil Dead Red". While it's not available in the area, and most likely never will be this seasonal fall release off the west coast is blood red, full of citrusy American hops and backed by a complex malt profile with hints of dark caramel and chocolate. It's a welcome alternative to those seasonal pumpkin beers. In fact, this is the beer that started the late-hopping revolution, serving as inspiration for such beers as the Griffin Spit IPA. But friends, make no mistake, this bold and assertive red ale is the original gangster. With a target gravity of 1.0666 and target AbV of 6.66 it's a beer that should be brewed with caution...if at all.

Running congruently with "Project Day" it was decided early on that this brew-in would be a smaller event and was limited to six shares (30 gallons total). We had five initial participants, Jim H., Evan, Phil P., Peter, and me with Elliot offering to act as place holder for the 6th share. We were also joined by Vince, a non-member and local home brewer interested in the club and ideas for ramping up his own operation. He ended up joining the club on the spot and taking home the 6th share! Due to many of the participants helping with the other projects of the day, most of the heavy lifting on the brewing end was executed by Evan, Vince, and me.

Despite the smaller session size we ran into our share of challenges, leading at least one brewer to declare it the most trying brewing session ever. I

had forgotten all the specialty grain at home, the grain mill refused to mill, and the strike water was finicky. However, once we had mashed in, despite a minor disagreement over whether or not to employ the re-circulator (it was), things began to run relatively smoothly.

Runoff went as planned and once the kettles were brought to a boil some hops were erroneously added before the hop socks were attached to the kettles. Once these were affixed, one of the socks managed to fall into a kettle. After the retrieval we experienced a minor boil-over getting things back up to temp. Due to the unknown amount of free hop particulate in the kettles we decided to chill the entire lot via the Chillzilla. As usual, the clubs incarnation came out a bit bigger with an OG of 1.072 but I think most of the participants were fine with that. I brought two different yeast slurries and members were given the choice as to which one (or both) they wanted to use. Things were cleaned up and we finished the day with some sampling.

Late-Hopped Red Ale (5-gal)

OG: 1.072

FG: 1.014

AbV:

IBU: 30ish

Malt

8 lbs Pale Malt

2.5 lbs 2-row

1 lb Munich (10L)

1lb Crystal 40

½ lb Crystal 120

½ lb Victory

¼ lb Pale Chocolate (200L)

Hops

.5 oz Centennial 9% (20 min)

.5 oz Cascade 6% (20 min)

1 oz Centennial 9% (10 min)

1 oz Cascade 6% (10 min)

1 oz Centennial 9% (0 min)

1 oz Cascade 6% (0 min)

Optional – 1 oz Centennial (Dry 5-7 days)

Optional – 1 oz Cascade (Dry 5-7 days)

Yeast – Wyeast 1332 Northwest Ale or Bell's
"House" strain (cultured from the bottle)

Mash 152F – Boil 90 minutes – Add hops at times
indicated. Ferment at 66-68F.

Yeast: Liquid vs. Dry

Written by Bob Wappel

For me this has been a topic I have gone back and forth on. Early on in the home brewing arena dry yeast was all you could get and with very limited options... ale or lager. Fast forward to present day and there now is a choice liquid or dry. When I first started brewing as is the case with most beginning home brewers I brewed with an extract kit and dry yeast. As time went on I gained confidence and eagerness to try new things. Liquid yeast seemed like the next step.

After many batches under my belt I still find ask myself which is better. I Found an article titled "Liquid Versus Dried Yeast: An Old Debate Revisited" in the July/August of 2006 issue of Zymurgy. In this article they brew a large batch of cream ale and pitched four different yeast combinations. For the liquid yeast they used a White Labs WLP051 California Ale (in a pitch tube), Wyeast 1056 American Ale smack pack (activated the night before). For the dry they used Fermentis US-56 ale yeast and a combination of Fermentis US-56 and W-34/70 lager yeast. Dry yeasts were rehydrated as per packet instructions. All are treated exactly the same except for the yeast pitched. They were all fermented for 3 weeks and

then racked to Cornelius kegs. The beers were all evaluated at this 3 week point. Flaws were apparent for each batch, however most if not all were lessened or disappeared after 2 weeks of conditioning @ 38F. None of the yeasts tested stood out as better or worse, they all produced very good drinkable beers with different, yet appropriate characteristics.

It is not a question or which yeast works better just which yeast works better for your unique situation. Liquid yeast is definitely more expensive, but there are more strains available in liquid form. Dry yeast has a longer shelf life, and can be used as a backup in case of a brew day mishap. They both have their benefits and for that reason I will continue to use both.

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.

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

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

April 2011 – Wood-aged Beer (22C)

Classified Section

Club Wort T-Shirts; Price to be determined sometime in the future.

Three-pound (1 Quart) containers of honey; Cost is \$8.00; Contact Elliot Hamilton at elliioth@m11.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



Sept. Meeting Pictures

Taken by Elliot Hamilton



New Member Craig Ranshaw



New Member Britta Grand

