

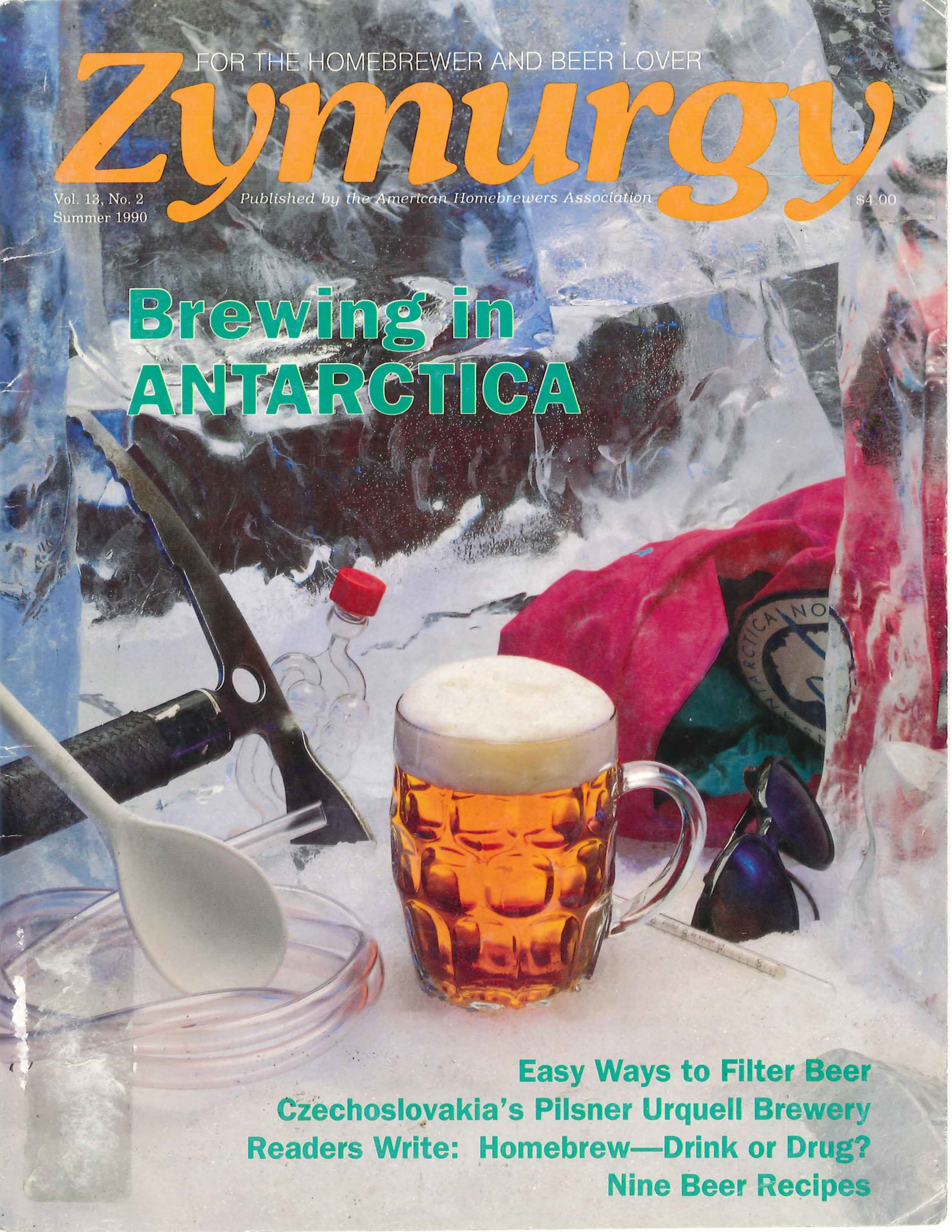
Zymurgy

Vol. 13, No. 2
Summer 1990

Published by the American Homebrewers Association

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Brewing in ANTARCTICA



Easy Ways to Filter Beer
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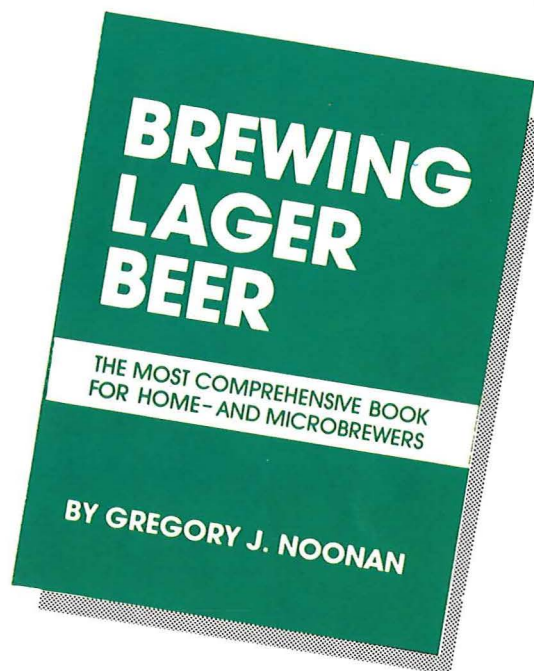
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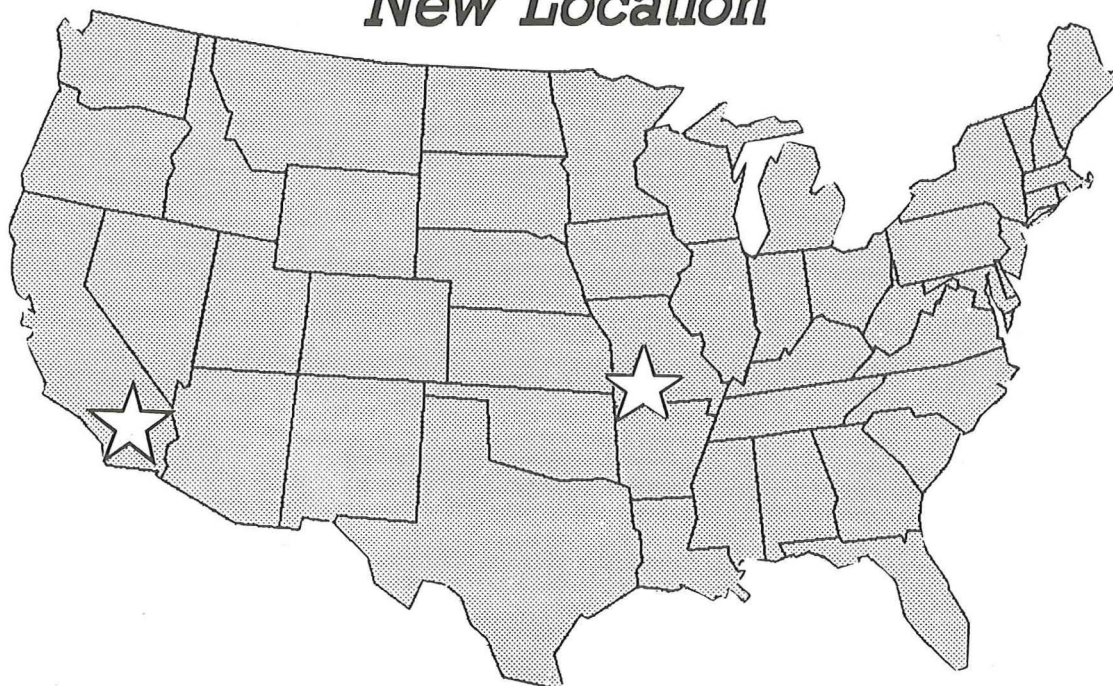
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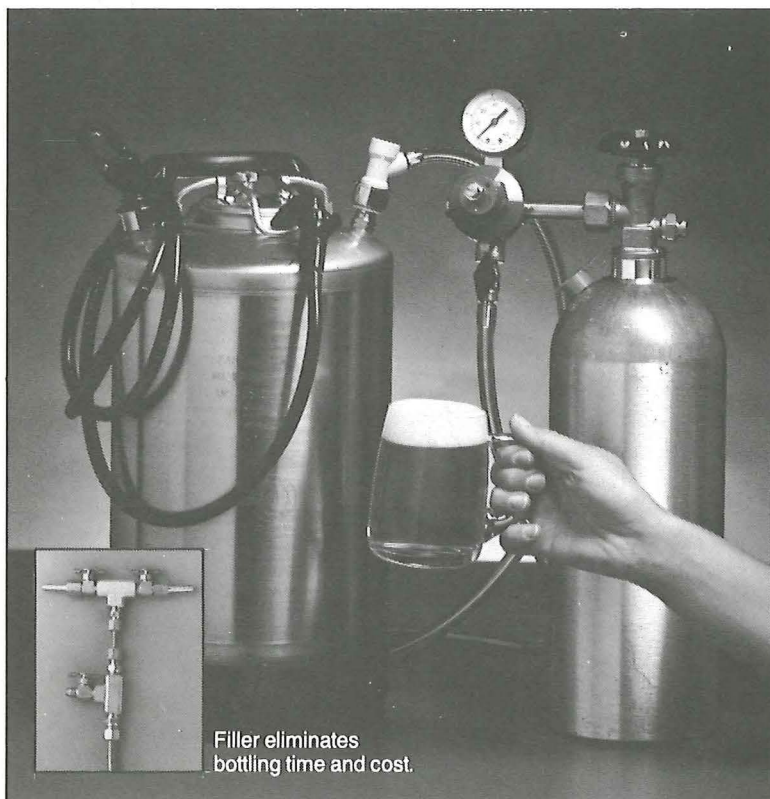
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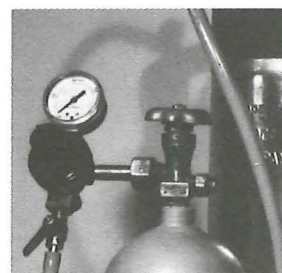
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THE AMERICAN HOMEBREWERS ASSOCIATION MISSION STATEMENT

To help maintain quality in the production and distribution of beer; to promote public awareness and appreciation of the quality and variety of beer through education, research and the collection and dissemination of information; to serve as a forum for the technological and cross-cultural aspects of the art of brewing; and to encourage responsible use of beer as an alcohol-containing beverage.

EDITORIAL

CHARLIE PAPAZIAN



I think one of the most enjoyable aspects of making homebrew is bottling. I can hear the boos and hisses already. But really, I do get a comforting satisfaction as I crimp each cap snugly onto the bottles, knowing the next step is to relax and have a homebrew while gazing on the neatly aligned bottles of brew that I'll soon be enjoying.

For me the enjoyment goes beyond the brewful rewards. It's a meditative routine where I slow down and savor my accomplishments. I usually bottle alone, so it's a time of solitary reflection, usually of beer-related things, about the AHA, about homebrewers I've met and about the unique issues I deal with everyday in my work.

I sanitize all of my bottles by soaking them in a large plastic trash can filled with a bleach and water solution. Casually and whenever I have a few spare moments during the weeks between brewing, I'll drain the bottles (no rinse here) and snugly fit a piece of aluminum foil over the top. They may be stored for weeks or maybe even for a year or two, until they are refreshed with a quick hot-water rinse the day of bottling.

The time consumed by cleaning and sanitizing is conveniently and unobtrusively spread out during lulls in brewing. Consequently, sanitizing is not part of my bottling-day routine, leaving me time to think brewful thoughts.

Sometimes my thoughts can get dangerous while watching the flow of beer through the siphon hose. "A celebration of homebrew in Mongolia! Why not?" I recently thought, bottling my rich Mongolian Bock. At other times my mind's conversations dwell more on AHA work-related issues.

While bottling an aged and clarified mead I contemplated the AHA's many programs and activities and what they mean to homebrewers: National Beer Judge Certification Program, Sanctioned Competition Program, National Conference and Competition, Beer Enthusiast Catalogue, Great American Beer Festival, judgments and awards, *zymurgy* magazine, attendance of staff at various brew-related conferences, club competitions, visits to club and brewing functions, the beer computer network, books, beer tastings, classes and seminars, legislative and informational services, media interviews and representation, and a database for the homebrewing community. The list, both real and contemplated, grows and changes as the AHA staff assesses our resources, and the needs of

the homebrewing community and the general public.

My mead is golden and sweet. It uses mesquite honey from Arizona. The caps are carefully placed on each bottle. This will be a still mead, with no priming sugar. While I am hoping the fermentation is complete (it's been six months) I recall a time about four years ago when the Board of Directors met for hours on two separate occasions to distill into words a concise mission statement that would guide the association in choosing future activities.

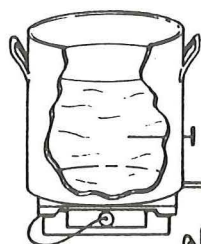
This mission statement appears on page four. It guides us, especially when we are tempted to become involved with all of those wondrous ideas that emerge over a beer or two. Before those important mission-statement sessions there was a time in 1978 when our purpose was stated in the Articles of Incorporation. The other day I pulled those originals out of the files. Now over 12 years old, it was important for me to touch base on those original and still abiding purposes: "... purpose will be solely educational and literary for the benefit of homebrewers and those interested in the art of beer and brewing . . ."

We constantly remind ourselves here at the AHA of the educational nature of our mission and the pride we share as brewers. Teaching ourselves to make quality beer, improving competitions and judging, educating brewers and the general public about beer styles and flavor through festivals, promoting interest and education by wearing an "I brew therefore I am" T-shirt or serving a stout in a "Relax..." mug, working with clubs to bring people together to teach others; it's all part of this idea of improving the quality of our lives by learning to appreciate and respect beer and brewing.

The AHA strives to be responsive to brewers' interests with regard to our educational mission. We've appreciated the pats on the back, but we also appreciate those of you who have offered constructive criticism or negative feedback. It all helps us improve our services.

My capper does its work as it has for 60 years, sealing the bottle for who knows when and where the nectar inside will be enjoyed. Each cap is carefully dried and marked "RMM" (Red Moon Mead, for it was brewed during a total lunar eclipse). The bottles are boxed and stashed, the carboy filled with water and residue-removing bleach, and the basement cleaned.

I slice some smoked sausage, gather a few slices of cheese, some olives, a radish or two and pour myself a brown porter and relax before retiring. It's satisfying to know I have a lot of beer that's aging and getting better.



GRAIN BREWERS !

15 GALLON - 3 VESSEL

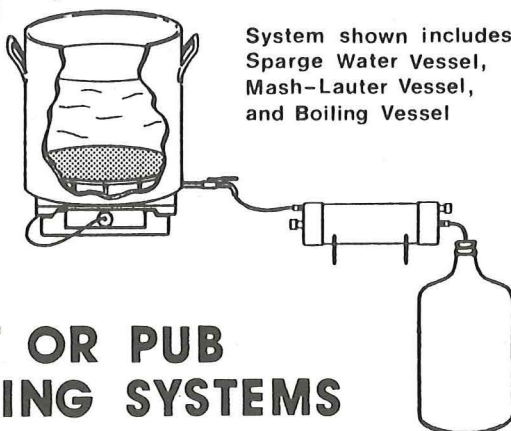
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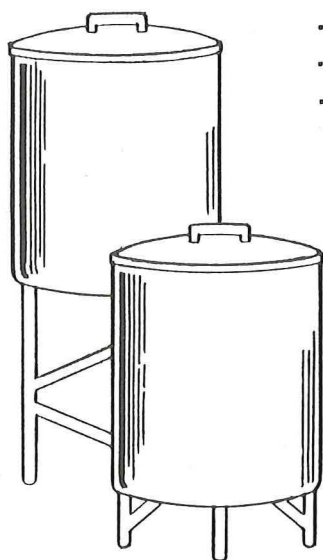
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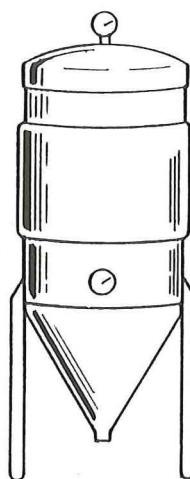
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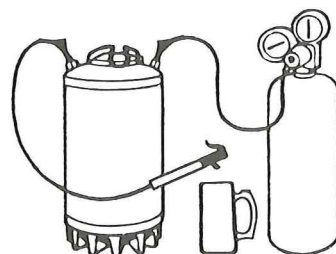
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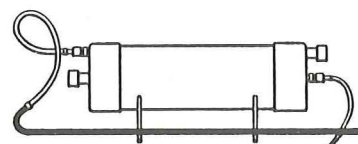
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DEAR ZYMURGY

OUR READERS

Beer Miracles

Dear *zymurgy*,

Everything is going great. New, delicious, surprising and (above all) worry-free beer continues to be made from ordinary tap water here in the City of Brotherly Love. Indeed a miracle! And a pretty damned fun miracle, too! Aren't those yeasties a tenacious lot? Millions of 'em, blind as bats, swimming around in a big fish tank full of beer. A friend noted recently that yeasts really are the ultimate house pets.

A wort in every pot,
Dan Z. Johnson
Philadelphia, Pennsylvania

Brew Hints

Dear *zymurgy*,

I am a librarian for the Philadelphia Orchestra and have been brewing beer for a little over one year now. I have made 19 successful batches ranging from English ales and oatmeal stouts to American steam beer and Continental Pilsener. I really enjoy *zymurgy* and have read many of your back issues. I have two tips that I use in homebrewing which I haven't seen in print in all of my varied reading.

(1) Wear rubber gloves when processing wort and fermenting beer. There are too many germs and bacteria on your skin that can be introduced to your beer and wearing clean latex rubber gloves will keep them from contacting your special brew. Also, gloves really save your hands from irritation (from bleach) when sanitizing bottles and equipment.

Even doctors wear rubber gloves to prevent infections!

(2) A simple way to crush specialty grains is to enclose approximately one-half pound inside a zipper-type plastic bag leaving lots of room for play. Then crack the grains with a heavy marble rolling pin while taking care not to tear the bag. This way the grains stay fresh inside the bag and do not make a mess of dust, crumbs and bits and pieces flying all over the place.

Happy brewing,
Robert Grossman
Haddon Heights, New Jersey



**Watch out when you open this beer
by Ron Page of Middletown, Conn.!**

Yankees Come Down!

Dear *zymurgy*,

I am the Brewmaster (president) of the Brisbane Amateur Beer Brewers (BABBS for short).

Our club is one of the finest in Australia and our members have won every trophy available in competitions throughout Australia.

I would like to invite any homebrewers visiting Australia, if they get to Brisbane, the capitol of Queensland, to give me a ring on 2094637 or contact me at 140 Smith Rd., Woodridge Q4114, Australia. We could down a few Aussie homebrews and, if it's about the fourth Thursday of the month, they could come along to our monthly meeting.

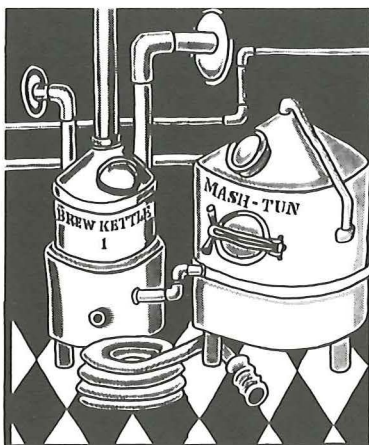
Thank you in anticipation,
John Thorp
Woodridge, Queensland
Australia

Brew Baby

Dear *zymurgy*,

I have been an avid homebrewer for the last 18 months (2,100 bottles so far)! Throughout that time my three daughters, Kate, Krista and Kareena have become my "Homebrew Helpers." I thought the picture of my youngest (Kareena, 2 1/2) reading the latest issue of *zymurgy* was quite amusing (the milk was hers, the beer was mine).

Still brewing wildly,
Steve Andberg
Foxboro, Massachusetts



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Not OK

Dear *zymurgy*,

I have a tale to tell you. I have been brewing for over three years now and I also own a supply shop. I also live in Oklahoma where it is illegal to make beer above 3.1 percent alcohol by weight. I had done some advertising in the local paper when I received a phone call from a man who was interested in making beer. I invited him over to look at a video and to have a beer. He complimented my beer and asked if he could have two so he could take it to his friends. I let him. A few days later, I got a phone call from the Alcohol Beverage Law Enforcement Commission saying I needed a permit to make beer. They said they had tested two bottles. They wouldn't tell me where they had gotten them, but it was evident where they had gotten it. They said that the district attorney said that if I did not stop making it I would be sent to jail with a \$5,000 fine. To make a long story short, I called the Oklahoma State Commission and they said I could make beer if it was below 3.2 percent alcohol and I didn't sell it, which I don't. I spent \$20 in phone calls to do this. I hope you print this so the people in Oklahoma can call their state representatives and get this changed so we can brew beer like everybody else.

Name withheld on request
Oklahoma

Editor's Note: Many of the following letters regarding beer as an alcoholic beverage originally

appeared on the CompuServe Beer Forum. We think they all bring out good points and are worthy of attention. We would like to add the following as the opinion of the American Homebrewers Association on this subject:

The American Homebrewers Association recognizes that alcohol can be classified as a drug in that it can be addictive and/or is a mood-altering substance. We also recognize that all drugs are not the same in their consequences to physical and social well-being. Caffeine, cocaine, aspirin and even sugar can all be classified as drugs. We believe that beer has a rich cultural heritage and deserves a respected place in today's society. We encourage responsible consumption and celebration of this special beverage.

Have a Beer, Pilgrims

Dear *zymurgy*,

This is in response to the Wisconsin schoolgirl who wrote Charlie Papazian asking why alcohol continues to be an accepted form of drug in American culture. I'm sure Charlie responded in a compendious manner, but I, too, wanted the opportunity to respond. I think it is healthy when we question that in which we believe, but I think it is equally important to defend our ideals when they are challenged by those who do not share our beliefs.

There are two words used within her question that call for closer scrutiny. The more bothersome is the word "drug." It is obvious what is

being implied by the use of that word, but I gave the benefit of the doubt and referred to not one, but three English language dictionaries for a definition. Unfortunately, all three gave a similar primary answer—narcotics and/or medicine. I think it is fair to say that alcoholic beverages do not fit the conventional meaning of these words.

So where does that lead? Back to the obvious inference that a drug is a substance with potential for addiction and abuse (ironically enough, this includes narcotics and medicine). Addiction is defined as "compulsive use" or "habitually given to." I would like to point out that even nondrug items can be addictive; witness cigarettes (nicotine) and coffee (caffeine)—both have track records of varying degrees for imposing health risks in our culture. Abuse is defined as improper use or misuse. While alcohol is both improperly used and misused, it does not warrant a prohibitive attitude toward alcohol-containing beverages. Simple aspirin can be consumed in lethal doses and yet no one would want to do without. Automobiles, machinery, guns and a

myriad of other everyday items can be rendered dangerous when improperly used or misused.

The second troublesome word used in posing her question is "accepted." With the exception of Prohibition, there has never been a question of acceptance of alcohol in our culture. Alcoholic beverages are not only a part of our culture, they helped shape our culture. It is widely believed that 10,000 years ago, neolithic man made the transition from hunter-gatherer to an agricultural society. This was done in order to cultivate the grain needed to brew a rough form of beer that was an important source of nutrition—beer provided humans with protein that unfermented grain could not supply. In addition to numerous references in the Bible, wine continues to be an integral part of modern day religious ceremonies. Throughout the millennia, beer and wine were staples in the diet of world cultures and they continue to hold high ceremonial value today. The word "bridal," for instance, is actually bride-ale, derived from times of old when a betrothed

woman prepared a special ale for the guests attending her wedding.

In our own American history, the Pilgrim's landing at Plymouth Rock was made out of necessity. This entry was in the diary of a Mayflower passenger: "We could not now take time for further search...our victuals being much spent, especially our beer." A trans-Atlantic sailing took several months and required large amounts of liquid refreshment. Beer was more healthful than the impure water available. Some of the first and most successful businesses in the New World were breweries. It can truthfully be said that American breweries pre-existed American government and some of the breweries' staunchest supporters also were the leaders of our new nation. Our first president, George Washington, was a brewer as was fellow patriot Samuel Adams. They were joined in their love for beer by Patrick Henry, Thomas Jefferson and James Madison. The American Revolution was fought by soldiers whose rations included one quart of beer a day and it is said Thomas Jefferson composed the first draft of



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General Information

- 931 An Introduction to the American Homebrewers Association
- 932 *zymurgy* Mini-Index 1978-1989
- 933 *The New Brewer* magazine Index 1983-1989
- 934 *The Beer Enthusiast Catalog*
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- bjc The Beer Judge Certification Program Booklet

HERE'S HOW TO OBTAIN THE ABOVE INFORMATION:

- AHA members: It's all free to you but you must enclose 50 cents for each item to cover postage and handling costs. Circle only those items you want.
- Nonmembers of the AHA: Please submit \$1 (\$2 minimum) for each item requested. All foreign overseas airmail requests enclose \$3 extra for postage.

Direct inquiries to: AHA Member Services, Box 287, Boulder, CO 80306-0287 USA.

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SU90

the Declaration of Independence over a draft at his favorite tavern in Philadelphia.

Despite the efforts of Carry Nation, Andrew Volstead and today's neo-Prohibitionists, alcohol continues to be accepted in our culture, and rightly so, for that is not the problem. The problem is our culture's acceptance of the alcohol abuser and a nation that turns a blind eye to the scourge of alcohol abuse.

It would not be fair to deprive the brewer, vintner and distiller of their right to practice their trade. It would likewise be unfair to deprive millions of honest citizens the right to enjoy the fruits of the brewers', vintners' and distillers' labor. We the consumers, however, have the responsibility to enjoy their alcohol-containing products responsibly and in a manner befitting a modern, educated society.

Martin Nachel
Chicago Beer Society
Frankfort, Illinois

No Paranoia

Dear *zymurgy*,

I liked your editorial in the Spring 1990 *zymurgy* (Vol. 13, No. 1). There is an anti-beer/alcohol paranoia out there that we as beer drinkers and brewers must address. I must, however, disagree with your premise that beer is not a drug. (*Editor's note: This premise was not stated in the editorial.*) I feel that denying this will only confuse the issue.

Andrew Weil, M.D., professor of addiction studies at the University of Arizona College of Medicine, says he knows of no culture, except perhaps the people of the Far North, that does not use drugs for spiritual or social reasons. (I even heard stories of some northern tribes that found some psychoactive mushrooms.)

Thus, ingesting drugs for non-medicinal reasons seems a perfectly human thing to do. What we must do, according to Weil, is learn to use these drugs responsibly, and teach others to do the same. Only then will we be able to stop this rabid paranoia.

Chip
CompuServe Beer Forum

Don't Shrink From Facts

Dear *zymurgy*,

Although I can agree with some

of the sentiments of your Spring '90 editorial, I hope you are being careful with your facts. I am a psychiatrist and a homebrewer. Since I've been brewing for five years longer than I've been a shrink, I see my hobby (shared by my wife) as an important part of my life. Over the past few years I have helped at least two other psychiatrists and several physicians in other fields start brewing their own beer. I work at a major state university medical center where many faculty members brew at home.

Despite this degree of acceptance, I still think twice before telling colleagues about my homebrewing. In my opinion, abuse of drugs (including alcohol) is the worst public health problem in this country. In my field, one rarely sees a crazy person who hasn't used drugs or alcohol. Alcoholics clog the health-care system to the point that other folks have less access to treatment for all sorts of illnesses. I can sympathize with the raised eyebrows when I announce that I actually manufacture a drug in my kitchen. One public perception of homebrewing is that it is engaged in by those who could not otherwise afford to guzzle the huge quantities of beer they want. Another is that it is a way to hide the staggering extent of one's consumption.

One new message I read on the CompuServe Beer Forum today reinforces my view that homebrewers are more interested in mass consumption than in enjoyment by hoping that Americans will soon be matching Germans in per capita consumption of beer! Few Americans in these days of "less taste" beer advertising realize that a genuine quality difference exists. Maybe we should be expending more effort in educating the public about true enjoyment of reasonable quantities of beer, and about our role in ensuring a continuing supply of beer worth drinking.

Mark A. Stevens
CompuServe Beer Forum

Home Control

Dear *zymurgy*,

I agree with the concerns, but not the substance, of your Spring *zymurgy* (Vol. 13, No. 1) editorial. We have to face the fact that beer, and

all other alcoholic beverages, is a powerful psychoactive agent—in short, a recreational drug. As homebrewers we are, indeed, homedrug makers.

The problem is that the government has decided that, for most drugs, use is equal to abuse. This is simply a lie, put forward as propaganda in the "war on drugs." In reality, there are caffeine abusers and cocaine users, as well as the other way around. Abuse is not dependent on the choice of recreational drug, but on one's control over the action—are you taking the drug or is the drug taking you?

The government denies these facts because it is easier to control people with clear commands—ambiguities invite people to think and decide their recreational drug use for themselves.

Meanwhile, relax, don't worry, and have some homedrug.

Yours for increased and
altered consciousness,
Fritz Sands
Woodinville, Washington

Babies and Beer

Dear *zymurgy*,

Don't be sucked into this "alcohol is a drug" thing! Sure, alcohol is a substance that can be used for good or harmful purposes, but it pains me to see alcohol put in the same classification as crack, heroin or whatever! The distinction, in my view, is that there are no "moderate" users of crack, etc., while "alcohol" is a constituent of any number of beverages that happen to have a historical and/or cultural place in our lifestyles. I share your concern that some people are alcohol abusers and we need to do everything we can to help these folks with this problem. But I must say again that the fact that there are people who are abusive in their use of alcohol-based beverages (or alcohol without respect to where it comes from) does not necessarily reduce the status of the beverages containing alcohol to the status of "drugs" on a par with heroin, crack, etc. Let's be responsible, but let's not throw the baby out with the bath water!

Jim Kronman
CompuServe Beer Forum

Positive Drugs

Dear *zymurgy*,

Alcohol, without exception, is a *drug*. A drug is any substance that is administered with the purpose of changing the structure or function of the body. It is, therefore, most assuredly a drug, just like aspirin and penicillin. There should be nothing pejorative about the word "drug," but because of those who abuse them a negative connotation has accrued. I know that many of us who are able to use alcohol in a moderate fashion are made uncomfortable by the use (very accurately) of this word.

I think Jim Kronman hit it when he urged me not to class alcohol in with crack or heroin. In fact, like it or not, there are more people addicted to alcohol than to any other drug. Alcohol addiction has caused more crime and disease than any other drug, both historically and last year. More innocent lives have been lost as a result of alcohol abuse than as a result of the use of all other illegal drugs combined. We must be careful not to underestimate the danger of this very powerful drug just because we use it! Denial never got anyone anywhere. If homebrewers as a group try to deny the potential negative effects of the product of our hobby, we are likely to look like one more crackpot group tooting its own horn in ignorance. If, however, we are able to face the negative aspects of our hobby and to address them through frank public discussion, we are more likely to appear educated, concerned, realistic and worth listening to.

Mark A. Stevens
CompuServe Beer Forum

Homeguilt?

Dear *zymurgy*,

Perhaps it would be best for us to preach moderation and the intelligent use of alcohol as a beverage rather than feeling guilty about enjoying quality beer. Granted there's abuse out there, but it's unfortunate that moderate consumption of quality beer (or fine wine or spirits) is being lumped in these days with irresponsible use or with the plague of illegal drugs and the social consequences that this entails.

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Automobiles kill thousands of people in this country annually, but we license and regulate their use while recognizing the importance of public transportation. We neither license nor (in any serious way) regulate consumption of cholesterol and saturated fats, which may wreak as much damage on the user's body—and burden the medical system as severely—as abuse of alcohol. So let's encourage moderation and not feel so guilty about our legitimate enjoyment that we are reluctant to admit it to our peers.

Robin Garr
CompuServe Beer Forum

Beer Insurance?

Dear *zymurgy*,

I am strongly in agreement with the sentiments expressed on the Beer Forum of late. To wit, that alcohol is, in fact, a drug just as caffeine and heroin are. I also believe that the public has no reasonable interest in what I do to myself in private, so long as it does not directly affect their well-being.

I do not believe that raising insurance rates qualifies in this definition; insurance is a sharing of risk, and if you only want to share risk with others you perceive as being "safer," a new pool can be created. For example, I get my auto insurance through 20th Century, a company that is very picky about who they take on. I get good rates because I am privileged to share in this pool.

What is unreasonable is that others want to control my actions rather than allowing me to be responsible for them. This creates a vicious circle where a person doesn't have to be responsible because society has taken control. The less responsible a person feels to society, the more asocial or antisocial they become, and the more necessary it is to pass laws to control behavior, which in turn makes people feel less need to be responsible.

We have laws that make driving under the influence of any substance illegal; is it necessary to make laws against the particular substances as well? I think not, if the DUI laws are vigorously enforced.

Darryl Richman
CompuServe Beer Forum

Drug Differences?

Dear *zymurgy*,

We've all got to face up to the issue of being responsible consumers of beverages that contain alcohol. The problem I have with calling alcohol a "drug" is precisely because to the general public that is most decidedly a pejorative term! We have a bunch of neo-dries running around out there who would just as soon outlaw the consumption of all alcoholic beverages and we've got to be darn careful how we deal with them. Adopting their terminology isn't a good way to begin. While it is technically correct that alcohol is a drug, that isn't the point. The point is that there is a responsible (and beneficial) way for almost everyone to consume a bit of alcohol in wine and/or beer in a way that is both healthful and pleasurable. I don't think that the same case can be made for heroin, crack, speed, etc. *That* is the difference to which I am pointing. The addictive, illicit drugs are just plain *bad*, while wine and beer are entities that can be either a blessing or a curse—depending upon the responsibility of the consumer.

Jim Kronman
CompuServe Beer Forum

Homepolitics

Dear *zymurgy*,

Great Spring '90 editorial intro. Give 'em hell. To borrow a phrase, "a chill wind is blowing." Many people recognize the narrow-minded (read: antidrug, antigay, antisex, antialcohol, anticivil libertarian, antifeminist, and ultimately, anti-individual) hysteria that has invaded our national mindset, but lack any effective means of addressing the public, let alone swaying popular opinion.

This is the homebrewing forum, so I am resisting the urge to suggest that your editorial fits within a broader political analysis, and to suggest what some of the issues of that analysis might be (ok, ok, I'm trying to resist the urge).

Perhaps Charlie should consider running for political office. Your slogan: Homebrew in '92!

Mark Pelletier
CompuServe Beer Forum

ASSOCIATION NEWS

On the Prowl for the 1991 AHA Conference

Plans are already under way for the 1991 AHA National Homebrewers Conference. With its goal to move the conference to new locations around the country, the Association has been visiting possible Conference sites in New England, an area that would be convenient for the large northeastern membership and easily accessible by air to the rest of the country.

More details will be available in the fall *zymurgy*.

BJCP 1989 Contributions Exceed \$2,500

The American Homebrewers Association and the Home Wine and Beer Trade Association contributed more than \$2,500 to help fund the activities of the Beer Judge Certification Program during 1989. The program is now more than four years old under joint sponsorship by the two organizations. The contributions fund ongoing projects and administration.

Judge Certification Program 1990 Sponsors

The Anchor Brewing Co., Boston Brewing Co. and Sierra Nevada Brewing Co. recently came on board as 1990 brewery sponsors of the National Beer Judge Certification Program. Their sponsorships, totaling \$2,000, will directly benefit the BJCP, helping cover the costs of running the program and supplying recognition awards to its participants.

Byron Burch, acting as chairperson for the BJCP committee, recognized this support from the American brewing community as a very important milestone in helping educate the homebrewing community about the qualities of beer and brewing.

Prize Sponsors for 1990 National Competition

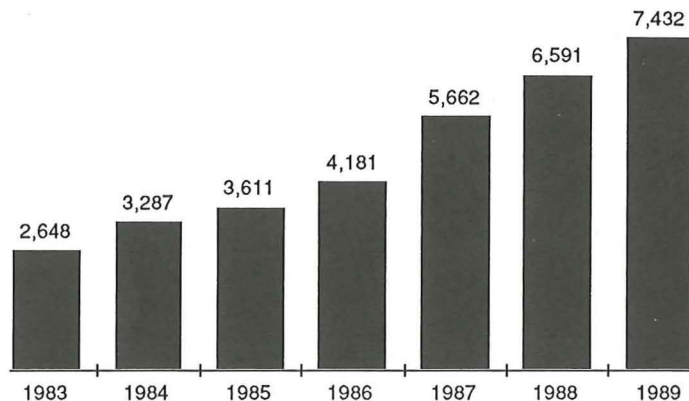
"Our interest is in promoting beer appreciation and recognition of classic styles of beer. Homebrewers have been pioneers in cultivating this interest," announced Dan Kopman, export manager of Young's Brewery of London. Two small, traditional breweries, Young's and the Aass Brewery of Norway, will fly the first-place winners of the Barley Wine Ale and Bock Beer Categories to their respective breweries to observe the brewing of Old Nick Barley Wine Ale

and Aass Bock Beer. Hans Henscien, export manager for the Aass Brewery, added, "We're pleased to be able to contribute and participate in honoring the excellence American homebrewing has achieved in recent years."

The AHA's goal for 1991 is to find additional brewery-trip prize sponsors for 10 of the 23 remaining classes of beer in its National Competition.

Throughout the years the AHA and the competition participants have been especially grateful for the contributions from homebrew shops and breweries for class ribbon and trophy awards. These contributors are recognized in this year's listing of class categories. And we especially thank, for the 10th year in a row, the Homebrewer of the Year Award sponsorship by Munton and Fison, maltsters from Suffolk, England.

American Homebrewers Association Year-End Membership 1983-1989



Beer Enthusiasts Continue to Network via CompuServe

If you have a computer and a telephone, there's no reason to be a lonely homebrewer. The list of participants in the AHA's administered "homebrewing" and "beer and brewing" forums continues to grow. It is not unusual for 10 pages of beer and homebrewing questions, answers and brewful discussion to be posted each day.

Have your questions answered within a day, find resources for hard-to-get ingredients and equipment and find out what the latest beers are at breweries around the country. There are regular on-line beer tasting "conferences" in which everyone is welcome to participate.

Network administrator and AHA staffer Dan Fink, along with homebrewer Robin Garr, check in virtually every evening to see that you're being taken care of.

This service, begun by the AHA along with CompuServe's "Wineforum," is educational for both

members and the general public. To access the beer and brewing forum, simply type "GO WINEFORUM" once you are logged on to CompuServe. For more information and a free starter kit contact the AHA.

Coast to Coast Beer Tasting by Computer

At 3:30 p.m. Pacific Time, on Saturday, June 16, the AHA will host a national, live beer tasting on the CompuServe network. During the Homebrew Exposition National Conference in the Oakland, Calif., Hyatt Regency, the AHA will go on line tasting five different beers. Our guest moderator will be Michael Jackson, who will guide us through a selection of beers. Simply dial up the Wineforum in CompuServe and enter the "Conference Mode (CO)" in the system.

New Directors for AHA Club-Only Competitions

Along with her busy schedule as BJCP administrator and AHA administrative assistant, Anne Blake has taken on the responsibility of the quarterly club-only competitions. The Hail to Ale, Bock is Best, Weiss is Nice and Best of the Fest competitions will be under her brewly appointed direction. AHA staffer Dan Fink will be director of the judging.

After initiating these competitions four years ago, Daniel Bradford will retire to brewing his own and continue with other Association projects as marketing director.

Brewers Publications Kicks off Classic Beer Style Series

Brewers Publications, a division of the Association of Brewers, has released the first in its multivolume "Classic Beer Style Series." Terry Foster's *Pale Ale* is a lively and practical account of the traditional pale ale class of beer. Written for the homebrewer, microbrewer, pub-brewer and beer enthusiast, this first volume has plenty of recipes for five-gallon and one-barrel batches.

Forthcoming this year are Volumes II and III in the series: Dave

Miller's *Continental Pilsener* and Jean-Xavier Guinnard's *Belgian Lambics*. Greg Noonan is working on the fourth volume in the series, *Scottish Ale*.

A sneak preview of Jean-Xavier Guinnard's *Lambics* reveals the use of aged hops in all lambic styles. So store a pound or two of hops at room temperature for two or three years so you'll have the appropriate ingredients. And shop owners, don't discard those old hops yet; there is a beer for them. *Belgian Lambics* is scheduled for release in November 1990.

George Fix Writes Principles of Brewing Science

AHA Board of Advisers member and brewing industry consultant George Fix has written a new book titled *Principles of Brewing Science*. Published by Brewers Publications, this 246-page book is a stand-alone guide to the biochemistry and chemistry of brewing, offering the reader a comprehensive picture of the ingredients and reactions that create desirable and undesirable beer flavors.

AHA Recognizes Key Role of Homebrew Clubs

In a continuing program to inform both members and nonmembers about beer and brewing news, informational "press" releases are mailed regularly to all homebrew clubs in the United States, Canada, New Zealand and Australia. The AHA recognizes the key role that homebrew clubs and their participants serve in promoting a responsible attitude toward homebrewing and educating the public about homebrewing and beer appreciation. It is estimated that nearly 5,000 homebrewers belong to 140 clubs. Through regular meetings, events and informative newsletters, clubs provide a valuable educational service.

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ing reference library of books, magazines, videos and other publications more accessible for use by members and the general public. Whether it's for a short "hello," use of the library or for meetings with our staff, visitors are always welcome. Our offices are located at 734 and 736 Pearl St. in Boulder and we are open from 8 a.m. to 5 p.m. weekdays.

On the Road

While in Toronto Feb. 13-17 for a filming of a three-part television series on homebrewing, AHA President Charlie Papazian met with homebrewers and shared a beer with *Canadian Beer Magazine* editor Alan Stokell. The television series, scheduled to air later this year on Educational TV Ontario and possibly in the United States, promotes the art of homebrewing to the general public.

In his role as AHA National Conference Director, Charlie met with San Francisco Bay Area homebrew clubs the weekend of Feb. 3. This meeting served as a preconference informational preview of activities at the conference, the purpose of which was to find ways the AHA could better accommodate California homebrew clubs' enthusiasm for helping host the convention.

In April Charlie traveled to Portland, Maine, and Boston to inspect possible 1991 conference sites. While there he visited with area homebrewers and managed a side trip to Burlington, Vt., to visit with author, homebrewer and brewpub owner Greg Noonan and other beer enthusiasts. Late in April Charlie's travels took him to Jamaica to attend the Master Brewers Association of the Americas District Caribbean annual meeting, a meeting of dozens of small breweries operating in the Caribbean.

Representing the interests of homebrewers, Charlie attended the Home Wine and Beer Trade Association Convention in Reno, Nev., and gave a presentation on beer aroma recognition. Also in May Charlie was invited to participate on a "Quality Control Panel for Microbrewers" session at the American Society of Brewing Chemists annual convention in Fort Lauderdale, Fla.

Daniel Bradford, AHA marketing director and director of the Great American Beer Festival, met with officers of The Beer Institute in Washington, D.C., to discuss the Association's educational activities within and outside of the industry.

AHA-Sanctioned Competitions Serve a Primary Purpose

The AHA encourages any individuals or persons to take advantage of the AHA Sanctioned Competition Program. Many organizations are under the impression that the program is for members only or that start-up competitions do not qualify for sanctioning. These are misconceptions. The primary educational purpose of sanctioning programs may be confused with the activities of the Beer Judge Certification Program, a program whose activities are regulated by a joint HWBTA and AHA committee.

The AHA Sanctioned Competition Program is designed to help any group improve the quality of its homebrew competition by providing important information and convenient registration and recipe forms. Participants are required to use the most qualified judges whenever pos-

sible and agree that they will, to the best of their ability, run a competition that will benefit its participants. For more information contact the AHA.

As of May 1, 30 competitions were sanctioned by the AHA in 1990.

1990 Great American Beer Festival

With the anticipation of an even greater number of beers and attendees, the Great American Beer Festival will be at a larger and more accommodating hotel and exhibit hall (nearly twice the size of last year's hall) in the Denver, Colo., area. The Ninth Annual GABF will be at the 30,000-square-foot Merchandise Mart and the Inn at the Mart on Friday and Saturday, Nov. 2 and 3. For room reservation information at the Inn, call (800) 842-4415.

National Microbrewers Conference Set

The AHA sister organization, the Institute for Brewing Studies, will hold its annual National Microbrewers and Pubbrewers Conference and Trade Show Monday through Wednesday, Aug. 27-30 at the Marriott City Center Hotel in Denver, Colo.



The American Homebrewers Association's
Fifth Annual
Weiss is Nice
Competition

Send your club's best wheat beer to us by July 27th. Three bottles per entry, \$5.00 fee. Use AHA sanctioned Competition entry and recipe form. All clubs registered with the AHA are eligible.

Send entries to: Anne Blake/Weiss is Nice,
American Homebrewers Assn., 736 Pearl St., Boulder, CO 80302.
Call (303) 447-0816 for details and rules.

BREW NEWS

MIKE SANDROCK

Kansas City Bier Meisters Regional

The Seventh Annual Kansas City Bier Meisters Regional Homebrew Competition went very well. The 159 entries exceeded the number of entries in any previous Kansas City Bier Meister competition and represented brewers from 17 clubs and 15 states coast to coast. Best of show was taken by Rick Mayer (unaffiliated) for his medium-body pale ale. The first runner up was Jay Ankeney of the Maltose Falcons, for his sweet stout. First place in the club awards was won by the Kansas City Bier Meisters. The second-place club was the Maltose Falcons.

The Oregon Brewers Festival

Sponsored by the Oregon Brewers Association, the Festival will be held at Portland's Waterfront Park, July 20 to 22. Enjoy music, food, hop and malt displays, and the products of 40 North American breweries. For more information write PO Box 12247, Portland, OR 97212 or call Kurt Widmer at (503) 227-7276.

Antarctic Brew

Harold Aschmann, a member of the Inland Empire Brewers of Fontana, Calif., brewed an Amber Lager in January not far from the South Pole. Aschmann, a glaciologist with Cal Tech University, was in Antarctica with a research team, and had stocked up on homebrew supplies at

The Home Brewery in Fontana before heading south.

The beer was brewed at an isolated research station called Camp Upstream B. It is occupied only during a very short time during the Antarctic summer, causing the brewing process to be very rushed, said Sam Wammack, secretary of the Inland Empire Brewers.

Aschmann said that although there was no aging time, the beer was consumed immediately and "enjoyed by all there." He reports that it was not the first beer ever brewed in Antarctica, but the club believes it can claim the most southerly beer ever brewed. Unless penguins have been doing it all along, that is.

Brewers Seek Pharaoh's Secret

British brewers and archaeologists plan to visit the ruins of an ancient royal brewery to see how ancient Egypt made its beer. Investigators will read hieroglyphics, and want to find any tiny amounts of ancient beer residues left in pottery.

If the researchers figure out how to duplicate the Egyptian beer, Scottish and Newcastle Breweries PLC may even offer it in British pubs. According to an Associated Press report, the project will be based on excavations at Tell-el Amarna, an ancient Egyptian capital located about 190 miles south of Cairo. The royal brewery is thought to be attached to a temple built by Queen Nefertiti, who was the leading wife of the father of Tutankhamen.

No one knows what the Egyptian beer tasted like, but wall paintings and texts suggest there were several different beers, ranging from thick ales to lighter beers. Wall paintings depict courtiers vomiting after getting drunk on beer, and another painting shows the Queen pouring her beer through a strainer to remove lumps of gruel. The beer must have been of great importance. As Barry Kemp of Cambridge University said, "The pyramids were built on a diet of bread and beer."

Democracy Is Great

Beer lovers in the famed brewery town of Plzeň are trying to mix party politics with the politics of partying, according to a report out of Prague. A group of beer drinkers has formed its own party to run in the Czechoslovakian elections. The country ranks second in Europe in per capita beer consumption.

"The main objective of the party is to decrease the price of beer while increasing its quality and consumption," the newspaper Mlada Fronta said. The new party also wants to proclaim 1991 the "Year of Czechoslovak Beer."

Page Wins New England Homebrew Award

Ron Page of Middletown, Conn. was named New England Homebrewer of the Year for the second year in a row. The award is based on a brewer's performance in three regional homebrew competitions. Ron's beers won five first places, four second places

CALENDAR OF EVENTS

1990

June 13	Final round of judging for the AHA National Homebrew Competition , Oakland, Calif.	Aug. 4	Weiss is Nice. AHA Sanctioned Club-Only Competition . Entry deadline is July 27. Contact Anne Blake at the AHA, (303) 447-0816.
June 13-16	AHA 12th Annual National Homebrewers Conference, Oakland, Calif. Contact the AHA at (303) 447-0816.	Aug. 27-30	National Microbrewers Conference, Denver, Colo. Contact the Institute for Brewing Studies at (303) 447-0816 for information.
July 14	Wisconsin State Fair Amateur Homebrew Competition, Wisconsin State Fair Park. AHA Sanctioned Competition . Entry deadline is July 10. Call Jerry Uthemann at (414) 327-2130.	Sept. 15	Third Annual L.A. County Fair Home Brewing Competition, Pomona, Calif. AHA Sanctioned Competition . Entry deadline is Aug. 17. Call Dennis H. Barthel at (818) 988-2600 or (818) 884-8330.
July 14	KQED International Beer and Food Festival, Concourse Exhibition Center, San Francisco, Calif. Call (415) 553-2200.	Sept. 22	Scottish & Newcastle's Renaissance Pleasure Faire Home Brewers Competition, Novato, Calif. AHA Sanctioned Competition . Entry deadline is Sept. 17. Contact Wells Twombly II at (415) 892-0937 or (707) 769-0343.
July 21	Santa Clara County Fair Homebrew Competition, Santa Clara County Fairgrounds, San Jose, Calif. AHA Sanctioned Competition . Registration deadline is June 25. Open to residents of South Bay counties only. Contact Robert Hight at (408) 247-6853.	Sept. 26	First in a three-session Beer Evaluation Course. Subsequent sessions will be held on Oct. 3 and Oct. 10 in Boulder, Colo. All sessions will start at 7 p.m. Contact Dave Welker at (303) 442-5748 or Jim Homer at (303) 538-2422.
July 21-22	Oregon Brewers Festival, Waterfront Park, Portland, Ore. For details contact Widmer Brewing Co. at (503) 227-7276 or Bridgeport Brewing Co. at (503) 241-7179.	Sept. 29	National Beer Judge Certification Exam. Held at Mid-South Malts, 2537 Broad Ave., Memphis, TN 38112 at 8:30 a.m. Contact Chuck Skypeck at (901) 327-7191, (901) 685-2293 or (901) 324-2739.
June 24	Outlaws Round-Up, Brooklyn, N.Y. AHA Sanctioned Competition . Entry deadline is June 16. Contact Paul Haitken at (718) 447-2904.	Oct. 6	Farmer Fair Beer Tasting and Competition, Riverside, Calif. AHA Sanctioned Competition . Entry deadline is Oct. 3. Contact John S. Thomas at (714) 676-0538 or (714) 676-4668.
July 28	Skagit Open Amateur Beer Competition, Mt. Vernon, Wash. AHA Sanctioned Competition . Entry deadline is July 20. Contact David Bigge at (206) 293-8070 or (206) 293-8278.	Nov. 2-3	Great American Beer Festival, Denver, Colo. Contact Daniel Bradford at (303) 447-0816.
Aug. 3	The Alamo Cup, San Antonio, Texas. HWBTA Sanctioned Competition . Contact Phillip Manna at (512) 697-9521.	Nov. 10	Best of the Fest. AHA Sanctioned Club-Only Competition . Entry deadline is Nov. 2. Contact Anne Blake at the AHA, (303) 447-0816.

People wishing to list events should send the information to *zymurgy* Calendar of Events, PO Box 287, Boulder, CO 80306-0827.

Notes to competition organizers: The AHA must receive written confirmation that a competition has been sanctioned by the HWBTA from Pat Baker, Sanctioned Competition Program codirector, before announcing the event in *zymurgy*. Competition organizers wishing to apply for AHA sanctioning must now do so at least two months before the event.

and one third-place award. The New England Club of the Year award was won by the Boston Wort Processors.

Europe's Finest Hops

Some unique packaging is allowing the Massachusetts firm of Crosby & Baker to bring fresh European hops to America. Crosby & Baker has teamed up with British hop merchant Morris Hanbury. Morris Hanbury compresses whole leaf hops into 1/2 ounce bungs without breaking the lupulin glands, and vacuum packs them in quantities as small as 10 per pack. This allows the

hops to remain fresh until opened. Hop varieties available are Hallertauer, Hersbrücker, English Fuggles, Styrian, Goldings and Czechoslovakian Saaz.

Maltose Falcons Honored

The Maltose Falcons Home Brewing Society—the largest and oldest homebrew club in the United States—was named California's 1989 "Home Brew Club of the Year." The award is presented yearly by the Anchor Brewing Co. to the California homebrew club that achieves the highest ratings in promotion of qual-

ity homebrewing, training new brewers, participation in public events, instruction in the National Beer Judge Certification Program, promoting and organizing homebrew competitions, and a high ratio of homebrewing awards from competitions, including the California State Fair at Sacramento.

Fourth Annual Northwest Ale Festival

The Microbrew Appreciation Society will again produce the only week-long ale festival in the country, June 18–23 at Cooper's Northwest

Micro and Pubbreweries

United States

Openings

Barley's Brew Pub—Phoenix, Ariz.
Hops Brewing Co., Scottsdale, Ariz.
Back Alley Brewery and Bistro, Davis, Calif.
Sudwerk Privatbrauerei Hübsch, Davis, Calif.
Sheild's Brewing Co., Ventura, Calif.
Fullerton Hoffbrau, Fullerton, Calif.
Los Angeles Brewing Co., Los Angeles, Calif.
Gordon Biersch (No. 2), San Jose, Calif.
Walnut Brewery, Boulder, Colo.
Breckenridge Brewpub, Breckenridge, Colo.
New England Brewing Co., Norwalk, Conn.
Market Street Pub, Gainesville, Fla.
Chicago Brewing Co., Chicago, Ill.
Mill Bakery, Brewery and Eatery (No. 4), Baton Rouge, La.
Great Northern Brewing, Columbia Falls, Mont.
Mill Bakery, Brewery and Eatery (No. 5), Charlotte, N.C.
Loggerhead Brewing Co., Greensboro, N.C.
Abbott Square/Buffalo Brewing Co., Buffalo, N.Y.
Hungry Charlie's, Ithaca, N.Y.
Hoster Brewing Co., Columbus, Ohio

Roger's Zoo, North Bend, Ore.
Thompson Brewery, Salem, Ore.
Old Dominion Brewing Co., Ashburn, Va.
Mountain Brewers Inc., Bridgewater, Vt.
Fort Spokane Brewery, Spokane, Wash.

Closings

Under the Oaks Brewery, Ojai, Calif.
Wallaby Bobs, Cincinnati, Ohio
Kuefner Brewing Co., Monroe, Wash.

Canada

Openings

Madawaska Tavern, Arnprior, Ontario
Flying Dutchman Hotel/Lighthouse Brewpub, Bowmanville, Ontario
Baccantes, Newmarket, Ontario
Crocodile Club (No. 2), Montreal, Québec

Closings

Calgary Interbrew, Calgary, Alberta
Mr. Grumpp's Restaurant, Richmond Hill, Ontario
Atlas Hotel, Welland, Ontario

AHA Sanctioned Competitions

New York Winter Warmer

There were 22 entrants in the New York City Homebrewers Guild Winter Warmer last December. The Best-of-Show winner was Jeff Silman of Brooklyn, N.Y., for his Barley Wine. Other winners were Phil Green of Elizabeth, N.J., for his first-place holiday ale and Tom Bedell of Merrick, N.Y., for his first-place porter.

Trub Open

Steve Levison took best of show at last October's Trub Open in Carrboro, N.C. Steve's Cranberry Raspberry Mead won in a field of 75 entries. Rick Rinehart was the runner up.

New England Regional

Over 250 beers in 15 categories were reviewed by 35 judges in the

Eighth Annual New England Regional Homebrew Beer Competition in Westport, Mass., last March. The two-day affair, sponsored by homebrew wholesalers Crosby & Baker, also included panel discussions, a tasting and sensory perception seminar and a three-hour judging exam.

1990 best of show honors went to Neil Patel and Tucker Carlson of Hartford Conn., for their porter. Other winners and their categories were: Mike Fertsch of Woburn, Mass., American light, Continental light and Weizenbier; Mike Merrill of Voorheesville, N.Y., pale ale; Ron Page of Middletown, Ct., fruit beer, Bock and Oktoberfest; Seth Schneider of South Dartmouth, Mass., steam beer; Bill Schaefer of Middletown, Conn., brown ale; John Krauss of Greenfield, Mass., Continental dark; Jim Post of Newtown, Conn., stout; Benjamin

Cox of Monroe, N.Y., strong beer; Noel Carlson of Durham, N.H., mead ale; and Wendell Choinsky of Germantown, N.Y., odd ale.

San Francisco Club Wins Hail to Ale

Chuck Artigues of the San Andreas Malts won the Hail to Ale club-only competition with his India pale ale. The contest had 47 entries—twice as many as other National Club Competitions.

Of particular interest was the previous success of Chuck's beer. It won its category in the Bay Area Brew-off and also took best of show.

Second place went to Tom Kapacz of the Barley Bandits, Huntington Beach, Calif. Third place went to Parker Race of the Troy Homebrewers, Troy, N.Y.

Alehouse, in Seattle, Wash. Two Northwest breweries will be highlighted each night of the festival. Both ales and lagers will be featured. Admission is free, but tips collected by celebrity bartenders in attendance will be donated to hunger relief. Highlights of the event include door prizes, live judging of a homebrew contest (the entry deadline has come and gone), and a breweriana swap meet. For details, call (206) 365-5812.

Fire at Wyeast

In late April, fire destroyed the building that houses Wyeast. Fire department officials speculated that a wiring malfunction caused the blaze. Luckily, the company is a model of preparedness. In addition to being insured, a stock of the main retail base cultures was kept off-site. However, even the on-site yeast cultures survived this particularly warm fermentation. After the fire department's quick response, the refrigerator containing the yeast samples was opened. Staff members were able to clean the soot off the slant labels and read the ID numbers with a magnifying lens. The samples were rushed to a lab within eight hours, where it was discovered that cells still survived. At the time of this publication, Wyeast is up and running.

Two TV How-Tos

Videocraft Classics has released two homebrew videos, entitled *Making Great Beer at Home* and *Making Fine Fruit Wine at Home*. Both videos feature an award-winning brewer demonstrating how to create a wide variety of delicious libations in your own kitchen. For more information, write Videocraft Classics at 1790 Broadway, Suite 701, New York, NY 10019.

New Malt Extract

The Best Malt Extract (BME) Co. is advertising a "freshly mashed" extract that "looks and smells like fresh grain malt." In four different types—Munich Gold, Vienna Amber, Dark and Weissbier—the extract has no caramel coloring, corn syrup or any other adjuncts or additives. It is made with only malted barley and

water or malted wheat and water. For more information, contact them at PO Box 291, Staten Island, NY 10305.

New Mead in New York

Wayne Thygesen and Bob Stevens have begun producing Odin's Mead in Greenwich, N.Y. Thygesen was formerly a pharmacist, but has been brewing since he was 13 years old. Stevens is a beekeeper, and president of the Empire State Beekeeper's Association. The two hope that, in addition to providing consumers with a delicious alternative to fruit wines, their meadery will provide a market for sagging statewide honey sales. When contacted in February of this year, the meadery was limited to New York sales, but there are plans to expand.

Surprise, Surprise

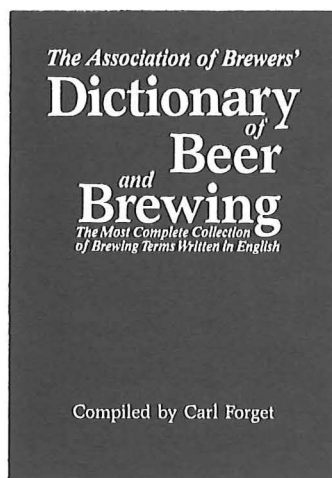
Plans by Asahi Breweries Ltd. to build a plant in Denver came as a surprise to Colorado officials and Adolph Coors Co. Coors has a licensing agreement with Asahi, which is the third largest brewer in Japan. The plan to build a 100,000-barrel plant near Denver first came to light in a Japanese newspaper.

Last Call

Pubgoers in western England can now find a different kind of heaven, in any of 10 pubs owned by the Little Pub Co. For \$8,000, anyone can have their ashes interred beneath their favorite barstool or under the bar. Sort of lends new meaning to the phrase, "dying for a pint."

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JACKSON ON BEER

MICHAEL JACKSON

Out on the Ice

I recently found myself in the middle of an icefield about 15 miles from the town of Juneau, Alaska. A helicopter had deposited me there for a picnic with a couple of local brewers.

We landed in soft snow on top of Two Glacier Lake, a mile-wide expanse of solid ice circled by mountain peaks reaching four and six thousand feet. Between two of the peaks, converging glaciers formed a frozen 1,000-foot-high waterfall so thick it appeared bright turquoise against the white snow.

At the top the ice was shaped like pointed teeth. Every now and then a tooth loosened by melting would fall the thousand feet, sending chips of pulverized ice down in a plume of hail and causing a noise the local Tlingit Indians call "white thunder."

Beyond the immediate peaks, the mountains stretched for 200 miles.

In the baggage compartment of the five-seater helicopter we carried a folding picnic table and chairs, a boiled Alaska King Crab, a side of smoked Chinook salmon, a large packet of cream cheese, a loaf of sourdough bread and an assortment of beers, including a rare smoked porter.



I know of only one smoked porter anywhere in the world, and I am very fond of it. Indeed, I am prepared to go a long way to indulge in it.

The week in question was proving to be arduous but rewarding. Beginning with a writing deadline, then a trip to Burton and from there a return trip to the Guild of British Beer Writers awards dinner in London.

'Round midnight I got home to find a message concerning a trip to Alaska, about which there had been some uncertainty.

The trip was on—I would have to get up at about 6:30 a.m.

When I arrived in Anchorage it was early evening my time, but mid-morning locally. A journey to

Alaska from England stretches the most resilient body clock because it lies beyond any continental American time zone and is more than two thousand miles wide.

Worse still, I had to hang around in Anchorage until mid-afternoon for a half-hour local flight to Cordova, followed by a similar hop to Yakutat. Finally, there was to be a further jump to Juneau, the capital (pop. 25,000), which also is the home of

Alaska's only brewery, the Alaskan Brewing Company.

Then, on this last leg, the pilot informed us that bad weather in Juneau might force us to overfly.

I had been traveling for about 18 hours. My body clock was saying 3 a.m. and I had not touched a decent beer in about 28 hours.

Now, almost above Juneau, where lay that magnificent smoked porter, the pilot was threatening to fly clean out of Alaska and across the border into Canada, to land about 1,000 miles away in Seattle.

He made one pass over Juneau and then another. After a third, he decided to attempt a landing. We got down. This was just as well—Juneau can be reached only by air or sea. It has no road links with

other cities; the road ends at the edge of town.

By the time my body clock registered 6 a.m., I was settling down to a dinner of Alaskan halibut, and looking forward to a helicopter trip at sunrise.

My breakfast partners were Geoff and Marcy Larson, proprietors of the brewery, a splendid enterprise that made its first beer three years ago.

The Alaskan Brewing Co. may be a very successful micro, but it does not run a helicopter. That was hired for the morning. Why they wanted to take me for breakfast on the icefield is still not entirely clear to me, but it was fun and did demonstrate the sustaining, warming powers of a hearty porter.

The malt for the porter had been smoked over alder—one of the principal local woods, along with Sitka spruce. The brewery, located in a pine-clad industrial building, sits opposite a similar structure that houses a fish smokery.

Together, the brewery, a couple of fish smokeries and a coffee-roasting company occupy a small industrial estate in a neighborhood called Lemon Creek, an inlet in the barrier of snow-covered mountains that towers behind Juneau.

The malt was smoked across the

street in an oven that normally burns wood to cook and flavor salmon. The smoked porter was conceived by Geoff and Marcy as a local specialty for Christmas and produced to an original gravity of 1.055, from four malts—crystal, Munich, chocolate and black—all smoked.

Two hops were used—Chinook and Willamette. A top-fermenting yeast was used at ale temperatures.

The Alaskan Smoked Porter is almost black, with ruby highlights. It has a massive head formation and leaves a dense lacework.

In bouquet and palate it is smoky enough to satisfy the natives of the German malting town of Bamberg, but full of complexity, with a mellow woodiness, a faint hint of fruit, a dash of chocolate, a slight chewy maltiness and an oily finish that sticks to the ribs in the cold of Alaska.

It is both distinctive and delicious. The brewery also makes a notably soft-bodied, fruity, pale ale; a remarkably smooth and malty Altbier called Alaskan Amber that is its principal product, and a variety of seasonal brews for different times of the year.

I have greatly enjoyed a tawny Autumn Ale, full of hop aroma, but have yet to taste the summer wheat beer.

These beers have their origins in a dream of frontier life. Geoff Larson grew up in North Dakota and Marcy in Florida, but they shared a love for the outdoors.

They moved to Alaska intending to spend time kayaking, camping and mountain climbing. Somewhere in the mix of Alaskan resourcefulness came homebrewing.

Geoff had been a chemical engineer for a gold mine near Juneau, and Marcy was a bookkeeper at a ski resort. Eventually they decided they could better use their skills working together, making something they both enjoy.

They are manifestly fine brewers, going to great trouble, especially in their various regimes of fermentation and maturation, to enhance the distinctiveness, character and complexity of the styles they produce.

To start their brewery they raised a half million dollars from almost 100 shareholders. In their first year they made 1,500 barrels. This year, their fourth, they will top 4,000. They hope to reach 8,000—which would make the business comfortable—in five or six years.

Geoff and Marcy, who are in their early 30s, are putting in some pretty long hours. Brewing is round the clock with 10 permanent employees and a half dozen part-time workers.

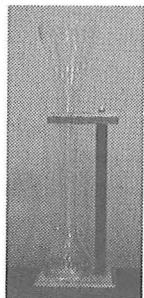
Life has not been without its hiccups. At first they called their beer Chinook, after the wind and a species of salmon. This caused some confusion because of the hop variety of the same name (which they use, but not exclusively). There also was a homebrew shop called Chinook and a winery in Washington state.

Now Geoff and Marcy are emphasizing the word "Alaskan."

I met a fellow Briton in Juneau who was most concerned about Alaskan Amber Beer. I met him at the Red Dog Saloon (where they still have a gun checked, but never reclaimed, by Wyatt Earp).

My drinking buddy was a petroleum engineer with British Petroleum at Prudhoe Bay, about 1,500 miles north. His concern was that Alaskan Amber is hard to sample there. BP simply did not permit the staff at Prudhoe Bay to drink—on or off duty.

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Homebrew Never Tasted So Good



want to relate a story about brewing beer in Antarctica. I completed my third (and final) season on the "Ice" in February 1989 with Antarctic Development Squadron 6, home ported at Point Mugu, Calif.

Several friends and I were in the Enlisted Club during Deep Freeze 88, talking about how bad the beer was down there. We decided there were several reasons; perhaps it had formaldehyde in it or had been frozen and thawed so many times it tasted terrible. Actually I never did any serious checking to find the real reason. I was afraid the results might destroy my love of beer.

What we did accomplish during this all-daylight evening of unqualified research was to decide we were going to find out how to make beer when we got back to the States.

I kept my word and ordered a kit from a magazine (I didn't know about *zymurgy* back then). Upon reading the small instruction booklet, I was surprised at how easy brewing was. I made my first batch of homebrew with no trouble and had visions of great-tasting beer on my next deployment to Antarctica.

Naturally, I knew there would be some hurdles to get over before my new-found hobby would work on the Ice. How could I boil the wort without setting off the fire alarms, what would I need to take with me and how would I get it through New Zealand customs (they're a pretty strange lot)?

Luckily, the phone book had a listing for a brew shop not more than 12 miles from my apartment in Ventura, Calif. They had books, ingredients and recipes, but most important was their advice. I know they were glad when deployment finally started and I was gone.

I worked all summer brewing beer and reading to make sure I knew what I was doing and that I would have everything I needed.

One Sunday afternoon my wife and I invited over the friends who had agreed to brew beer. I had three batches for them to try and I planned to brew a batch that day so they could

Brewing at the Bottom of the World

see how easy it is. But although they were still willing to help fly supplies there, no one was willing to brew. I guess the big concern was that they would see their careers go down the drain with the beer.

Their flying status with the squadron helped immensely, but I had to divide up the equipment among five aircraft, and some I had to mail.

My only problem with New Zealand customs concerned seven cases of empty beer bottles. They were confused as to why I was taking empty beer bottles to the Ice when most people try to smuggle in full ones. When I told them it was for research, they just smiled and gave them back. I was really surprised to find only two had broken when they arrived.

I got to McMurdo Station, Antarctica, about a week before my brewing equipment arrived. My roommate knew I was planning on brewing beer but I don't think he was quite ready for the magnitude of the project. When the parts started arriving he wondered where he was going to sleep and really did a double take when I unpacked the corn sugar.

I started brewing almost immediately, using a hot plate to boil the wort. There was a deep sink in the head with which to sanitize
t h e

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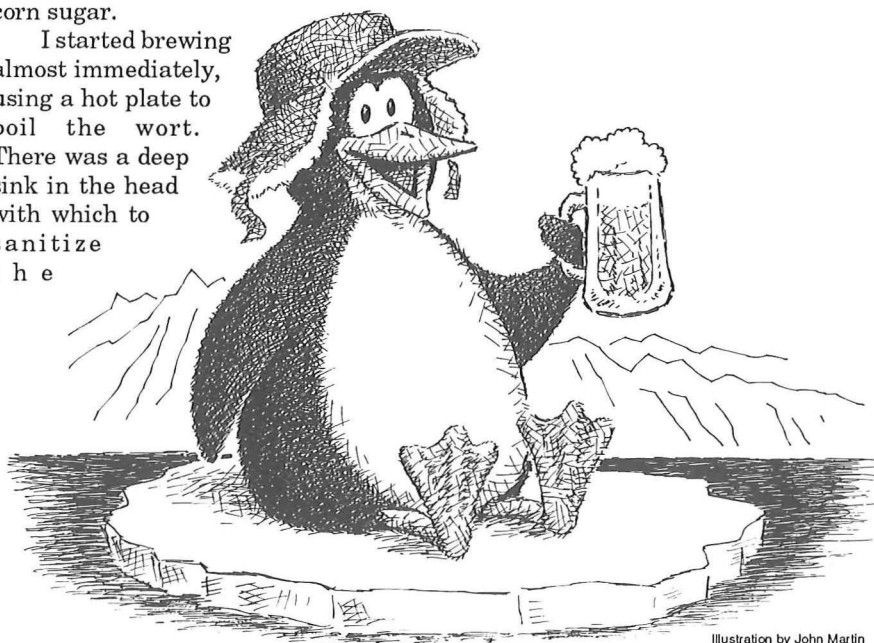


Illustration by John Martin

GLEN E. EICKMAN

fermenter, but after soaking it I noticed there was a black substance in the bottom. Worried that not only my beer was ruined but the entire population of McMurdo Station was doomed, I called the water plant. They explained that the substance was volcanic ash that had entered the plumbing system because we

were living on an active volcano.

Brewing was easy to do even in a small barracks room, but the biggest problem was chilling the wort. The barracks are kept at 85 degrees F (30 degrees C), so I relied on the world's largest freezer and set my fermenter on the back steps. I left the window cracked while at work to keep

the well-heated room at about 65 degrees for fermentation.

After I got the first batch bottled I heard a terrible rumor that some Kiwi's were brewing, also. Sure enough, two of the kitchen helpers were brewing. They had a pretty good setup for getting the beer started but they were using whatever bottles they could find, including ketchup bottles, jelly jars and whiskey bottles. The majority of their brew eventually blew up. Not wanting to prevent anyone from enjoying homebrew, I eventually gave them two cases of my bottles and loaned them my capper, an extra hydrometer and a copy of *Complete Joy of Home Brewing*.

My first batch of lager had no time to age before there was a party and yours truly was called on to save the day. After donating one case for the occasion, I found out how many friends I had in Antarctica.

After that party people stopped by to buy homebrew, but I never would sell it. Something as treasured as fresh beer in Antarctica is to be shared a bottle at a time.

I was trying to get someone to take over the tradition for the future of homebrewing in Antarctica. On Thanksgiving Day a fellow beer lover and camping buddy, Sue, stopped by to see how homebrew was made and ended up helping. The beer we made that day was some of the best made on the Ice. Several other curious people stopped by that day and there never again was a problem getting help.

My roommate Steve and I had five different batches of beer, all nicely aged. In Antarctica that meant two weeks. So invitations were sent out. Since the South Pole has already been discovered and Mount Erebus climbed, I'm laying claim to the first homebrew tasting ever held in Antarctica. It was quite the event. There were some very notable people there and the band was outstanding, but the biggest hit was "Wish It Were March Beer," a beer brewed in Antarctica for Antarcticans. It was actually very good and the oldest of the lot (five weeks). It probably meant a lot to people because when March comes we are all home and not wishing anymore.

If there is a moral to this story it has to be that homebrew is where the

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heart is (and desire) and sharing a treasure like homebrew in a place like Antarctica can sure win friends and influence people.

If anyone cares to dispute my claim for the first homebrew event in Antarctica, please drop me a line, and maybe we can exchange recipes. The recipes that haven't worked are probably because I didn't come up with the correct percentage of volcanic ash.

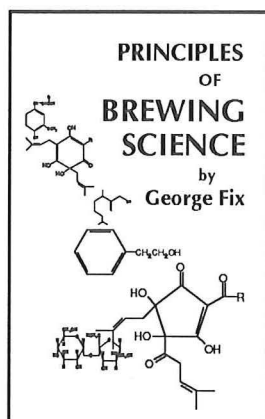
Maybe in some of Charlie's treks around the world he might want to talk to the National Science Foundation and get a research grant for brewing beer at McMurdo Station or the South Pole. I know he would be a welcome addition to the residents down there.

Glen E. Eickman is serving in the U.S. Navy stationed at Sheppard AFB, Texas. He started brewing May 1988. He has made three deployments to Antarctica with Antarctic Development Squadron 6 (VXE 6) in support of Operation Deep Freeze '87, '88 and '89.



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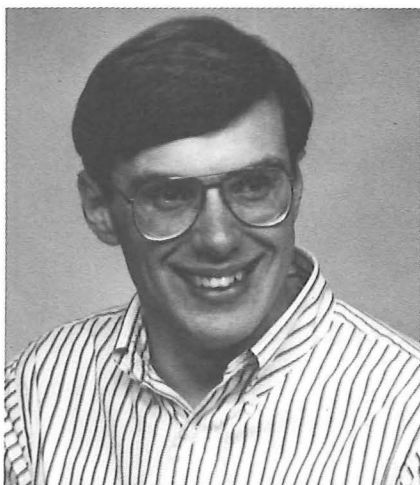
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M

y memories of Czechoslovakia always include smoke. It's as if every village, tavern

and building were enveloped in fog. The smoke in Czechoslovakia comes from everywhere: cars, cigarettes, industry and fireplaces. The greatest contributor is the soft, high-sulfur coal burned during the chilling Czech winters. In the middle of December, when every fireplace is stoked high, village buildings are nearly hidden by a yellow haze and windless days produce fog-filled valleys where smoke lingers.

While driving through this foggy landscape one December day, I came to associate the winter smokiness of Czechoslovakia with Pilsner Urquell. My parents were driving my wife Holly and me along snow-covered roads from Munich to Prague, where they live. Unlike the German autobahn (where we sped by hopless hop stands covered by a film of snow) the Czech roads were uncleared and had been covered with cinders to increase traction. After hours of somewhat slippery driving, we stopped at a small roadside restaurant that served "parkies" (sausages) and "pivo"



JONATHON B. FREY

A Visit to Pilsner Urquell

(beer). Stamping the black cinders off of my boots at the door, I looked around: a few tables, a few stools, a small fireplace and a television broadcasting a hockey game. It was warm, the sausages were great, and the Pilsner Urquell looked darker and smelled and tasted stronger than I had expected.

The half-liter in the roadside restaurant took the edge off the tension of a long flight and drive. The circumstances of the upcoming Pilsner Urquell brewery tour my parents had arranged were making me a little nervous. In a letter from the States, I had asked them to arrange tours of any breweries in Czechoslovakia. I had been drinking Pilsner Urquell for years and had learned about Budvar and many other less well-known but exceptional Czech beers from Michael Jackson's *World Guide to Beer*. My father had frequently boasted about the quality and affordability of Czech beer (about \$10 for 24 16-ounce bottles of Pilsner Urquell). It seemed absolutely necessary that I visit at least one of Czechoslovakia's 130 breweries while I was there.

Unfortunately, brewery tours are not common in Czechoslovakia. Unlike their U.S. counterparts, Czech breweries do not open their doors five days a week for tourists to visit and taste the local brew. Even

though the Czechs recognize and are quite proud of the global popularity of their beer, they have yet to capitalize on tourism. Consequently, getting a brewery tour requires political or family connections, and even these may not be enough. At Budvar brewery, the original Budweiser, there are no tours under any circumstances. My parents had no connections or clout with Pilsner Urquell, therefore, they had to be more resourceful.

They asked for assistance from a Czech secretary at the U.S. Embassy in Prague. The secretary asked who I was and why I wanted to visit Pilsner Urquell. Not knowing what else to say, my mother explained that Holly and I were the president and treasurer of a homebrewing club in Tennessee. The secretary either misunderstood or exercised some necessary poetic license to arrange a tour. As a result, when we arrived at Munich airport my mother explained that the Pilsner Urquell, brewery was expecting a visit from the president of the U.S. Independent Brewers' Association. Not only had I never been president of anything (six months previously I completed my tour as treasurer of the East Tennessee Brewer's Guild), but I didn't even have my AHA membership card with me.

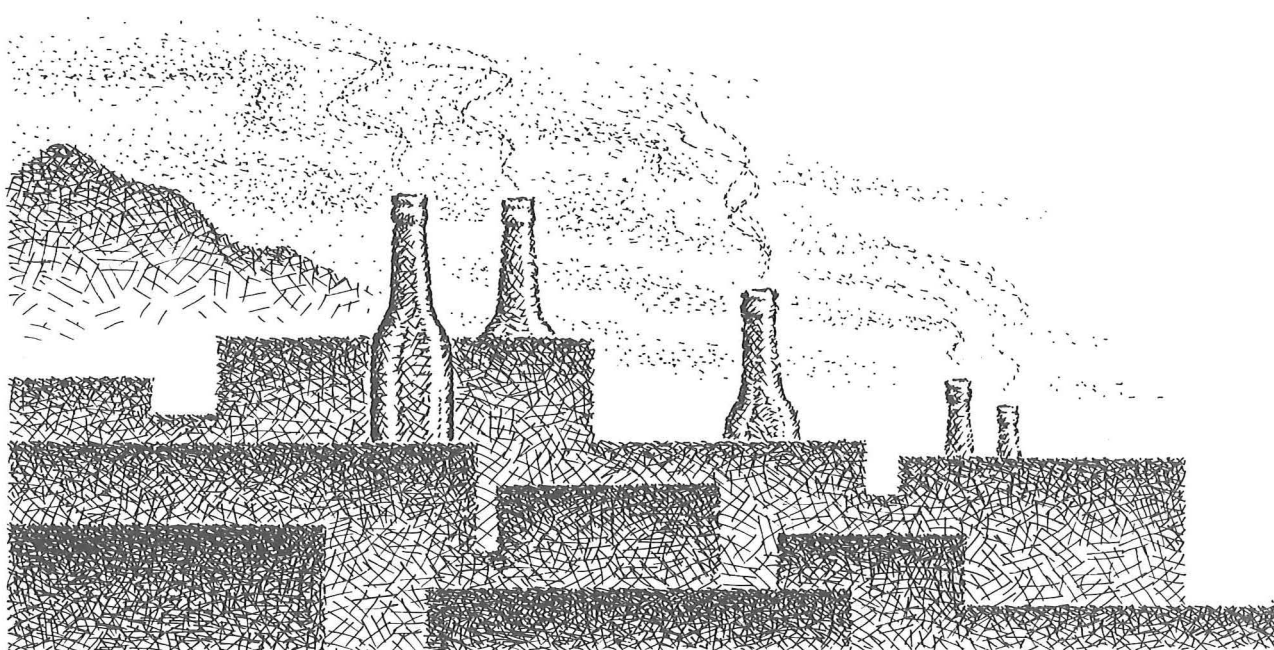


Illustration by John Martin

On the drive from Munich to Prague we passed through Plzeň and by the gates of the Pilsner Urquell brewery. Plzeň is located in the heart of Bohemia in the eastern portion of Czechoslovakia. Although Bohemia is the region best known for its beer, the country's two other regions, Moravia and Slovakia, also have quite a few breweries that produce fine beer.

Situated at the confluence of seven rivers that form the Borouška River, Plzeň has a population of 175,000. The city is approximately 100 miles west of Prague, the capital. Beer has been brewed in Plzeň since 1295 when the town was founded. Between 1295 and 1842, beer was brewed in the homes of individuals holding "brewing rights." However, even as a home industry, brewing quality was strictly controlled by town council inspectors who had the power to establish prices as well as to condemn truly bad beer to being dumped in front of the town hall. In 1842, the homebrewing industry came to an end when the 250 townspeople having brewing rights joined to establish a single brewery.

The purpose of the new brewery would be to adopt new brewing methods, including the use of bottom-fermenting yeast. Consequently, the Pilsner Urquell brewery

was constructed, and a new, surprisingly light-colored lager having both a bitter flavor and a sweet aftertaste was introduced. At 12 degrees Balling (SG 1.045), this beer is known today as Plzeňský Prazdroj (pronounced pil-ZEN-ski PRAZ-droy) to the Czechs and Pilsner Urquell to the rest of the world ("Urquell" coming from the German meaning "original source").

In addition to Pilsner Urquell and the Gambrinus breweries, a number of other industries contribute to Plzeň's reputation as a major industrial town in the Detroit style. The cement and automobile industries are particularly visible while driving into Plzeň, and smokestacks are in evidence everywhere. A primary employer is the Skoda (pronounced SHKO-da) car and farm equipment manufacturer, which produces small, extremely low-power automobiles that reminded me of old-model Fiats. As might be expected, Plzeň smelled predominantly of industry mixed with the distinctive sooty smell of burning coal.

A few days after passing through Plzeň on our way to Prague, we returned for our 10 a.m. appointment. At the front gate we were met by an official (who explained that no photographs were allowed) and a woman who was to be our tour

guide. Although the prospect of our own guided tour was extremely attractive, the only real advantage was that we had no trouble hearing her. Most of what she said was read directly from a typed speech in English with a Czech pronunciation key written in longhand under each English word in the script. Obviously, my anxiety about playing the part of a highly experienced and knowledgeable president of the U.S. Independent Brewers' Association was unwarranted.

Although the tour was somewhat frustrating, the guide did take us to see the copper mashing and boiling tuns, the fermenting warehouse and the industrial-looking grounds. The architecture of the brewery was surprisingly diverse (reflecting a number of different styles from the last 150 years), but my overall impression was that this could be any other large industrial plant. Being more familiar with smaller and more tourist-oriented facilities, I was surprised to see no landscaping or attempts at enhancing the architecture in any way.

After walking around the brewery and its grounds, we were led into a medium-sized auditorium with black-and-white photographs of the brewery on the walls. After examining pictures of the management and brewery facilities and

**The main gate at the Pilsner
Urquell brewery.**

operations (Svejk and Jiri cleaning barrels, etc.), we viewed a marketing film that had been prepared in 1988. The film was in English and was surprisingly well-produced for a country that does not pride itself in brewery tourism. (Another brewery we visited, U Fleku in Prague, also had just made an English marketing film, which suggests an ongoing attempt to commercialize the Czech brewing industry. However, to visit U Fleku we had to contact a friend of the master brewer—again, tours were not common.) In addition to statistics about the Pilsner Urquell plant, the film described the basic brewing procedure there. From the film we learned that soft water for brewing is obtained from a 90-meter artesian well and that Pilsner Urquell uses exclusively two-row Moravian barley malted at the brewery. Furthermore, the beer is strictly “Reinheitsgebot,” making it one of the few foreign beers that West Germany imported before the advent of the European Economic Community.

The beer ferments in 1,500 oak barrels that are housed in a huge warehouse. The beer is then aged at 39 degrees F (4 degrees C) in some 6,000 oak casks that are stored in nine kilometers of tunnels underneath the brewery (unfortunately, we were not allowed to visit these tunnels, which apparently have been hewn from rock). In a demonstration of past practices for determining Pilsner Urquell's quality, the film reenacted a local mythology. In the mythology, a young man in leather pants sits on an oak chair that has been previously doused in beer. If, when the young man gets up, the chair sticks to the seat of his pants, then the beer has been “honestly” brewed. Today, this method has been replaced by a three-month lagering period followed by an official tasting to determine if the beer is ready for packaging.



One particularly interesting fact garnered from this film is that approximately 5 percent of Pilsner Urquell's output is aged in stainless steel rather than in the oak casks. Although later we were told that this 5 percent was “cut” with the rest of the beer, I wondered if the 5 percent was the product being exported to the United States. It seemed to me that the Pilsner Urquell in Czechoslovakia had a stronger flavor and darker color than what I remembered from home. To test this impression, I bought a six-pack of Urquell just after I got back from Czechoslovakia and was disappointed to find it lighter in color and taste than what I had tasted both at the brewery and in bottles in Czechoslovakia. Furthermore, the honeylike odor evident in an empty glass of Urquell was not as noticeable in the import.

Probably the most striking part of the tour was the fermentation warehouse, a mammoth structure with cobblestone floor and an aging, white-plaster ceiling and walls. In the warehouse, 1,500 30-hectoliter oak barrels, slightly tilted to one side and raised about six feet off the ground, are used as fermentation vessels. On the side of each vessel, chalk notations indicate in degrees Balling how far primary fermenta-

tion had progressed. (At about 3.5 percent alcohol, the beer is transferred to the oak casks for secondary fermentation.) Pipes from the ceiling are used to fill each vessel with wort, and then yeast is pitched into each one separately.

Surprisingly, primary fermentation is completely open and conditions were not nearly as sanitary as in other breweries I have visited. Even though the floor was wet and probably frequently hosed down, dirt was clearly visible between and on the cobbles. I concluded that the significant contributor to sanitation must be the temperature, which was approximately 50 degrees F (10 degrees C), (in December, anyway).

By climbing a ladder leaning against one of the raised barrels, a forest of oak barrels could be seen, each containing at least six inches of foam as fermentation took place. On close examination extreme wear was evident on the inside of each barrel. Clearly, each barrel had been scrubbed to the extent that some of the wood had worn away. Later we learned that after each use the barrels are washed with acid and scrubbed to remove all of the old resin, and then new resin added. Ever since then, the image of those worn barrels in that aging, cobblestone warehouse have made my elaborate attempts at sanitary, closed fermentation seem somewhat pointless.

At the end of the tour and film, after receiving about an ounce of Saaz leaf hops (used to brew a passable, but paradoxical, Pilsener ale—see following recipe) the tour guide took us to a building on the brewery grounds intended for wining and dining. In a small room lavishly furnished for those members of the Communist Party who are somewhat more equal than others, we were invited to have some fresh draft. In addition, we were introduced to a young civil engineer, Miroslav Mudra, who answered our questions and provided us with the more technical information about the brewery. Mudra had worked at the brewery most of his life starting as an apprentice and later attending

the Prague Chemical Institute to study fermentation and brewing processes. He spoke English and, while ensuring that we were served an endless supply of Pilsner Urquell, answered all our questions.

According to Mudra, Pilsner Urquell is brewed in 200-hectoliter increments to accommodate their 20 boiling tuns of the same size. In fact, a unique aspect of Pilsner Urquell's brewing method is the small boiling and fermenting increments used relative to their output (5,000 hectoliters a day, for an annual output of about 1,250,000 hectoliters). Because only 200-hectoliter boiling tuns and 30-hectoliter fermentation vessels are used, Pilsner Urquell has to be cut after both boiling and primary fermentation to ensure beer uniformity.

The barley is floor-malted on site by steeping in water for two to three days, germinating for seven days and then kilning for two 24-hour periods. When ready for brewing, the malt is step-mashed, beginning at 99 degrees F (37 degrees C). After a series of temperature increases—126, 147 and finally 162 to 165 degrees F (52, 64, and 72 to 74 degrees C) over a ten-hour period—the wort is allowed to clear for a half hour and boiled for two hours with only Saaz hops. Saaz hops, we learned, come from the Zatec (pronounced Za-TETS) region, which is about a two-hour drive from Plzeň. (The Saaz or Saazer name is a European alteration of the name Zatec.) Aromatic hops, also Saaz, are added for the last half hour.

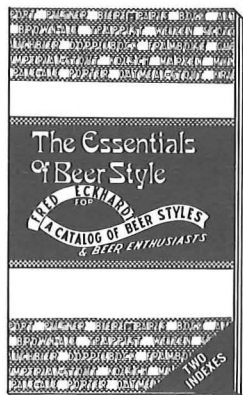
After boiling, the wort is chilled and then transferred to the oak barrels described above for approximately 12 days of fermentation. Lagering in oak casks follows. In recent years, Pilsner Urquell has pasteurized the beer after the three-month lagering period. Although this practice has received criticism because it produces a somewhat sweeter aftertaste in the beer, quality control has been greatly improved as a result.

Finally the draft began to take its toll and my notes became less coherent. After thanking Mudra profusely for his time and the beer

(when we got back to the States we sent him an AHA turkey T-shirt for his trouble), we stepped outside the Pilsner Urquell gate and into an adjacent restaurant. Amidst lazy waiters, smoke and other restaurant patrons, we reviewed our notes, drank some more Pilsner, and ordered dumplings (a Czech specialty). Looking back, Holly and I conclude now as we did then: The beer at the Pilsner Urquell brewery was the best we had ever tasted.

Pilsener Ale

The following recipe, a somewhat altered version of Papazian's Propensity Pilsener from *The Complete Joy of Home Brewing*, is less an attempt to copy Pilsner Urquell than to pay homage to some important characteristics of the original. As a result, the beer has excellent hop character and that distinctive honey smell of Pilsner Urquell, but the taste is quite a bit



The Essentials of Beer Style is an ideal handbook for the serious beer enthusiast, and an unparalleled source of hard-to-find information about the process of brewing the world's great beers. It is an indispensable reference tool for small brewers, home brewers, and beer importers and distributors in their search for information on rare or obscure beer types.

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different from the real thing. Furthermore, the beer is somewhat darker than I had planned.

I used ale yeast because I am unable to recreate lager conditions at home and have found that it is better to have conditions define yeast type rather than expecting yeast type to adapt to inappropriate conditions. All the Saaz hops were from Pilsner Urquell and were kept refrigerated (except for the flight home) in an airtight plastic bag. I made the beer about a month after I returned. The recipe is for 5 1/2 gallons.

- 6 pounds Williams American Light Extract
- 1 pound crystal malt
- 2 pounds clover honey
- 1/2 ounce Saaz whole hops (60 minutes)
- 1 1/2 ounces Tettnanger pellets (last 10 minutes)
- 1/2 teaspoon Irish moss (halfway through boil)
- 14 grams Williams dry ale yeast
- 2 tablespoons silica gel (at bottling)
- 1/2 cup corn sugar (to prime)

Original Gravity: 1.054
Final Gravity: 1.006

Pilsener Ale Procedure

Crack the crystal malt and bring it to a boil in 1 1/2 gallons of water. Remove the grains with a strainer when boiling begins, then add the light extract and honey to the remaining liquor. When boiling resumes, add one-half ounce of Saaz (whole hops) and 1 1/2 ounces of Tettnanger (pellet hops). You will be able to boil a total of 60 minutes. After the first 30 minutes add Irish moss, and after 50 minutes add another one-half ounce of Tettnanger pellets. Add one-half ounce of the Saaz whole hops after 60 minutes of boiling, then remove the wort from the heat and pour it into a primary containing a gallon of cold water. Add boiled tap water to make five to 5 1/2 gallons.

After approximately two weeks (I use two-stage fermentation and a rather complete fermentation), the beer should be ready to bottle. During bottling, I use silica gel to reduce chill haze, which can be a

problem when making honey beers. [Note: According to the William's Brewing catalog, "Silica gel is not technically approved by the FDA for use in unfiltered beer. Therefore, the FDA has instructed (William's Brewing) to sell silica gel with the caution that beer brewed with silica gel should be decanted before drinking."] To prepare for bottling with silica gel, boil the priming sugar in 2 cups of water for five minutes. After boiling, allow the solution to cool for about half an hour in the refrigerator. Then use a clean, sanitized spoon to measure and stir in about one-half ounce (approximately two tablespoons) of silica gel into the corn sugar solution. Pour this mixture into a clean, sanitized carboy. Rack the beer into the carboy and then bottle.

Jonathan Frey has been homebrewing since 1986 and is former treasurer of the East Tennessee Brewers' Guild. His wife, Holly, is former president of ETBG and has been making wine since 1987.



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Love or Money? Why We Brew



ow much does it cost to make this stuff anyway?

What homebrewer has not been asked this question after proudly offering his creation to the uninitiated?

And in truth, it's a darn good question. There really is no easy answer. The seemingly simple query leads us to examine why it is we brew in the first place. Is it for quality? Variety? A way to save money? A combination of all of these?

A look at the recipes we homebrewers have used down through the years (going back to Prohibition) reaffirms that there is no one correct answer to either the "cost" or the "why we brew" question. But let's take a sampling from the entire range and scope of these recipes, just for laughs, and also to gain some perspective on the above economic and philosophical questions. We'll start with the absurdly simple (but hey, it worked for grandpa!) and move up toward the sublime (and expensive).

Recipe No. 1: The Barebones

Prohibition Special	Cost:
1 can hopped malt extract (yeast included)	\$8.50
2 pounds white cane sugar	\$1.00
5 gallons water	\$0.00

to minimal

Total Cost: less than \$10 for around five gallons (\$1.08 per six-pack; .18 per bottle).

A two- or three-gallon pot for

heating and a clean, covered, plastic fermenting bin are the minimal in equipment needed and are probably already owned by most brewing households. The procedure is to heat up a couple of gallons of tap water to boiling, add the extract and sugar, stir it up and then dump it into three gallons of cold water already in the fermenting bin. Stir in the yeast, cover and at room temperature you've got raw beer in seven days. Prime with three-quarters cup of white sugar per bottle and the beer will be ready in a couple of weeks.

So yes, Virginia, there is such a thing as cheap homebrew. And as we said, it was good enough for grandpa. I'll say one thing: It's got more *character* to it than American lagers.

Recipe No. 2: Simple but Serious Homebrew

	Cost:
1 four-pound can hopped malt extract (yeast included)	\$10.00
1 pound corn sugar	\$1.00
1/2 ounce hops for finishing	\$1.75
1/2 cup corn sugar (for bottling)	\$.25
5 gallons water	\$0.00

to minima

Total Cost: \$12 per five gallons (\$1.38 per six-pack; .23 per bottle)

Again, there is nothing fancy here, but the ingredients are a bit more refined and in keeping with modern homebrewing orthodoxy. The wort would need to be boiled about 15 minutes to utilize the hops, which could be added in two stages.

The resulting beer is fermented and bottled the same as in the first recipe, but it should have a less rough and cidery taste.

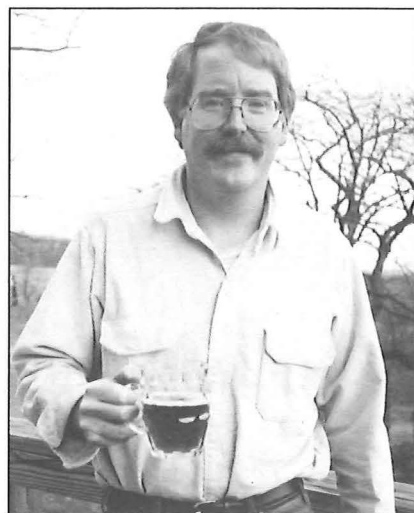
Recipe No. 3: All-Malt "Real" Ale

Cost:

1 3.3 pound can hopped malt extract	\$8.50
1 1/2 pounds light or amber dried malt extract	\$4.25
1/2 ounce hop pellets for bittering	\$.75
1/2 ounce hops for finishing (aroma)	\$.75
1/2 cup corn sugar for bottling	\$.25

4 1/2 gallons of water

Total Cost: \$14.50 per five gallons (\$1.62 per six-pack; .27 per bottle)



RUSTY McCRAHY

In this batch we're making all-malt (nearly passes the *Reinheitsgebot*) homebrew. The cost is significantly higher per case than, say, Old Milwaukee™ or some similar commercial beer. When your friends ask if your beer is cheaper than what you buy at the local store, you have to answer "it depends" and ask if they're talking about stuff like Sam Adams or a good import, or whether they mean the wateriest domestic brand.

Chances are they'll agree that your beer's a bargain at 31 cents a 12-ounce bottle or \$7.50 a case. Not a bad price when you compare it to the really good stuff that's commercially available at about \$1 a bottle or between \$15 and \$24 a case.

Recipe No. 4: Super Deluxe
All-Grain Lager **Cost:**
10 pounds pale malted
barley **\$12.00**

1/2 pound crystal malt \$1.00
2 ounces hop pellets
for bittering \$3.00
1/2 ounce hops for finishing \$.75
1 envelope liquid
lager yeast \$4.00
3/4 cup corn sugar
for bottling \$.35
Total Cost: \$21.10 per five gallons
(\$2.40 per six-pack; .40 per bottle)

We've come a long way indeed from the first recipe. Calling both this recipe and Recipe No. 1 "homebrew" is like comparing a Model T to a Mercedes Benz.

As anyone who does all-grain brewing can testify, the price tag shown is misleading. It does not reflect the extra time and effort that go into this sort of endeavor, not to mention the cold storage and time required to "lager" the above beer, both in the secondary fermenting vessel and in the bottles.

In addition, all-grain brewing requires more than \$100 in mashing, sparging and wort-chilling equipment, above and beyond the basic homebrewing set-up (much of it already present in the standard household kitchen) required for the first three recipes.

But amazingly, once the serious (fanatic?) homebrewer has purchased all this advanced equipment and actually learned how to use it, he or she is producing world-class, Munich-quality lager beer at less than 45 cents a glass! Unfortunately, this dedicated homebrewer has probably had to learn as much through trial and error (ouch, those errors) as from reading and instruction, but upon attaining perfection—what are those AHA contests for, anyway?

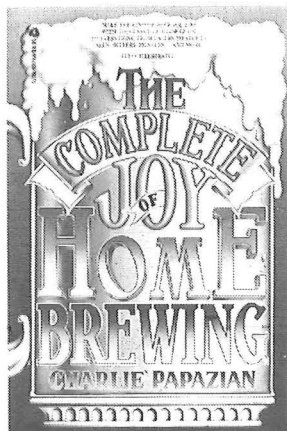
When was the last time you bought a case of Pilsner Urquell for about \$10.50?

Maybe that's how you should answer the next time you are asked "how much does this stuff cost to make."

Editor's Note: Costs are estimates based on retail prices in the Washington, D.C., area, which will vary from region to region.

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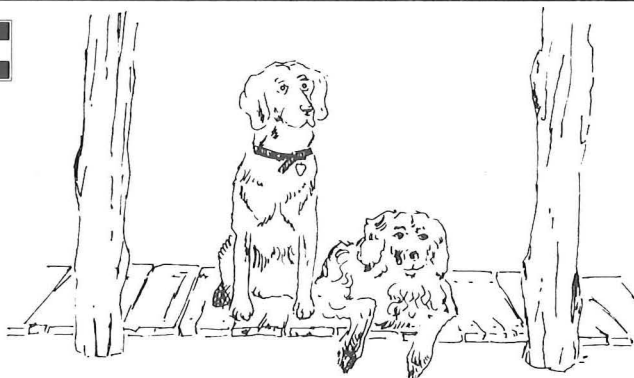
From America's leading authority on home brewing, Charlie Papazian, comes this definitive, easy-to-follow guide to brewing everything from the lightest lager to the darkest stout.

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Beer Filtration for the Homebrewer



ore and more homebrewers are asking questions about the benefits and drawbacks of filtering beer.

Perhaps it's because more homebrewers are entering contests. The right filter system allows you to produce beer free of chill haze, bacteria and yeast sediment. You can ship filtered beer to a competition and not worry that resuspended sediment will cause judges to downgrade it. Or, you can give filtered bottles to your nonhomebrewing friends and avoid their complaints about cloudy beer when they pour out all the beer from the bottles.

Despite the advantages, there are drawbacks to filtering. Filtered beer is slightly paler than unfiltered beer. Filtration of a brew made with adjuncts through a cellulose filter adversely affects head retention. And care must be taken to flush air from the filtering canisters prior to filtration, or oxidation will result.

Many beer- and winemaker supply stores sell the Vinamat filtration apparatus (at a cost of about \$90) for winemaking. The Vinamat is a plate filter. It has round plastic plates with thick, blotter-paperlike filter pads in between. I attempted to use this system, but found it to be unsuitable for beer filtration.

I used a beer kegging system with Cornelius five-gallon soft-drink canisters and a CO₂ tank. The CO₂



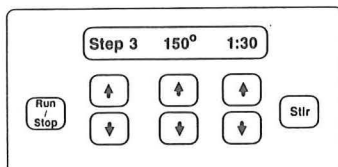
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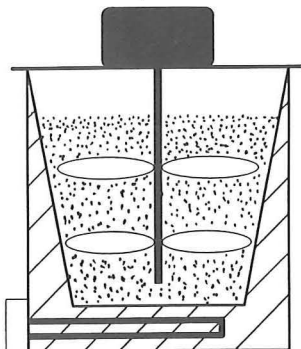
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pressure forced the beer through the Vinamat filter from one soda canister to the other. During this procedure, the filter holder leaked, then cracked. Also, I believed the hand air pump and tank included with the filter would oxidize my beer.

I looked around for a better way to filter. The water system where I work uses cartridge prefilters in the reverse osmosis purification equipment. I thought that perhaps those filters could be used for beer filtration. I wrote to several filter manufacturers for information and designed my system. It works well and labor is minimal.

Filter Design

I concluded that a submicron, all-polypropylene, 10-inch cartridge filter was the most suitable. This type of filter is reusable, making it less expensive than plate filter pads, which must be replaced after each use. It also is chemically resistant and can be sterilized with dilute bleach. The filter holder was adapted for use with my soda canisters for filtration of beer and wine. The most desirable type of filter holder has a sump made of transparent plastic, and the filter and its holder are rated to about 100 psi (pounds per square inch), although it is never necessary to use more than 25 psi for filtration.

When searching for filter systems, I found that a local building supply and hardware store routinely sold Omni R-12 filter units for \$20. (Avoid the more expensive units that have a shut-off and bypass valve in the head.) It included a spun-fiber polypropylene filter of five-micron porosity. Unfortunately, it seems that all of the polypropylene filters sold in hardware stores are of the coarse five-micron variety. This porosity is too large for removal of all yeast cells and bacteria, and will not produce perfectly clear beer. The filtration efficiency of such filters may be improved by adding one-quarter cup of diatomaceous earth to the upstream side of the filter housing. The diatomaceous earth (silica particles) coats the filter surface and filters out most yeast and bacteria. If you can find them, it is more convenient to use filters manufactured with smaller porosity for beer filtration.

Equipment Sources

The Model R-12 water filter is made by:

Omni Corp.

PO Box 305

South Holland, IL 60403

(800) 323-8833

This company has the widest variety of filters:

Serfilco Ltd.

1234 Depot St.

Glenview, IL 60025

(800) 323-5431

They sell spun-polypropylene, 0.5 micron filters for \$6.88 each, Cat. No. SFU0.5A10UC. The minimum order is six filters.

Great Fermentations of Santa Rosa

840 Piner Road, No. 14

Santa Rosa, CA 95403

(800) 544-1867

They sell 0.5-micron porosity, spun-fiber polypropylene filters for \$10.95 each, which fit my Omni R-12 filter holder.

This company sells 0.4 micron, pleated-polypropylene filters with flat end gaskets for \$26, Cat. No. N-06479-32.

Cole Palmer Instrument Co.

7425 N. Oak Park Ave.

Chicago, IL 60648

(800) 323-4340

In my area, the following company sells submicron filters:

Filter Resources Inc.

6624 Ruplec Circle

Houston, TX 77037

(713) 644-4450

This company sells 0.5-micron porosity, pleated polypropylene filters for \$31 each and filter housings with transparent sumps for \$25:

The Filter Store

PO Box 22773

Rochester, NY 14692

(800) 828-1494

Smaller porosity spun-fiber or string-wound polypropylene filters are available from industrial suppliers. I recommend filters of 0.5 micron or less porosity for beer filtration. This filters out yeast, bacteria and chill haze, resulting in clear, pure beer. Anything larger begins to progressively admit chill haze particles, then bacteria and finally yeast. If the filter cartridge does not have rubber gaskets on the ends around the chamber opening, coat the ends with a thin layer of silicone rubber cement and allow it to cure for 24 hours before use. This will provide a better seal for repeated use of the filter.

The spun-fiber polypropylene filters have a typical efficiency of 90 percent at their rated porosity. A better filter is made of pleated polypropylene. This style has a typical efficiency of 99 to 99.9 percent at their rated porosity. The pleated filters have a huge surface area of four to eight square feet and a large debris loading capacity before clogging. This type of filter is expensive, costing \$25 or more.

It is not necessary to use absolute-rated pharmaceutical or semiconductor grade pleated filters for beer filtration. Such filters are very expensive.

If you choose a pleated filter, be certain that the filter housing will work with the particular brand of filter you are using. My Omni R-12 filter housing will work with 10-inch cartridges made of spun fiber, 10-inch pleated-fiber cartridges with flat gaskets and pleated-fiber cartridges with double, open-end, internal O-rings. The filter housing should have an air-pressure release button in the head to allow the air to escape when filling the filter housing with liquid.

Setting Up

Drill a three-eighths-inch hole in the ends of two three-quarter-inch PVC pipe plugs. Screw brass one-quarter-inch MPT to hose nipples into the holes in the PVC pipe plugs. Wrap the threads of the pipe plugs with Teflon pipe tape and screw them into either side of the filter head. Connect pressure tubing of the type used with CO₂ beer dispensers to the brass nipples with hose clamps. Lubricate the O-ring in the filter

housing with glycerol to prevent it from creeping when screwing the head on the filter sump.

Fill a soda canister with hot (145-degree-F or 63-degree-C) tap water with one-quarter teaspoon of bleach added. Only a small amount of bleach is needed for sterilization when you use hot water. If your water is not high in carbonates, add one-half teaspoon of baking soda to the water. This will help prevent the bleach from attacking the stainless steel under acidic conditions. Connect the liquid outlet of this soda canister to the upstream side of the filter unit. Connect the outlet of the filter unit to the liquid outlet of a second soda canister. Force the hot water from the canister through the filter into the second canister. Do not let the pressure exceed 10 psi with the hot water. Bleed air from the gas connection of the second canister as it fills with water. Invert the filter unit to drain the water from it after all water is expelled from the first canister. Disconnect the filter from the second canister and connect the CO₂ tank to the gas inlet. Attach vinyl tubing to the liquid connector of the canister and lead it to a sink drain. Force the hot water from the canister into the drain with the CO₂.

You will have two sterile tanks filled with CO₂. Invert each tank and briefly press the center pin of the gas

connector to expel the last bit of water. Allow the tanks to cool, then fill the first canister with ice-cold beer. Avoid mixing in any air when siphoning the beer. Seal the canister and force the beer through the filter with CO₂ at five to 10 psi. I never need

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more than 25 psi for filtration. Discard the first pint or so that runs through the filter before filling the second canister. This removes any residual chlorine that could affect the beer flavor.

To remove chill haze, fill the canister with cold (32-degree-F or 0-degree-C) lagered beer and place it in a large plastic wastebasket filled with ice and cold water. The beer is filtered while ice-cold. I did not think

that a 0.5 micron filter would remove chill haze, but it turned out that the particles were large enough to be trapped in the filter.

After filtration is complete, remove the filter, plug one end of the filter hole with a rubber stopper and rinse it with tap water by backflushing with a hose nozzle fitted to the other end. Remove any rubber O-rings or gaskets from the filter if they are not made of chemically resistant material such as Viton or ethylene-propylene polymer. Soak the filter overnight in a plastic pitcher with hot tap water and two tablespoons of lye (read all precautions when using lye). Rinse it well with tap water, then place it in a pitcher with hot tap water and two tablespoons of bleach. This treatment degrades any organic material and yeast cells in the filter. Rinse with hot tap water and place it in a zipper-type plastic bag. Store the sterile filter in the refrigerator if you are going to use it soon. Dry the filter if it is not to be used soon.

If you wish to have draft beer, keep the filtered beer in the soda canister in a refrigerator for a few days before drinking.

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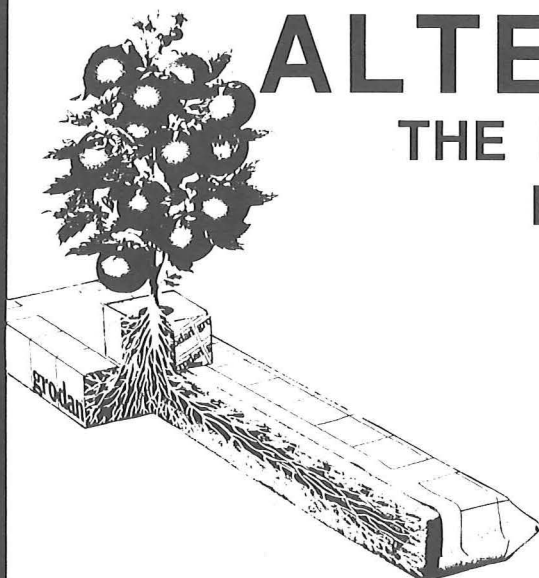
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The Marcon Filter

I recently tested a Marcon filter apparatus; a plate filter like the Vinamat, but rectangular instead of round, and of much sturdier construction. The filter arrived without any instructions, but I did not find it difficult to assemble for testing. The heavy-duty plastic plates will withstand the hot water and pressure necessary for beer filtration. The clamping bolts are long enough to allow another set of filters and plastic support plates to be inserted for greater capacity, if necessary.

My analysis of the filter pads indicates the cellulose filters contain 65 percent diatomaceous earth by weight. The diatomaceous earth improves filtration of the beer over plain cellulose pads.

I first compared the filtration rate of the Marcon filter with my cartridge filter, using clean water at 10 psi. The Marcon filter required nine minutes and 46 seconds to pass five gallons, compared to eight minutes, five seconds for my cartridge filter.

My second test used slightly cloudy finished beer. The Marcon filter required nine minutes, 27 seconds to filter the five gallons of beer. My cartridge filter required seven minutes, 52 seconds to filter another five gallons of the same beer. Beer filtration required less time than water filtration because the pressure was about one-half pound psi higher in the second test. The flow rate of the filters was not significantly reduced by

the beer as compared to the water. I believe the Marcon filter could pass much more beer before the flow rate is seriously reduced.

I used three-sixteenths-inch inner diameter pressure tubing to pass the liquid from the five-gallon soda canisters to the filter. This diameter tubing reduced the filtration rate significantly. A larger diameter connecting tube would allow faster filtration.

I then examined beer from each type of filter in a glass illuminated by a high-intensity lamp. The beer from both filter systems was brilliantly clear.

I centrifuged 100 ml. of the filtered water and beer from both filter systems for 10 minutes, removed the liquid and added 0.1 ml. of distilled water to the centrifuge tubes. The small volume of liquid was examined by phase-contrast microscopy for debris. I found the water from the Marcon filter to have a number of silica particles and cellulose fibers. The beer filtered by the Marcon system contained a few yeast cells and no fine debris. The water after filtration by my cartridge filter contained a few particles of debris. The beer after filtration by my cartridge filter contained no yeast cells and a few fine particles of debris.

I recommend flushing the Marcon with water before beer filtration to remove any loose particles of cellulose and silica. Overall, I can confidently recommend the Marcon system for beer filtration.

To produce bottled beer by this method, pressurize the canister containing the filtered beer to 40 to 50 psi with CO₂. Rock the tank to saturate the beer with CO₂. Leave the tank pressurized to 40 to 50 psi in a refrigerator at 32 degrees F (0 degrees C). for about a week. Bottle the beer by bleeding off the CO₂ pressure in the soda canister to about 4 to 5 psi. Run the beer at that pressure into cool, wet beer bottles. Let the beer foam up to the bottle mouth and cap immediately. Avoid bottle fillers with a spring-loaded valve on their tips, because they produce excess turbulence and foaming on filling. I control the bottle filling by simply clamping the filler hose with my hand. Avoid getting any air in the beer, because there is no yeast or sugar present to remove oxygen. Some homebrewers use a counterpressure CO₂ apparatus for filling bottles, but I have not done so. Store the beer in a cold place for maximum freshness. This system is a good way to provide brilliantly clear beer for competitions without the hazard of resuspended sediment or chill haze to reduce a judge's opinion of your beer.

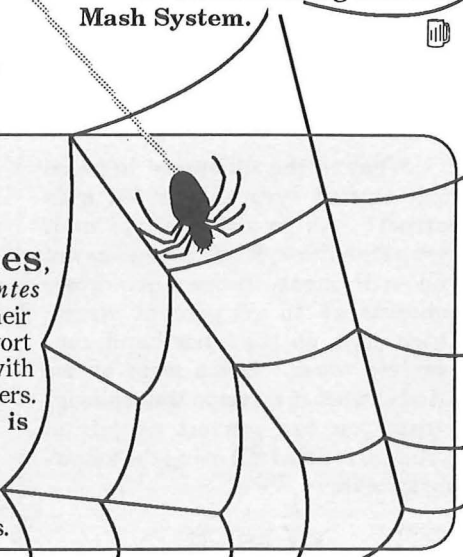
Wine may be filtered using one canister and a carboy to receive the filtered wine. With this filter system, I have removed a persistent non-bacterial haze from a fruit wine that could not be removed by fining. The flow rate through the filter slowed to a trickle after about one gallon of wine was run through the filter. I then increased the pressure in the canister to 25 psi, turned off the gas valve on the CO₂ tank and went away for an hour. When I returned, all five gallons of wine had been filtered brilliantly

clear and a tenacious layer of slime coated the filter surface. A jet of water from a high-pressure nozzle on a hose was needed to shear the slime off the filter surface.

Rodney Morris, of College Station, Texas, has been brewing for more than 17 years. A Malt-hopper since the club was formed six years ago, he previously was a Maltose Falcon. He is the inventor of the Recirculating Infusion Mash System.

"As predators of flies, *Tegenaria parietina*, *Lepthyphantes pesprosus*, *Pholcus phalangioides* and their less prestigious ilk, guard the lambic wort against infections, and are treated with respect and care by most lambic brewers. Killing a spider in their brewery is considered a crime."

From the book *Lambic Beer* by Jean-Xavier Guinnard to be released November 1990 by Brewers Publications.



FOR THE BEGINNER

MONICA FAVRE
TRACY LOYSEN

Malts:



here is a great debate between brewers about the merits and faults of extract brewing *vs.* all-grain brewing. As you

become more active in the homebrewing community, you will inevitably have people share their opinions with you and explain why their opinion is correct.

We remain committed to giving you enough information to make your own decisions, rather than expounding upon one preferred method or set of ingredients.

Most beginners are extract brewers because it takes less time, requires less equipment and is an easier way to learn the basic brewing principles. A good way to bridge the gap between getting your malt extract from a can and getting it from mashing grains is to use specialty grains. It also helps to understand how to use malts in their various forms.

Dried *vs.* Liquid Malt Extract

What is the difference between malt extract syrup and dried malt extract? An average can of malt syrup (the thick, English-style syrup you will most likely encounter) contains 15 to 18 percent water. Dried malt, on the other hand, contains no water. If you want to use dried extract in a recipe that calls for syrup, you can convert pounds of syrup (S) to dried (D) using the following formula:

$$S \times .85 = D,$$

and it follows that to convert from dried to syrup:

$$\frac{D}{.85} = S$$

Other than the amounts used, there is not much difference between dried and syrup extracts. One advantage of dried extract is that it dissolves more easily in cool water; syrup requires hot water to dissolve easily. With either type, remember to stir until completely dissolved to prevent scorching.

Brewing with dried extract allows you to buy more than you need at one time, because it is easy to measure. In addition, it is easy to store the remainder, remembering that dried extract must be sealed tightly against moisture in the air. Syrups, on the other hand, are not so easy to measure and store. If you do not use an entire can of syrup, you might try putting the can in a plastic bag in the freezer. But be aware that light-colored syrups will darken in the can as they age, which will affect beer color.

Many extract syrups contain additives, such as corn syrup, Irish moss and coloring, which you may or may not want in your beer. The ingredients should be listed on the can, so read the labels carefully before purchasing.

It will take some experimenting to determine which are your favorite brands. They are all a little different. Even brands that use the same malts may have been processed differently.

Specialty Grains

You can produce a fine beer just



by adding water and yeast to malt extract (along with hops if the extract is unhopped). However, you may want to recreate certain tastes found in other beers. You can experiment by adding specialty grains to supplement your base malt extract. Some commonly used specialty grains are roasted barley, black patent malt and crystal malt.

Preparation of Specialty Grains

Let's assume you have chosen the desired characteristics for your next brew and determined the corresponding specialty grains. (We won't go into the characteristics of different grains here. This information is widely available; see the references at the end of this article.)

When you go to your local homebrew shop to purchase specialty grains they will be whole or cracked. If they are whole, they will need to be cracked. Either the homebrew shop owner will have a grain mill to crack them for you or you can do it at home.



Illustration by John Martin

Ideally, you should crack them just before brewing, but many brewers buy cracked grains and store them in plastic bags for up to a year.

If you do not own a grain mill, one effective means of cracking the hulls is to use a rolling pin. If you find errant grain parts flying across your kitchen during the crushing process, you might try placing the grains in a zipper-type plastic bag before you start. The rolling pin method is effective and makes it difficult to over-crush the grains. You do not want to pulverize them. Some brewers use a coffee mill, although this can quickly turn grains into a powdery substance that is unsuitable for brewing. You will have to determine what gadget works for you.

Incorporating Specialty Grains

Now that your grains are cracked, you have another decision to make—how to heat them. The first step in brewing with specialty grains is to add them to cold water and heat. As soon as the mixture is about to

The Great Debate

boil, turn off the heat. You do not want them to boil because this extracts tannins from the husks and contributes astringent, grainy flavors and haze. Another way to prevent tannins from getting into your beer is to put the grains in water, heat the water to 150 to 160 degrees (65.5 to 71 degrees C), cover, turn off the heat and allow to steep for about a half hour.

With either method of heating you will need to remove the “spent” cracked grains from the water before you add extract. To do this, start heating your extract, syrup or dried, in one pot of water while you prepare the specialty grains in another. Once the grains have steeped, pour the steeping water through a strainer into the pot with the dissolved extract.

Some brewers place their grains into a mesh bag, usually used for hops, and then add the bag to the brewpot. The bag contains most of the husks, which are easily removed in the bag once the grains have finished steeping. Or you can simply add the grains to your brewpot and use your strainer to skim them out at the appropriate time.

Regardless of the method you

use, it is a good idea to rinse, or sparge, the husks with hot water. Sparging will maximize your yield by picking up any residual malt with the fresh water. When your rinse water runs clear, throw out the husks. You now have a wort ready to boil.

Converting an All-grain Recipe to Extract

If you have perused various homebrew recipes you may have encountered the words “all-grain” and passed the recipe by, assuming it was beyond your expertise or interest. However, if the beer sounds appealing to you, do not give up! It is possible to approximately convert the ingredients in the recipe by using malt extract in place of grains.

The main computation is how much extract to substitute. Basically, the amount of extract (E) is 70 to 75





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percent of the amount of grain (G) needed.

$$G \times .75 = E$$

As far as what extracts to substitute for grains, this is easy. There are two classes of grains brewers use, base grains and specialty grains. The different kinds of base grains are two-row, six-row, light malt, pale malt and Klages malt. These are all basically light malt. You can substitute light malt extract for any of these, in the amounts you determine using the above formula.

Specialty grains are everything else—you may run across references to Munich, dextrin (or dextrine), chocolate, crystal, black patent malts and roasted barley. Most specialty malts are added in the same manner and quantities for both all-grain and extract brewing. There are two exceptions—Munich malt and dextrin malt cannot be used in extract brewing. You can, however, approximate the effect of Munich malt by substituting an equal amount of crystal malt. Dextrin malt can be replaced by adding additional light malt to your recipe.

If you are brewing a dark or amber style beer, you can choose to forego the specialty grains and substitute dark or amber extract for all the grains in the recipe. However, if you use light pale-malt extract as your base and add specialty grains, such as crystal or chocolate malts, you will have more control over your end result.

Whatever method you choose for heating and sparging your specialty grains or for converting recipes and ingredients, remember to relax, experiment and keep good records. You might stumble on your ultimate beer by adding a handful of this and a smidgeon of that. Tune in next issue for "What the heck is Specific Gravity, and why should we care?" Same vat time, same vat channel.

Tracy Loysen and Monica Favre are former AHA staff members now living in California, just sittin' in the rain, laughin' at clouds and getting psyched about the upcoming Conference. When the sun comes out they venture outdoors to share their latest beer, Year of the Garden Hose

Galanga (Thai ginger) Ale, with the neighbors.



References:

"An Easy Guide to Recipe Formulation," Winter 1989 *zymurgy* (Vol. 12, No. 5). Types of extracts and specialty malts commonly used with various beer styles.

"How to Use Specialty Malts," Special Malt Extract issue of *zymurgy* (Vol. 9, No. 4). Description of adjunct grains, how they are made and what characteristics they impart to beer. Also, converting between dark, amber and light malts. Chart lists ingredients found in cans of malt extract.

"Testing Light Malt Extracts," by Jeff Frane and Peter Jelinek, Spring 1988 *zymurgy* (Vol. 11, No. 1).

"Getting it on with Malt Extracts," by Fred Eckhardt, *Beer and Brewing* Vol. 9, Brewers Publications, 1990.

"Brewing the Best from Malt Extracts," by Fred Eckhardt. *Beer and Brewing* Vol. 6, Brewers Publications, 1987.

WINNERS CIRCLE

DAVID EDGAR



ere are six recipes for summer brewing, including three ale styles and one mead. Each placed either second or third in its category in the 1989 AHA National Competition.

These styles are included for you to brew now and enjoy in the fall months. For instance, a porter might be nice and refreshing after a walk in the woods among the newly fallen leaves. And a brown ale could be the perfect touch for an Indian summer picnic.

Or maybe now's the time to try your hand at mead again. Yes, that's right—that magical, mystical elixir of love lauded in legends and lore of yore—mead! If you're brewing mead it's a good idea to get a headstart because meads take longer to ferment. So if you brew one now, it probably will be just right in time for the cold weather. Cheers!

BROWN ALE

Second Place

Steve Daniel

League City, Texas

"Southeast Texas Northern Brown Ale"

Ingredients for 5 gallons

- 9 pounds pale malt
- 2 pounds crystal malt
- 1 ounce Perle hops (60 minutes)
- 1/2 ounce Hallertauer (30 minutes)

1/2 ounce Hallertauer (5 minutes)
Worthington White Shield yeast

- Original specific gravity: 1.050
- Terminal specific gravity: not given
- Age when judged (since bottling): not given
- Boiling time: 60 minutes
- Duration of fermentation: two weeks
- Approximate temperature of fermentation: 70 degrees F (21 degrees C)
- Secondary fermentation: none
- Type of fermenter: stainless steel

Brewer's specifics

Force-carbonated; bottles filled with counterpressure filler.

Judges' comments

"Grainy, malty, clean aroma. Good color, good head. Malty flavor, dry aftertaste."

"Malty bouquet. Brilliant appearance; could be a little darker. Good balance in flavor. Clean! Good job!"

"Aroma—minimal, but containing some off characteristics. Appearance—a wee bit pale; brilliant clarity; good head retention. Flavor—good malt and hops; very good balance; very good conditioning, very good aftertaste; diacetyl evident. Overall—good flavor profile. This is a well-balanced beer."

For a copy of "Outline for Intermediate Brewing," see the "Free from the AHA" ad, page 10.

PORTER

Second Place Craig Olzenak Grinnell, Iowa "Prancing Pony Porter"

Ingredients for 5 gallons

6 pounds Munton and Fison dark dry malt extract
1 1/2 pounds crushed crystal malt
1/2 pound crushed black patent malt
1 1/2 ounces Galena hops (45 minutes)
1/2 ounce Cascade hop pellets (dry hop)
1/2 ounce Northern Brewer hop pellets (dry hop)
1 teaspoon gypsum
1 teaspoon Irish moss
4 ounces maltodextrin
2 packets Red Star lager yeast
1/2 cup dextrose to prime
1/4 cup dark brown sugar to prime

- Original specific gravity: 1.052
- Terminal specific gravity: not given
- Age when judged (since bottling): two months
- Boiling time: 45 minutes
- Duration of fermentation: three weeks
- Approximate temperature of fermentation: 54 to 64 degrees F (12 to 18 degrees C)
- Secondary fermentation: 12 days
- Type of fermenter: plastic and glass

Brewer's specifics

Finishing (dry) hops added with yeast.

Judges' comments

"Nice aroma. Good appearance. Good flavor; needs more caramel malt to balance the bittering. Overall, a good beer. Could use some more malt and a little more body."

"Hoppy, nice aroma (alcoholic?). Mild, mellow, well-balanced flavor. A mild porter; a bit bitter but I like that."

"Aroma—fruity, roasted, clean and pleasant. Appearance—good all around. Flavor—lacks malt sweetness to balance roast flavor. Overall—good drinkable beer. Could use more malt body."

Third Place Paul Macchia Martinez, California "Bellboy Porter"

Ingredients for 10 gallons

22 pounds pale malt
3 pounds Lovibond crystal malt (20 degrees)
2 pounds black patent malt
1 1/4 pounds chocolate malt
7 ounces Cascade hops (70 minutes)
1 ounce Eroica hops (70 minutes)
1 1/2 ounces Cascade hops (5 minutes)
Brewer's choice No. 1007 German ale yeast
1/2 cup dextrose to prime

- Original specific gravity: 1.064
- Terminal specific gravity: 1.012
- Age when judged (since bottling): four months
- Boiling time: 70 minutes
- Duration of fermentation: 14 days
- Approximate temperature of fermentation: 68 degrees F (20 degrees C)
- Secondary fermentation: 10 days
- Type of fermenter: glass

Judges' comments

"Nice aroma. Good appearance. Good flavor, needs a little more caramel malt. Good beer. Keep up the good work."

"Aroma—unassuming. Appearance—perfect. Flavor—roasty and hoppy. I like it a lot. Great balance and lots of pizazz. Maybe a bit overhoppy for the style. Five stars."

"Good balance, aroma. Roast in nose complemented by subtle hop aroma. Good color; fine head with excellent retention. Excellent 'rounded' roast on tongue with proper hop bitterness for balance; some roasted bite in finish. Young qualities? I would like to know its finish one month from now."

SPECIALTY

Second Place Guy Ruth Albuquerque, New Mexico "Todo La Tienda (The Whole Store)"

Ingredients for 5 gallons

10 pounds pale malt
3 pounds crystal malt
1 pound Vienna malt
1 pound triticale
1 ounce Kent Goldings hops (60 minutes)
1 ounce Cascade hops (60 minutes)
1 ounce Hallertauer hop pellets (30 minutes)
1 ounce Kent Goldings hops (five minutes)
4 ounces maltodextrin (added before boil)
1 teaspoon gypsum
1 packet Edme dry ale yeast
1/4 cup corn sugar to prime

- Original specific gravity: 1.061
- Terminal specific gravity: 1.014
- Age when judged (since bottling): two and a half months
- Boiling time: 60 minutes
- Duration of fermentation: 2 1/2 days
- Approximate temperature of fermentation: 70 degrees F (21 degrees C)
- Secondary fermentation: five days
- Type of fermenter: plastic and glass

Brewer's specifics

Triticale mashed in with barley grain.

Strike water: approximately four gallons 170 degrees F (77 degrees C) water added to grains.

Mash: Mash for 60 minutes, yielding a final temperature of 144 degrees F (62 degrees C) and a gravity of 1.085. (I recycled the mash for 30 minutes prior to adding the sparge water.)

Sparge: approximately 4 1/2 gallons 170-degrees-F (77-degrees-C) water yielding 6 1/2 gallons of wort.

Judges' comments

"Pleasant, fresh hops aroma. Very appealing appearance. Good balance of flavor; a little fiery. Great brew! Warming. Please send recipe."

"Aroma—malty-sweet; expected more hops in aroma for an ale. Appearance—very clear; good color—copper gold. Flavor—hoppy (surprised); nice. Overall—I like it. Very drinkable. Give me more."

"Malty, alcoholic nose. Clear, nice amber color. Very smooth flavor. Almost like a barley wine. Nice hops in aftertaste. A very well-made, well-balanced beer."

FLAVORED MEAD

Second Place

James Runkel

Fredonia, New York

"Sparkling Elderberry Mead"

(Melomel—Sparkling Flavored)

Ingredients for 5 gallons

- 7 1/2 pounds honey
- 1 pound corn sugar
- 1 ounce Saaz hops (60 minutes)
- 7 1/2 pounds elderberries
- 1 teaspoon citric acid
- 1/4 teaspoon Irish moss
- 1 1/2 teaspoons gypsum
- 3 teaspoons yeast nutrient
- 1 packet Red Star Champagne yeast
- 3/4 cup corn sugar to prime

- Original specific gravity: 1.059
- Terminal specific gravity: 0.996
- Age when judged (since bottling): 6 1/2 months
- Boiling time: 60 minutes
- Duration of fermentation: seven weeks
- Approximate temperature of fermentation: 68 degrees F (20 degrees C)
- Secondary fermentation: seven weeks
- Type of fermenter: plastic and glass

Brewer's specifics

Boil for one hour: two gallons water, honey, corn sugar, gypsum, citric acid, yeast nutrient, hops. Add Irish moss final 10 minutes of boil. Strain out hops. Turn off heat, add crushed fruit and steep 15 minutes.

Judges' comments

"Good elderberry fragrance with slight sulfury character. Very rich color and good clarity. Beautiful! Nice fruit flavors; dryness hides honey; slightly tannic. Very nice mead. Tannins have drying effect. Would like to taste it next year.

"Very nice nose. Great color! Good berry flavor but it would come through with more honey. Very nice. I like it!"

"Aroma—great elderberry; can't get hops but no problem. Honey floral, subtle and appropriate. Appearance—exceptional. Flavor—nice easy drinking. Overall—well done; fruit expressed well."

Third Place

Joseph Hauge

Portland, Oregon

"Apricot Aphrodisiac"

Ingredients for 5 1/2 gallons

- 7 pounds light honey
- 1 1/4 pounds corn sugar
- 1 ounce Cascade hop pellets (60 minutes)
- 5 ounces chopped ginger root
- 1 1/2 ounces Spanish lemon peel
- 1 1/2 ounces lemon grass
- 2 pounds pitted crushed apricots, last 10 minutes
- 1 1/2 ounces gypsum
- 1 packet Red Star California Champagne yeast
- 2/3 cup corn sugar to prime

- Original specific gravity: 1.065
- Terminal specific gravity: 1.005
- Age when judged (since bottling): 4 1/2 months
- Boiling time: 60 minutes
- Duration of fermentation: five weeks
- Approximate temperature of fermentation: 65 degrees F (18.5 degrees C)
- Secondary fermentation: four weeks
- Type of fermenter glass

Brewer's specifics

Ginger root, lemon peel and lemon grass put in for whole boil. Rough sparge to primary. Fine screen carefully when racking to secondary.

Judges' comments

"Apricot noticeable in front, strong lemon follows, honey somewhat hidden. Very small particles and slight haze. Honey comes through first followed by apricot and sour-tart lemon taste. Very good. Lemon overdone slightly, shows in aftertaste. Great sweetness."

"Great candy-lemon nose. Great color—and head! Although I don't taste much apricot it adds to the candy palate. Overall, real nice. Try for less acidity."

"Aroma—wow—lemon and apricot aromas are excellent. Appearance—a bit hazy but not serious. Flavor—nice sweetness. Well-balanced. Wonderful job. Gentle flavor; all discernable. This is a nice sparkling mead. Good job of keeping sweetness in a sparkling mead. I think your secret is in the yeast."

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WORLD OF WORTS

CHARLIE PAPAZIAN

Unspoken Passion



Raspberry Imperial Stout

This brew will leave you and your beer friends speechless. Do you like the rich, creamy smoothness of a chocolate-raspberry-fudge cake? Have you ever imagined what raspberries dipped in semisweet chocolate could be like? Are you a lover of beer? If the answer to any of the above questions is "yes" then Unspoken Passion is an absolute winner.

In the tradition of imperial stout this ale is brewed with an alcoholic strength of 7 percent by volume and enough bitterness to offset the rich, heavy body contributed by the generous amount of malt. A blend of roasted barley, chocolate malt, black patent malt and crystal malt all contribute significantly to the character of the final brew. The roasted barley contributes a roasted-coffee aroma and flavor, the black malt ensures darkness, the brown-colored chocolate malt lends a toasted-chocolate character and the crystal malt ensures some caramel character.

Eleven pounds of frozen,

unsweetened raspberries were used in Unspoken Passion. The intensity and acidity of the raspberry flavor come through pungently in the unfermented wort and at bottling, but with maturity the raspberries soften and melt into the full-bodied texture of a brew that will simply amaze you.

Any bittering hop can be used, but high-alpha hops are most convenient because 35 homebrew bittering units (HBU) are called for in the recipe. For finishing, Cascade hops were chosen because of their fruity-citrus character, a perfect complement to this brew.

In a couple of months red raspberries will be in season. There comes a time in every brewer's life when one must dare to brew something different and very special. This is it.

I just dare anyone to say they don't like beer after trying this. If they don't, you can threaten to cut off their supply of raspberries and chocolate for the rest of their life.

Unspoken Passion is best put up in small bottles and served in stemmed glassware. Serve cool in the

winter months and, if it suits you (it certainly suits me), cold in warm weather as a rich, satisfying, sipping refreshment.

So let's cut the shuck and jive and get on with the recipe.

Recipe for 6 1/2 U.S. gallons

- 8 pounds Mountmellick hop-flavored dark lager kit (malt extract)
- 6 pounds light dried malt extract
- 3/4 pound roasted barley
- 3/4 pound chocolate malt
- 3/4 pound black patent malt
- 1 1/4 pounds crystal malt
- 35 HBU (I used 3 1/2 ounces of Eroica)
- 2 ounces Cascade hops (finishing)
- 4 teaspoons gypsum
- 11 pounds red raspberries (crushed, unsweetened)
- liquid ale yeast (I used Wyeast German ale yeast No. 1007)
- 1 cup corn sugar for bottling

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- Original Gravity: 1.076 to 1.080
- Final Gravity: 1.022 to 1.028

Add the crushed specialty malts (roasted, black, chocolate and crystal) to 1 1/2 gallons of water and bring to about 160 degrees F (71 degrees C). Hold for 30 minutes, then pour the liquid specialty-malt extract and grains through a strainer into your brewpot. Discard the spent grains.

Add gypsum, malt extracts, bittering hops and another gallon of water and bring to a boil for one hour. After one hour of boiling use a strainer to remove most of the bittering hops from the boiling wort. Then add room temperature raspberries and Cascade hops. Without adding any more heat, let steep at about 145 to 165 degrees F (63 to 74 degrees C) for 30 minutes.

Add four gallons of cold water to your sanitized fermenter(s). Add your hot wort, raspberries and finishing hops to the fermenter and top up with cold water to make a total volume of eight gallons. A blowoff method of fermentation is not possible with this brew, so allow at least

five inches of head space in your fermenter so the foamy krausen does not reach the holed cork. If you don't have one vessel large enough you may add two gallons of cold water to each of two glass 6 1/2 gallon fermenters and top up with cold water to make two four-gallon batches.

Add rehydrated, dried ale yeast or liquid yeast starter when temperature is between 60 and 75 degrees F (15.5 to 24 degrees C). Ferment for seven days. You will notice that most of the raspberries and hops are loaded with carbon dioxide and float to the surface. Do not disturb this.

On the seventh or eighth day, siphon the beer to a 6 1/2 gallon fermenter. Insert the siphon hose between the floating layer of spent fruit and hops and the bottom sediment. Relax. Don't worry about a few floating pieces of hops and fruit that may end up in your secondary.

Let fermentation go to completion and bottle with one cup of corn sugar. Be patient, carbonation may take a little longer because of the strength of this brew.

Oh man, it's gonna be a good one!

HOME BREW BITTERING UNITS

Homebrew Bittering Units are a measure of the total amount of bitterness in a given volume of beer. Bittering units can be easily calculated by multiplying the percent of alpha acid in the hops by the number of ounces. For example, if 2 ounces of Northern Brewer hops (9 percent alpha acid) and 3 ounces of Cascade hops (5 percent alpha acid) were used in a 10-gallon batch, the total amount of bittering units would be 33: $(2 \times 9) + (3 \times 5) = 18 + 15$. Bittering units per gallon would be 3.3 in a 10-gallon batch or 6.6 in a 5-gallon batch, so it is important to note volumes whenever expressing bittering units.

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DEAR PROFESSOR

PROFESSOR SURFEIT

Priming with Malt

Dear Professor,

I like wort priming, or using dry malt extract for bottling my beer because it seems less gaseous and is thicker, having a better head of foam. The problem is, extract seems to take forever to kick in, unlike corn sugar, which produces a head in one or two weeks. I used the formula in Charlie Papazian's *The Complete Joy of Home Brewing* for kraeusening with excellent results for wort priming. However, I don't know the correct amount of dry malt to use. I have seen recipes with two-thirds cup to 1 1/4 cup. My questions are:

(1) How much dry malt extract should I use to prime?

(2) Is the amount dependent on how quickly I will be drinking the batch of beer?

(3) Will adding some dried lager yeast at bottling time speed the process up?

(4) How much dried yeast should be added?

(5) Should yeast be added to a starter of dry malt and water (or stored wort), or should it be sprinkled into the carboy before bottling?

I would really appreciate your comments. Keep up the good work.

Sincerely,

Brien Stratton

Locust Hill, Ontario, Canada

Dear Brien,

Yes, there is some confusion about how much dried malt to use, mostly because one cup of dried malt weighs less than one cup of corn sugar. To answer your question, 1 1/4 cup would be the appropriate amount of malt to use for a five-gallon batch. The amount is independent of how soon you'll be quaffing your brew. Adding dried yeast at bottling time will certainly speed the process up. Try rehydrating three or four grams in warm, sterile water. Mix it with your boiled and cooled priming solution and add immediately to the finished beer.

Prime time,

The Professor, Hb.D.

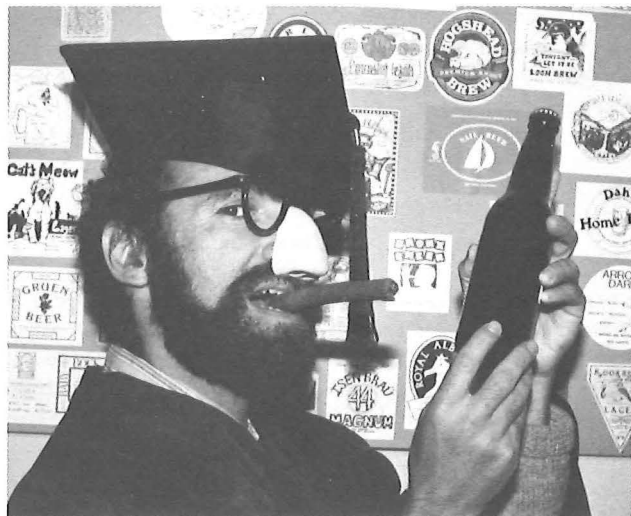
Beer Layering

Dear Quaff Prof,

While working on a batch of cherry stout recently, I came upon an interesting phenomenon I had never seen mentioned anywhere. After the stout, which had started at an original gravity of 1.071, had been in the secondary for about

a week, I decided to check the SG again. To my surprise, it was 1.012! I was expecting about 1.025 to 1.030 (it had been 1.030 at racking).

Of course I didn't worry, but I had to admit it had me stumped, so four days later I did a little experiment. First, I measured the gravity again: now it was 1.017! (reverse fermentation?) Then I stirred the batch gently with a sterilized siphon tube and it measured 1.026, as originally predicted. Apparently, the stout partially "layered out," although this wasn't visible. Does this happen to all brews, or high-gravity brews, or just mine? Or is the earth's gravitational field fluctuating? (Come to think of it, my



wallet's been feeling lighter lately...hmmm.)

Yours for heavier gravity,
Randal Bladel
St. Joseph, Michigan

Dear Randy,

Geez. I think you may have ventured into the *Twilight Foam* with that brew. I ain't never heard of such a thing in all my born days. At first I thought, "Hmmm," then considered, "Maybe bubbles attached to his hydrometer caused it to rise and give a higher reading." Maybe, but that's a lot of bubbles to cause that much buoyancy. You've stumped me on this one. I have to see it to believe it.

Stumped,
The Professor, Hb.D.

Honey, Let It Be Mead

Dear Professor,

By the time you receive this, my version of Chief Niwot's Mead (*zymurgy*, Fall 1989, Vol. 12, No. 3) will be up and running.

I have a source of "nontampered-with" honey and the other "fixin's" (to quote you) are readily available.

I have one or two questions, though, if you don't mind.

(1) In *zymurgy* Winter 1987 (Vol. 10, No. 5) Brother Adam said that distilled water could be used in the absence of pure rain water. What do you think of that? And if it is used are there sufficient additives in your recipe (including the honey) to replace the minerals lost during the distilling process?

(2) During the two-to-four month fermenting period is there any necessity to rack as recommended by some for the beer process?

(3) When bottling time comes do you cap or cork?

R.S. Sweney
Queensland, Australia

Dear R.S.,

Mineral content in mead is not as critical as it is in beer, where minerals are necessary for certain enzyme reactions in the mashing process. Because there is no mashing process in mead-making, I believe that distilled water could be used with little or no adjustment.

I don't believe it is a necessity, but a cleaner-tasting mead could be made

by racking and leaving spent yeast sediments behind, for much the same reasons you rack before lagering beer.

Capping or corking don't make a difference, but be aware that any amount of fermentation that kicks in while in the bottle will cause a cork to pop, while a capped bottle will trap the carbon dioxide and create effervescence.

Details, details,
The Professor, Hb.D.

Turkey Butt's Problems

Dear Professor,

I have been a homebrewer for approximately one and a half years and have been fairly successful, but I have never made a beer with a good, sturdy, long-lasting head.

In my first batches, I went through the process of soaking my bottles in bleach solution and then rinsing with hot water. The head produced by these beers was not bad but didn't quite make it to the bottom of the glass. Lately I have been using a dishwasher, and while this saves a lot of trouble in bottling, I am convinced (not worried) that this method may be hurting my head (sorry). When washing the bottles I first run the dishwasher on rinse before I put the bottles in to rinse out any food debris. I then put the bottles in on the dry cycle to sterilize the already clean bottles. My concern is that detergent might be getting into the bottles and damaging the head. The last beer I made was a brown ale that tasted great, but looked about as impressive as a cola. I don't know if it was detergent or some mistake I made in brewing. Please note: I brew all-grain beers and have never used antispotting agent in my dishwasher, which I hear kills a head. Is my dishwasher procedure sound? What's the low-down on heads and detergent?

Fermently yours,
Turkey Butt
East Lansing, Michigan

Dear Turkey Butt,

With regard to your head-retention problems, I suggest doing some simple testing to narrow the possibilities. Get yourself some brand-new, clear, hard plastic cups, the kind that easily break when squeezed. Pour your beer into one of them. Is there a

good head? If so, then there are residues on your glassware that are interfering with head retention. If not, then try the next step in the experiment: Pour a commercial brand of beer, known by you to have good head retention (Guinness will do), into a plastic cup and also into your own glassware. Is there a difference? If so, then not only your glassware has residues, but your cleaning water is leaving residues on your equipment and in your brewing water.

I believe you will find your water high in dissolved solids (hard water) that make it undesirable for rinsing glassware.

A dishwasher is fine if the water it uses is fine.

A clean machine,
The Professor, Hb.D.

It Grew in the Brew?

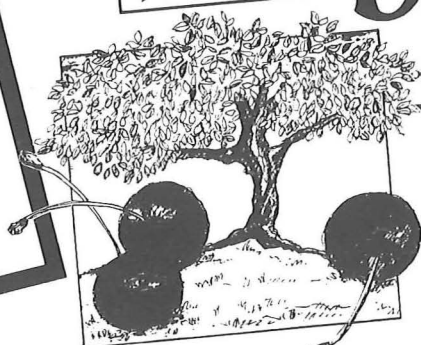
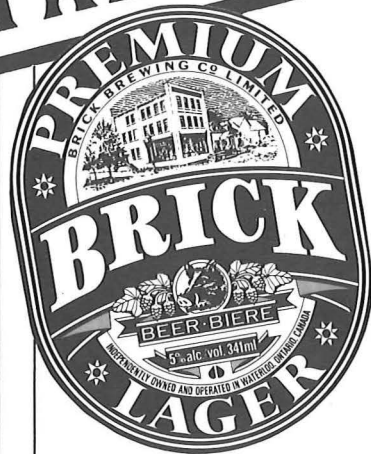
Dear Professor:

My latest batch of homebrew has been *most* (stomach-) unsettling: I lost six to eight pounds, my appetite and one supper over the course of two days. This is brew No. 15 this year, so I'm sure it's not a contaminant problem.

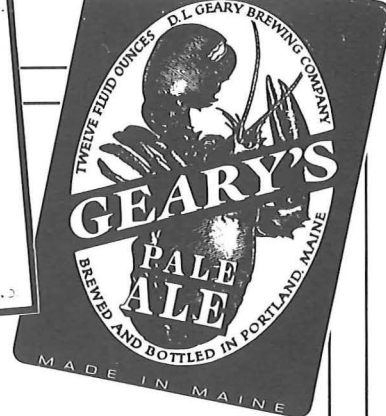
The brew used two light ME Birkellers, one-quarter pound of chocolate malt, one pound of wheat malt, and one pound of pale malt boiled for an hour. The barleys were underground in a food processor, and mashed in hot water for several hours. I cycled them between 160 degrees F (71 degrees C) and 110 degrees F (43.5 degrees C) three times. By the way, I repeatedly tried the iodine test on the mash "tea" and no discoloration ever took place. (I did not put the test mix back in the brewpot.)

After only two weeks I did rush bottling, as the final gravity was about 1.020, but the batch tasted OK then (one cup corn sugar at bottling). One final point: Before bottling, I moved the secondary into the kitchen. I kicked up a lot of yeast off the bottom of the secondary when doing this. It was still fairly cloudy about four to six inches above the sediment layer upon racking back to the primary.

Relaxed but wary,
Jerry Hansen
Sunnyvale, California



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Dear Jerry,

Strange. What I would like to
know is whether you tried another
bottle with the same results. I don't
doubt that you got sick, but as is so
often the case with these kinds of expe-
riences, sometimes we put the blame
on an innocent bystander. I suspect
you got the bug from somewhere else.

Because of beer's low pH (high
acidity), illness-causing bacteria and
viruses cannot survive in it. Now you
may be hypersensitive to yeast or aller-
gic to some ingredient that is unusual
in Batch No. 15, but I doubt that a
person with no allergies or hypersensi-
tivity could get as sick as you did from
something that "grew" in beer. I'm
also assuming that you are using
food-grade equipment in your brew-
ing process.

Hope you're feeling better and a
second bottle didn't cause a recur-
rence. I'd like to know.

Gesundheit,
The Professor, Hb.D.

Three Cheers Beer

Dear Professor,

I occasionally take a break from
brewing beer to make a batch of root
beer for my low-alcohol friends. The
recipe I use calls for mixing cane
sugar, root beer extract and Cham-
pagne yeast, then immediately bot-
tling. Please answer a few questions
for me.

Why don't the yeast beasties eat
up all the sugar and cause the bottles
to explode? Can I substitute corn
sugar and ale yeast?

Do you know of any literature
that describes the process for extract-
ing the root beer flavoring from native
plants?

Thanks,
Billy LeCalvez
Aiken, South Carolina

Dear Billy,

*From my experience the yeast
does cause the bottles to explode and I
would never recommend this proce-
dure—it is far too dangerous. I sus-
pect that when the yeast stops produc-
ing gas short of an explosion it is be-
cause the pressure is so great in the
bottle it inhibits yeast activity. Be-
cause of the danger of even airborne
yeast causing bottles to explode, I
don't recommend making non-alco-
holic root beer. So I can't suggest
whether corn sugar and ale yeast
would be okay.*

For naturally flavoring a brew
try sassafras root, sarsaparilla, win-
tergreen, licorice root, teaberry, deer-
berry, checkerberry, boxberry, spice-
berry, clove, cinnamon, anise and/or
vanilla.

Hip, hip hooray,
The Professor, Hb.D.

Long-Fermented Correspondence

Dear Professor,

What an onionhead I am! I've
only been poring over *The Complete
Joy of Home Brewing* for a year and a
half, but I finally figured out where to
send this long-fermenting letter! If
you're the editor of *zymurgy*, which I
discovered in the fine print, why not
send it in care of the editorship? Hey!
I am no dummy! If I'm rambling it's
because I'm enjoying a few Kinky

Slinker Ales—an evolutionary de-
light of Winky Dink Maerzen.

I would like to ask a few ques-
tions. First of all, why does my brew
get sediment on one side of the bottled
product in a very fine film? At what
temperature, if I do try lagering,
should I pitch the yeast? Why do
my beers, fermented at temperatures
of 58 to 67 degrees F (14.5 to
19.5 degrees C) take so much longer
to ferment than many recipes say
they should? No complaints, mind
you, I've made some excellent beer!
Why does my Winter's Patience
Summer's Payoff Ginger Mead, a
variation of Barkshack, smell so bad
when I bottle it? I almost threw the
first batch out, but ended up drinking
it all before it was five months old!
Phew! It stinks when I rack it, but
mellows nicely.

Cheers, relaxing and
better have one,
Dave Tonetti
Guelph, Ontario, Canada

Dear Dave,

*Yeah, I've had the same phenome-
non happen to me upon occasion. The
film seems to be a peculiarity of cer-
tain yeasts. I've noticed that all of the
bottles will have this yeast film on one
particular side. I forget which,
whether it's the wall-facing or non-
wall-facing side of the bottle, but this
indicates that it has something to do
with uneven temperatures in the
room or geomagnetic forces. I'm
stumped. Does anyone else have any
hypotheses?*

Most of your questions have been
answered in *zymurgy*, but for your
benefit I will quickly answer. If you
are using a true lager yeast from a
liquid culture, the general norm
would be to pitch the yeast at about 50
degrees F (10 degrees C), but this will
vary with each strain of lager yeast.
Forget the dried lager yeast and pitch-
ing at low temperatures, you won't get
much action.

Longer fermentations? Maybe
your yeast isn't as fresh and viable as
the ones I used. Try adding double the
amount of yeast. Also cooler tempera-
tures do inhibit ale fermentation, but
don't worry. No problem.

Yeah, ginger root in dry meads
really gives a medicinal character
until it mellows out. My tastes have

changed and if I make a ginger-flavored mead it is usually a sweet mead with 2 1/2 pounds of honey per U.S. gallon.

*Wish I had a Kinky Slinker,
The Professor, Hb.D.*

Yes, Yes, Yes

Dear Professor;

I recently brewed Charlie Papazian's India Pale Ale and Byron Burch's Falkland Island Pale Ale. Original gravity was 1.062 and final gravity was 1.011 on the Palalia, the Falkland OG 1.053 with a FG of 1.007.

I split both batches into two carboys, pitched one packet of Red Star ale yeast into each, attached fermentation locks and waited impatiently. Fermentation went quickly and after five days I racked to a single carboy to finish fermentation and allow final sedimentation. On the seventh day, the new beer was ready to carbonate.

Half a cup of priming sugar was added as I quietly racked the beer to a Cornelius keg. I purged the keg with CO₂ just to be safe and snapped the lid tight using CO₂ pressure at 12 psi. The next day I checked the pressure in both kegs only to find they both read zero! Did I not worry or try to relax? Oh no, I started to panic, weep and wail. I called Charlie Koepfel of Koepfel's Master Brewer and asked him if the CO₂ could have been absorbed by the flat beer. Charlie agreed with me; am I correct, Professor? He also said Cornelius kegs can be notorious for leaking if not sealed carefully. Now I decided to regasket both kegs, with a purge of CO₂ during sealing, popping the lids tight to 12 psi.

Finally, after about four days, the gauge registered pressure in the keg. Charlie said to bleed the pressure off to about 10 psi when the pressure is elevated, which I did but not often. The lower-gravity beer carbonated more quickly than the higher-gravity one. Professor, is this normally the case because higher alcohol level retards yeast growth?

After three weeks we tapped the lower-gravity beer. The beer has great head and is a light amber color, but it appears cloudy. Would tapping

too soon cause this cloudiness, Professor?

Personally, my partner Bob and myself are happy and can't wait to improve our beermaking with the experience learned so far. More batches in the future are assured. Thanks to all you homebrewers and suppliers who helped us start on the road to homebrew enlightenment.

Ignorant in Chicago,
Steve Genger and Robert Allison
Chicago, Illinois

Dear Steve and Robert,

Sounds like you guys are into it and having a homebrew. For the most part your procedures and assumptions are right on. Yes, the flat beer absorbed your CO₂. A good way to check for leaking kegs is to apply a lather of soap and water around the seal of your canister right after you've applied pressure. If there are bubbles, then you've got an improper seal. If no leakage, rinse the soap off and let the canister calmly set.

No need to fiddle with pressure releases if you added the proper amount of priming sugar in the first place. One-third cup of corn sugar (or equivalent) per five gallons is adequate.

Yep, higher alcohol beers will inhibit carbonation activity somewhat.

Sure, you'll get yeasty, cloudy beer if you draw off too early. Relax and let it settle, unless you just have to drink it.

*Relax.
The Professor, Hb.D.*

Party Balls

Dear Professor,

Has anyone found a way to recycle the new five-gallon party balls? It seems like the big brewers have provided homebrewers with a cheap kegging system, if we can learn how to refill them.

Dave Walton
Ocean City, Maryland

Dear Dave,

Hey, homebrewers are a rather ingenious lot. I'm sure someone has experimented with these party balls. They are used by Coors and the pioneer in this technology, F.X. Matt

Brewing. Let's publish your letter and see if we get any response; maybe a short article on how to use these recyclable gems for fermenters and draft systems.

*Waiting with a brew in hand,
The Professor, Hb.D.*

Stick It

Dear Professor,

What can I add to my beer that would cause the sediment to stick to the bottle long enough to pour the beer off?

Also, is the freezer a good place to store pelletized hops?

Sincerely,
Lyle V. Sunderland
Bremerton, Washington

Dear Lyle,

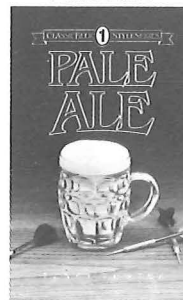
If you are having problems with fluffy yeast (yeast that does not compact well) then try another brand of yeast. There are many brands out there that remain on the bottom of your bottle long enough for a good

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pour. There are some liquid-culture varieties that compact so well I can pour the entire contents of the bottle out, leaving the sediment intact.

Freezers are great for storing pellets. Just be sure to seal them in an airtight container so they don't take on any food odors.

*Give me your pour,
The Professor, Hb.D.*

Priming with Honey

Dear Professor,

In *zymurgy* Winter 1989 (Vol. 12, No. 9) you provided some useful information concerning the substitution of malt extract for corn sugar to prime homebrew, but how about honey? What amount of honey (dissolved and boiled in water, of course) will substitute for corn sugar for the purpose of priming? Are there any potential problems?

Still on the subject of honey, are there any good reasons that a boiled solution of honey and water can't be substituted for wort as a starter for yeast? I am thinking here specifically of the reuse of yeast collected from the bottom of the primary fermenter (see Pierre Rajotte, "Collecting and Reusing Live Brewer's Yeast," *zymurgy*, Winter 1989, Vol. 12, No. 4). It seems to me that the solution could be poured into flasks while still boiling, providing sterile starters to feed yeast before pitching. It also seems to me that the strength of the solution is not that important, as long as it is strong enough to feed the yeast. Any thoughts on this subject? Thanks!

Sincerely,
Professor Timothy R. White
Auburn, Alabama

Dear Timothy,

Honey should pose no problems when used as a priming sugar. Honey does have a certain percentage of water, but the high sucrose content of honey is more fermentable by yeasts. Therefore I would suggest 3/4 cup of honey for priming a five-gallon batch of beer. Be sure to boil it in a cup of water to pasteurize it before adding to the beer.

A honey-water solution would not be the best medium for culturing yeast. It does not have very many

nutrients and the spectrum of sugars is very different. The yeast, a living organism, would have to change modes of metabolism in order to ferment honey and then adjust again when introduced to wort. This process is often a struggle for yeasts and may result in a sluggish fermentation or off-flavors.

The use of a small amount of honey in priming is relatively insignificant and flavor contributions will hardly be noticeable.

*The bees knees,
The Professor, Hb.D.*

No Splashing

Dear Professor Surfeit,

I have several questions concerning homebrew, and because my New Year's resolution for 1990 was to not worry, I decided to direct them to you.

For starters, I am curious about how much extract of malt you can get from a pound of malted grain. Several times in "Winners Circle" I have seen recipes stating 10 pounds Klages 2-row malted barley, or some such thing. So how much malt extract would I use? I believe Alexander's Sun Country malt extract is made from Klages malt. If I knew what to use, I could make a reasonable attempt at following these recipes. I realize the extract rate must have a lot of variables affecting it, but how about a general conversion rate for us malt-extract brewers.

Also, for nonmashers who want to use things like wheat, rice, corn or Munich malt, can you use diastase of malt to cause starch conversion? If so, how do you go about it?

I know wort needs oxygen to get off to a good fermentation, but should I splash lagers around when transferring them from the primary to secondary fermenter?

Many thanks for your help.

Sincerely,
Daniel Timby
Leslie, Arkansas

Dear Daniel,

There are many varieties and forms of malt extract syrups and dried powder. The thing to first keep in mind is that syrups generally have about 15 to 18 percent water content

and the brand to which you refer usually has quite a bit more. Dried malt extract has virtually no water content. Generally speaking, for the 15 to 18 percent water extracts you could use a 1:1.25 malt syrup to grain conversion factor or the reverse: 0.8:1 grain to syrup conversion and expect to get reasonably similar original gravities. Mind you this is the simple approach and there are many factors that come into play in the efficiency one may get from converting and extracting sugars from grain. For more help, see "For the Beginner" in this issue.

Active enzymes of diastase may be used to convert starches to fermentable sugars. There are many homebrewing books on this subject I'd refer you to, such as Charlie Papazian's The Complete Joy of Home Brewing.

And you are right, oxygen is needed in the initial phase of yeast activity, but never aerate your brew once fermentation has begun. It will oxidize the beer and create some very unpleasant flavors and aromas.

*Brewly,
The Professor, Hb.D.*

An Academic Question

Greetings Professor,

Thanks for taking time out of your no doubt busy "academic" schedule to answer my questions about stuck and sluggish fermentations!

Based on your response, I have made three modifications in my brewing procedures, which seem to have cured the problem.

(1) Use of controlled temperature fermenting environment [72 to 74 degrees F (22 to 23.5 degrees C)] for ales.

(2) Thorough aeration of wort prior to pitching.

(3) A switch in yeast.

Thanks again! Once again bubbling away contentedly and expediently.
Steve Rosenstock
Fredonia, Arizona

Dear Steve,

Hey, you're welcome. Hope to share a brew with you someday.

The Professor, Hb.D.

REVIEWS

Homebrew Videos

Modified Extract Brewing for the Beginner

The Video Factory, 9805 Los Lomas, Atascadero, CA 93422. With Roger Preecs, 30 minutes

Making Great Beer at Home

Videocraft Classics, 1790 Broadway, Suite 701, New York, NY 10019. With Robert P. Makuch, 50 minutes.

Here are two videos that set out to teach the tyro to make good beer at home. They are a study in contrasts, yet they both succeed in the end. Although each has its faults and missteps, together one neatly fills in where the other is lacking.

Modified Extract Brewing for the Beginner starts off slowly with an introduction to the equipment and a discussion of sanitizing. The pace is never hurried, which is a good reflection of how brewing ought to be. Then it's off to brew.

Roger Preecs makes a nice pale ale using 6 1/4 pounds of pale extract and an ounce of Cascades hops, with a pound of crystal malt to add some character. He recommends holding the grain at 180 degrees F (82 degrees C) for 15 minutes, which is much better than boiling but is still a bit warm. He boils for 15 minutes, presumably to get a hot break, although it isn't mentioned, and boils the hops for an hour.

The high points of his technique include a quick discussion of hop alpha acid levels, quickly cooling the hot wort by adding to it three gallons of cold water, proofing the dry yeast, recommending and explaining the

Making Great Beer at Home

with
Robert P. Makuch

A beginner's guide to homebrewing, with a step-by-step demonstration of the brewing process that will enable you to easily create a wide variety of delicious beers in your own kitchen.

use of a hydrometer and priming with extract. He uses a water bath to hold the fermenting beer at 70 degrees (21 degrees C). He must live in a cold part of the world because he needs an aquarium heater to keep his bath that high. I use a lot of ice to keep mine down there. Interesting aspects cover using both Irish moss and gelatin as fining agents (he adds the gelatin with the priming when he bottles), racking with a cane that has no tip and bottling without a wand.

Robert Makuch really packs a lot of information into *Making Great Beer at Home*. We don't get near the stove before he goes through a round-up of beer styles, legality, complexity and economy. Then we hear him discuss the ingredients, malting, crushing grain, mashing, extract and

syrups, and hops (including pellets and flowers, and even extracts). He also discusses yeast varieties, water and how to remove chlorine, adjuncts like cereals, wheat, and sugar, additives such as yeast energizers and finings. Then he gets into the equipment. Makuch also recommends using a hydrometer.

With that tremendous lead-in, he presents us with a simple recipe involving a can of pale syrup and six cups of dry malt extract, boiling it in 3/4 gallon of water with one ounce of Cluster hops for 30 minutes, adding an ounce of Saaz hops at the end. During a break in the action Makuch offers the sage advice to first wash to clean, and then sanitize; he recommends B-Brite. However, there is no mention of sanitizing bottles or caps. He primes with dextrose and closes with a discussion on serving and appreciation.

Both videos recommend using a blow-by fermentation using too narrow a hose, in my opinion. Strangely, both ask that you not cover your boiling wort completely, but it would surprise me that any stove would need a pot to be covered at all considering the small volume both recommended boiling; the coverage may be to prevent evaporation that leads to scorching. It would be better to recommend boiling a larger volume.

Preecs is down to earth, one of the boys; Makuch is trying to teach, and even though he has a much longer tape, he always seems hurried because he wants to tell you more. But Preecs actually makes a more interesting recipe, one that shows it isn't hard to get into extract with adjuncts right from the start. His technique is better, too: proofing the

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yeast, suggesting brown bottles, and so on. More of Preecs' discussion is integrated with the brewing session, which will probably hold your interest on the first viewing but will make it harder to find a particular point when you need to locate a specific piece of advice. There is more detail in Makuch's effort; he includes several different options for building your brewery and tells what the difference is between lager and ale, for example. Both videos are well made, with steady camera work that won't make you seasick. They are

bright and show what they intend clearly.

Neither video is going to replace a good book for information and detail, although Makuch recommends that you obtain one. What they will show, and do a good job of, is how easy it is to brew beer at home. Getting a beginner into the kitchen is always the hardest part because a written text, by its nature, has page after page of print to describe the process. In these videos, you can see what happens in under an hour and they both make brewing look easy.

THE BEST FROM KITS

COLONEL JOHN



English Bitter Kit by Edme

Occasionally a homebrewer decides to make a bitter ale, but the term "bitter" frightens a lot of homebrewers. The term actually means more bitterness than in a mild ale, which isn't very much. Most kits for bitter contain sufficient bittering hops to do the job.

Ingredients for five Gallons

- 2 pounds amber dry extract
- 2 cups crystal malt (cracked)
- 3 teaspoons gypsum
- 1/2 teaspoon Irish moss
- 1 package dry yeast (provided)
- 3/4 cup corn sugar for bottling
- 3 1/2 pounds Edme English Bitter Kit

Finishing hop oil for aroma

Original Gravity: 1.044

Final Gravity: 1.014

(Note: All water was dechlorinated and sanitized by boiling.)

Brewers Specifics

Add crushed crystal malt to one quart hot water (above 150 degrees F or 65.5 degrees C) and steep for one-half hour. Strain out the grains and add the sweet liquid to enough hot water to total one gallon, then add the malt extracts and gypsum. Boil for 45 minutes. Add the Irish moss for the last 30 minutes of the boil. Add the boiled wort to a carboy containing two gallons of cold water and top up to five gallons with more cold water. Add hydrated yeast when wort temperature is 70 to 80 degrees F (21 to 27 degrees C).

Ferment for 10 days to two weeks and bottle using three-quarters cup of corn sugar in 1 1/2 cups of hot boiled water. Add one drop of aromatic finishing hop oil to each 12-ounce bottle just before fixing the cap in place.

In a week or two, English Bitter was sparkling clear and ready to drink. The color was that of a brilliant red ale with a generous malty flavor attesting to the virtues of all-malt extract brewing. The manufacturer added hop bitterness that was just right for the style. The added hop aroma oil contributed a most pleasing flavor and aroma.

The greatest compliment to my batch of English Bitter came from a homebrewer who had recently returned from England. After one taste of the beer and not knowing what it was, he said "John, this beer tastes just like the bitters I drank in England."

HOMEBREW CLUBS

DAVID EDGAR

Thank you very much to all clubs who sent in the 1990 AHA Registration and Survey form. It has been a tremendous aid in our effort to maintain up-to-date contact information which in turn better enables us to serve the clubs themselves and fellow homebrewers interested in joining or visiting a club.

Also, thanks for sending in the club news insert form. All a club needs to do to have its news published in this column is send in a paragraph or two (about 100 words) three months prior to the publishing date of each issue. To help in this endeavor we have the "official" Club News Insert form. Please write or call the AHA office if you do not already have the forms. Our policy is to not list clubs that do not send in the Club News Insert form—or a substitute. You may submit the form with the news portion blank if you wish simply to be listed in the column.

zymurgy always welcomes your newsletters, photos (black and white preferred) of club members and articles on brewing, recent activities or experiments. Thank you for sending us your newsletters. Please continue to do so because it helps the AHA keep in touch with what's really happening in homebrewing throughout the United States, Canada, New Zealand and Australia. For a free complete listing of all the clubs in North America (more than 130), see the order form on page 10 for Information Available from the American Homebrewers Association.

Send club information to David Edgar, Club News Editor, *c/o zymurgy*, PO Box 287, Boulder, CO 80306-0287; (303) 447-0816; FAX (303) 447-2825.

ALABAMA

Birmingham Brewmasters: The club is planning a dart team to compete in the Birmingham area. Meetings are the first Wednesday of the month at Rube's Sandwiches. Dues are \$25. Contact: Klaus Anderson, 1821-28th Ave. So., Birmingham, AL 35209; (205) 871-2337.

ALASKA

Great Northern Brewers: During the summer months of June, July and August the club only meets informally, on the first "Thirst-day" of each month at a local restaurant that features microbrews. One major event many members participate in is the Alaska State Fair

in Palmer, scheduled for Aug. 24 through Sept. 3. It had 96 entries last year and was a good competition overall. The club usually hosts a picnic for members and their guests. After summer, meetings are the third Tuesday in a different location each month, at a member's home or space donated by a local merchant. For more information on the club or the picnic, contact: Randy or Pat Oldenburg, 7601 E. 34th, Anchorage, AK 99504; (907) 338-1472.

ARIZONA

Brewmeisters Anonymous: New officers elected in January are: David Carroll, president; Clark Nelson, secretary; and Allan Toogood, treasurer. In February the club held a joint meeting with the Old Pueblo Homebrewers of Tucson at Picacho Peak State Park. In March members voted to delay a state competition in light of the possibility of holding it in conjunction with the Arizona State Fair in the fall. Dues are \$15 per year, prorated. Meetings are the second Sunday of the month at members' homes. Contact: Harold Gee, 242 W. Ivyglen, Mesa, AZ 85201; (602) 834-3974.

Old Pueblo Homebrewers met with Brewmeisters Anonymous of Phoenix at Picacho Peak State Park in February. In March the club met at Arizona's newest microbrewery, Southwest Brewing. Scheduled for April was another joint meeting with the Brewmeisters at Picacho Peak park, an overnight campout with two mashing demonstrations. Meetings are bi-monthly at members' homes. Dues are \$5. Contact: Larry Mucklow, 525 S. Grinnell Ave., Tucson, AZ 85710; (602) 747-0023.

Suds of the Pioneers: The Gila Monster Mash Challenge, held in March at the Electric Dave Brewery in Bisbee, was a great success. Thirty brewers and their families came from all over Arizona and New Mexico to help judge the beers. Four of Arizona's micro- and pubbreweries also came and held their own competition. The chance to taste many different beers, discuss techniques and enjoy the company of other brewers made it all worthwhile. Congratulations to Clark Nelson, whose Satin Stout won the "Armando the Armadillo" best of show award. The Suds invite all Arizona and New Mexico Brewers to join them for next year's Challenge in March.

Meetings are monthly at members' homes.

Dues are \$5. Contact: Slim Tighe, PO Box 144, Bisbee, AZ 85603; (602) 432-5242.

CALIFORNIA

Channel Islands Brews Society: see listing under *New Clubs*.

Crown of the Valley Brewing Society: Meetings in January, February and March featured good food and fine homebrew. Meetings are the second Sunday of the month at the Crown City Brewery in Pasadena. Dues are \$12 for a single, or \$18 per couple. Contact: Mike Lanzarotta, 300 South Raymond Ave., Pasadena, CA 91105; (818) 577-5548.

The Greater Whittier/La Mirada Foamheads: After a winter hiatus the club resumed its regular meeting schedule at Bob Palmer's home. The tasting of half a dozen various homebrews led to a lively discussion of beer styles.

"New members and the curious are welcome." Meetings are the second Wednesday of the month at members' homes. Dues are \$12. Contact: Mark Hays, 6536 Palomar Court, Alta Loma, CA 91701; (714) 989-5288.

Inland Empire Brewers: The club currently enjoys a membership of 271 brewers representing 41 states (and overseas military personnel). This year it expanded even further with the opening of a club branch in Las Vegas. The Las Vegas Inland Empire Brewers planned to host a competition and public tasting for the Nevada Association of the Handicapped in April. Meetings are the first Thursday of the month at The Home Brewery in Fontana. Dues are \$12. Contact: Sam Wammack, 16490 Jurupa Ave., Fontana, CA 92335.

Maltose Falcons Home Brewing Society: More than 80 members attended a special dinner and tour of Anchor Brewing Co. The dinner was the club's prize for capturing 1989 California Homebrew Club of the Year honors.

January's meeting featured two speakers, on the subjects of hop utilization and a stainless-steel half-barrel brewing system. The tasting series—tasting all styles in the AHA national competition—concluded in March and was set to start again in April. The Troubleshooter's Corner consistently has 20 beers to be investigated, and the club's Tiered Membership Plan is rolling along with its first "seedlings" in April. A BJCP prep class and BJCP exam were held in March.

NEW CLUBS

CALIFORNIA

Channel Islands Brews Society: Some Santa Barbara homebrewers have finally come out of the closet and formed a club that is open to any interested parties and even meets in public. Meetings are the first Thursday of the month at Spike's Place in Goleta. Contact: Ed Schiefelers, 417 W. DeLaGuerra, Santa Barbara, CA 93101

Stanislaus Hoppy Cappers is celebrating its first anniversary and is proud to announce its first club-sponsored competition. The club plans to host the First Annual Scotch Ale Homebrew Competition scheduled to coincide with the Modesto Highland Games. Contact: Wayne Baker, Barley and Wine Home Fermentation Supply, 1907 Central Ave., Ceres, CA 95307; (209) 538-2739.

DELAWARE

First State Brewers has gained 50 members since starting last October. Theme tastings have dominated meeting activities and included dark beers, lagers and Irish beers. Upcoming meetings will include bocks, light ales and parallel brewing with several members using the same recipe. The club also plans tours of local breweries and brewpubs, picnics and presentations on topics such as yeast culturing and all-grain brewing. Meetings are the third Wednesday of each month at Wine Hobby in Stanton. Dues are \$2 per meeting per family. Contact: Charles Garbini, 705 Manfield Dr., Newark, DE 19713; (302) 368-3417.

INDIANA

Louisville Homebrew Society was established in January as a club and open forum for sharing information. Officers elected at the February meeting include: president, Bob Capshaw; vice president, Herb Broderick; special events coordinator, Brian Kolb; secretary, David Pierce; treasurer, Bill Sandman; newsletter staff, Bruce Kolb and David Pierce; technical advisors, Fritz Finger and James Brown (honorary). A pale ale was brewed for the June potluck homebrew campout. All area clubs are encouraged to participate. Meetings are on the third Monday each month at Charley's Restaurant, where the owner supplies a complimentary buffet and half-price beers. Dues are \$12. Contact: David R. Pierce, 2402 Lyon Lane, New Albany, IN 47150; (812) 448-9969.

NEW YORK

Ithaca Home Brewers Club started in the winter and has been amazed at the response.

It has been pairing new brewers with more experienced ones to learn the tricks of the trade. In March it participated in a homebrew and dish-to-pass picnic at the Chapter House Brewpub, sponsored by Therese and Bob Goddard of Summer Meadow Herb Shop. At the March meeting Dick Goyer of the Amateur Brewers of Central New York came down to talk about his club in Syracuse. Also Dwight Beebe discussed the advantages of using yeast starters. Members brought samples of their own homebrews for everyone to taste and good times were had by all. New brewers and nonmembers are welcome to all meetings. Dues are \$10. Meetings are the first Tuesday of the month at the Chapter House Brewpub. Contact: Steve Russell, 315 Dryden Road, Apt. 3, Ithaca, NY 14850; (607) 273-7306.

VERMONT

Green Mountain Mashers: The club already has 25 members. Using Vermont Pub and Brewery as a home base, it has progressed rapidly and now holds monthly meetings in private homes. Members have a chance to sample each others' brews and become more familiar with the



The Green Mountain Mashers, Burlington, Vt., receive a visit from Charlie Papazian.

brewing process. They range in experience from beginners to all-grain brewers, from bottlers to keggers, and are committed to the brewing of fine beers and spreading the word of this fine hobby. They want other clubs to know that Vermont is alive and brewing! Contact: John Gallagher, 84 Caroline St., Burlington, VT 05401; (802) 862-6328.

VIRGINIA

Jerry's Kids: After six months the members settled on a name—Jerry's Kids (in honor of the proprietor of Draught Masters, their benefactor, Jerry Dulaney). The March meeting began with a comparison of commercial and homebrewed Bock beers. In the spring the club toured Charlottesville's Blue Ridge Brewing Co. It plans to institute a homebrew competition at the Albemarle County Fair. Dues are \$10. Meetings are the first Monday of the month. Contact: Philip Rock, Draught Masters, 917 C Preston Ave., Charlottesville, VA 22901; (804) 977-2549 or (804) 924-5759 (days).

AUSTRALIA

Brisbane Amateur Beer Brewers: Congratulations to Jurgen Sprengel, who was honored with the Most Consistent Brewer Award at the January meeting. The February meeting featured a blind tasting of local, commercial light and full-strength beers. In addition, bottles of homebrew were collected from all

members for analysis by the laboratory of the club's local brewer, Power Brewing Ltd. Meetings are on the fourth Thursday of the month at the RSL Hall, Arnold Street in Holland Park. Dues are \$10 per year and \$3 per meeting. Contact: John Thorp, 140 Smith Road, Woodridge, Brisbane, Queensland 4114, Australia; (07) 209 4637.

Meetings are the first Sunday of each month at The Shop. Contact: R. Bruce Prochal, c/o Home Wine and Beer Making Shop, 22836 Ventura Blvd. Unit 2, Woodland Hills, CA 91364; (818) 884-8586 (shop) or (818) 504-9400 (president).

San Andreas Malts: In January the club brewed a 150-gallon megabrew at Malt Allan Paul's San Francisco Brewing Co. brewpub. Thirty five-gallon carboys were filled and a different yeast pitched in each. The 30 batches were fermented and bottled for tasting. The experiment allowed brewers to isolate the effect of the yeasts on identical wort.

Malt Teri Fahrendorf, head brewer at Triple Rock Brewery, lectured on a relatively simple method to test beer for bacterial contamination. Testing is helpful when repitching yeast.

The club is developing a program to foster responsible alcohol consumption. It includes a pledge to assist any member needing a ride and an emergency cab-fare fund. Contact: Sharon Flaherty, PO Box 40744, San Francisco, CA 94110; (415) 531-8841.

San Luis Obispo Brewing Society (SLOBS) recently held its semiannual barbeque and party. Large quantities of brew were had by all. All members are encouraged to attend the fourth annual "California Festival of Beers," May 26. Dues are \$12. Meetings are the third Wednesday of the month at the SLO Brewing Co. on Garden Street in San Luis Obispo. Contact: Howard Gootkin, 1568 Frambuesa Drive, San Luis Obispo, CA 93401; (805) 541-0713.

Yolo County Homebrewers manned a booth at the Dixon Mayfair in Solano County, where the club displayed homebrewing

equipment and supplies and distributed free information.

Club activities include: a taste-off to select a brewer of the month; guest speakers on various aspects of brewing; field trips to brewpubs, breweries and the University of California—Davis pilot brewery; and social events such as an Oktoberfest.

Come and join us! Learn, teach and have fun. Meetings are the third Thursday of the month at the Senior Citizens Hall in Woodland. Dues are \$12 per family. Contact: Vern Wolff, Rancho Del Lobos, Box 538 RD85C, Esparto, CA 95627; (916) 787-3615.

COLORADO

Deep Wort Brew Club: The January meeting focused on a taste-off for the Hail to Ale club competition, and discussion on hosting an

open mead competition. The club is planning the "Second Annual Outdoor Brew-off" June 16—part of its quest for "real" Rocky Mountain spring water. Meetings are at various members' homes "every month or so." Dues are \$5. Contact: Bob Wood, 4515 Ranch Circle, Colorado Springs, CO 80918.

Hop Barley and the Alers: The January meeting featured a talk by AHA staff member Dan Fink on homebrewing for beginners. Mark Sitarik's India pale ale represented the club at the Hail to Ale contest. February's meeting was a slide show about the breweries of Thailand given by Charlie Papazian. The brew of the month was a Singha taste-alike made by the brewing committee. The winning beer of the night was a ginger beer brewed by Jim Homer.

The March meeting featured the movie "Homebrew Madness," a satire of "Reefer Madness." A big hoot was had by all. The beer of the night was a brown ale celebrating the birth of a new brewer (it's a girl), made by Brian Simpson. The brewing committee announced that they have started the club's yeast bank. All cultures welcome. Meetings are the fourth Thursday of the month at the Boulder Brewing Co. Dues are \$15. Contact: Phil Fleming, 13553 Hazel Place, Broomfield, CO 80020; (303) 469-9847.

CONNECTICUT

Beer Brewers of Central Connecticut (BBCC): Like sap flowing from New England maple trees, BBCC members gradually emerged from their icy beer cellars to enjoy the springtime bliss of their Bock-bloated beer gardens.

The club made a strong showing at the New England Regional in March, winning four first-place awards. Congratulations to Ron Page, who won the second annual New England Homebrewer of the Year award by a wide margin and is reportedly trying to enroll in a Belgian monastery, "where only coincidentally they happen to brew a little ale."

The St. Patrick's Day party was a blurry success, with attendees consuming the better part of a 25-gallon batch of "Quick and Dirty" bitter. In addition there was a grain-brewing demonstration by Bill Schaefer for the benefit of new members. The March issue of the BBCC newsletter *Beer Dreams* was a special 12-page "Poetry Issue," which reached new heights for "bathroom literature." Dues are \$10. Meetings are the first Friday of each month at various locations. Contact: Ron Page, 21 Walnut St., Middletown, CT 06457; (203) 347-6777.

Underground Brewers of Fairfield County: "The foam is really flowing in Fairfield County. Lots of new members, and if you're interested in making your own beer we hope to hear from you."

In March the club held its first "Brewing for the Complete Idiot" session. New brewers were invited to an extract brew-in in Stratford. The February meeting was held at the New England Brewing Co. in Norwalk, where Phil Markowski offered members tastes of his "Atlantic Amber."

The club meets the fourth Wednesday of the month at members' homes, usually in Fairfield or New Haven county. Dues are \$10 for drinking members and \$5 for newsletter readers (per year). Contact: Paul Connolly, PO Box 105, Rowayton, CT 06853; (203) 854-9539.

DELAWARE

First State Brewers: see listing under *New Clubs*.

HAWAII

"Hops" - The Hawaii Beer Enthusiasts Club: Meetings are at the Honolulu Brewing Co. on the first Tuesday of the month. Dues are \$15. Contact: Darin Sato, c/o MiniPubs Hawaii, 500 University Ave. No. 716, Honolulu, HI 96826.



"Pagan fermentation rites at Beerehenge," by Andy Zygmunt of Beer Brewers of Central Connecticut. From their newsletter, *Beer Dreams*.

IDAHO

Ida Quaffers Homebrewers Association is looking forward to its annual Parched Palate competition in August with an open invitation to all potato-producing states to produce its best Spud Brew (ale) and enter the contest.

"We are looking forward to a heated competition and those individuals or clubs that wish further information should contact Phil Forbini in care of the club."

Membership as of March 1 is 107, plus 10 complimentary memberships to other clubs and supporting businesses. Meetings are the third Sunday of the month at members' homes. Dues are \$8. Contact: Steve Lawley, 10400 Huntwood Drive, Boise, ID 83709; (208) 362-5748.

ILLINOIS

ABNORMAL Brewers: "The club is beginning to shape up. Every meeting has brought new faces, new experiences and different brews." Pete Ferguson and Pat Cole brought in the first taste of mead for most members. Marty Buschor shared a good bottle of homemade wine. Don Davidshofer volunteered to create a club logo. A club motto was established: "Why be normal when you can be ABNORMAL." Meetings are monthly, at varying times and places. Contact: Tony McCauley, 404 Tilden Place, Normal, IL 61761-1432.

Northwest Amateur Wine and Beer-makers Guild: Nineteen members met at the Weinkeller Brewery in Berwyn in March. Brewmaster Udo Harttung, who started the business as a tavern-liquor store in 1974 and began brewing in 1988, gave a tour of the brewing process. Members sampled six beers, among them Düsseldorf Doppelbock, Bavarian Weiss (with lemon) and Berliner Weisse (with raspberry). Afterward members stayed for a dinner of sausage and other specialties.

The February meeting was hosted by Jim and Nancy Thommes of Rolling Meadows. It featured a tasting of fruit wines and brown ales. Meetings are the third Tuesday of the month at different locations. Dues are \$1 monthly. Contact: Roy J. Horton, 1419 Redwood Drive, Mount Prospect, IL 60056; (708) 439-4525.

Prairie Schooners have been busy trying to set up a homebrew competition at the Illinois State Fair. They have been discussing the matter with fair officials and are surveying other clubs in the state to assess the interest level. Meetings are monthly at various times and places. Dues are \$1 per meeting. Contact: Karl Menninger, RR 1, Box 296, Petersburg, IL 62675; (217) 632-2995.

INDIANA

Louisville Homebrew Society see listing under *New Clubs*.

IOWA

Heartland Homebrew Club: Anchor Brewing Co. President Fritz Maytag was the special guest at the February meeting. He critiqued a number of club homebrews and treated members to a slide show and a taste of his special Ninkasi beer, named after the Sumerian goddess of brewing.

In February the club joined Minnesota's Northern Ale Stars and Bosso Brewing Co. clubs for the 13th annual *Fasching* (Mardi Gras) festival at the August Schell brewery in New Ulm, Minn. In the works at press time are HHC's first birthday celebration and newly designed club t-shirt. Dues are \$12 per household. Meetings are at various times and places. Contact: Craig Olzenak, 1030 High St., Grinnell, IA 50112; (515) 236-4033.

North Iowa Wine Club: Meetings are held monthly at members' homes. Dues are \$6.

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KANSAS

Greater Topeka Hall of Foamers: New officers elected for 1990 are: Jim Madl, president; Jeff Cowger, vice president; Bernadine Lloyd, secretary/treasurer; and Chris Hedquist, brewmaster. Dues are \$15 per single, \$25 per couple. Meetings are the second Wednesday of the month at Bethany Place. Contact: Jim Madl, 2212 S.E. Stinson Drive, Topeka, KS 66605; (913) 234-8308.

Kansas City Bier Meisters: Congratulations to winners at the HWBTA National Competition. Kirsten Pedersen won first place, novelty beer; Alberta Rager won second place in fruit beer and third place in brown ale; Vondie O'Conner took second place in light ale; and Jackie Rager placed third in Continental dark, light ale and Bock.

The January meeting featured a discussion on sanitation and the ill effects of improper rinsing of chlorine cleaners, led by Kenny Butler. The February meeting and seventh annual Kansas City Bier Meister Homebrew Competition were held at the Boulevard Brewing Co., where Brewmaster John McDonald gave members a VIP tour of the brewery. The club awarded life memberships to McDonald and to Chuck Magerl, Free State Brewing Co., for their support of the club and competitions through facility use, tours, etc.

"Bed n' Breakfast with a Brewer" was a tremendous success at the HWBTA National Competition in February. Thanks to luncheon coordinators Kirstin Pederson and Kenny Butler and "Brew n' Q" (barbecue) coordinator Jerry Black. Dues are \$15. Meetings are the second Friday of the month at the Soroptomist Community Center in Mission. Contact: Alberta Rager, 5531 Reeds Road, Mission, KS 66202; (913) 236-5953.

Rapscallions of Wichita had a reorganizational meeting St. Patrick's Day. There was lots of good information shared and good beer had. It was decided that the club would be a kinder, gentler (read less formal) one that would be guided by a search for 1,000 points of light (read pints of ale).

The club is looking for new members or interested people. There is no set meeting date. Dues are \$5. For meeting times and dates please contact: Richard Seaton, 622 W. 167th St. W., Goddard, KS 67052; (315) 794-8058.

Southeast Kansas Homebrewers Association has been focusing its efforts over the past few months on helping new brewers get started. Along with that main objective, they have been experimenting with fermenting, storing and dispensing using five-gallon soda canisters (with great success!). A very effective wort chiller was completed recently. Now they're working on a method to brew 15 to 20 gallons per batch, along with designing an "economy" walk-in cooler. The club meets on the third or fourth Saturday of each month at Ben Fox's, and is very informal. It has no dues and no officers. Contact: Ben Fox, 611 N. Mulberry, Eureka, KS 67045; (316) 583-7256 (h), 583-5581 (w).

LOUISIANA

Redstick Brewmasters recently acquired kegging equipment and a 15-gallon brewpot, converted from a keg. Club members got together and brewed 10 gallons of light and dark ales to be kegged and served at the brew-off in April. Contact: Charlie Milan, PO Box 17661, Baton Rouge, LA 70893; (504) 343-2047.

MAINE

Maine Ale and Lager Tasters (MALT): Meetings are the fourth Monday of the month at

the Center St. Grainery in Bath. Contact: Michael LaCharite, 6 Madelyn Ave., Topsham, ME 04086; (207) 729-0225.

MASSACHUSETTS

Barleyhoppers Brewing Club: The January meeting featured a talk by member Dale Callahan on yeast culturing under laboratory conditions, and how these techniques can be applied to homebrewing. He said that while laboratory-sterile conditions cannot be duplicated, homebrewers can still do their own culturing. Spring activities included a trip to Vermont to visit Catamount Brewing Co. in White River and Three Dollar Dewey's pub in Brattleboro. Meetings are the first Wednesday of the month either at Beer and Winemaking Supplies in Northampton or at members' homes. Dues are \$10. Contact: Mark Larrow, 154 King St., Northampton, MA 01060; (413) 586-0150.

The Wort Processors: Jim Fitzgerald's fine pale ale represented the club in the AHA Hail to Ale competition.

February's educational session focused on a "split-batch" Continental light-half brewed with HBUs derived from a high-alpha hop and the other half brewed with the same number of HBUs derived from a low-alpha hop. The beer brewed with Chinook hops (12.0 alpha-acid) was decidedly drier and had a fuller hop taste and aroma than the beer brewed with Hallertauer hops (4.0 alpha-acid).

At the March meeting, Eric Haas, Tom Ayres, Mike Pertsch and Bill Stack presented beers brewed with Anheuser-Busch bagel yeast for comparative tasting.

Glassware has been ordered—19-ounce "Haworth-style" handled mugs, emblazoned with the new club logo. Annual dues are \$10. Meetings are the first Friday of the month at members' homes. Contact: Tom Ayres, 65 Langdon St., Apt. 6, Cambridge, MA 02138; (617) 354-4326.

MICHIGAN

Ann Arbor Brewers Guild: Fred Scheer, brewmaster at Frankenmuth Brewery, gave a talk at the March meeting on "Brewing and Brew Water." The club plans a "Brew Up" in which different members will apply their own brewing techniques to identical recipes and ingredients to gauge the effect on finished beers.

The annual "Beerbecue" is planned for July. The club has seen a recent surge of new members, thanks in part to its listing in *zymurgy*. "We welcome inquiries from all interested brewers." Meetings are once a month, alternating Mondays and Thursdays, at various member's houses. Dues are \$5, "good 'til we ask for more." Contact: Rolf Wucherer, 1404 White, Ann Arbor, MI 48104; (313) 663-8196.

MINNESOTA

Bosso Brewing Co. The February meeting featured an informative demonstration and discussion of homebrew kegging systems. Members were treated to five different brews on tap provided by Bill and Steve Fluegel. The club also discussed future bulk purchases of malt and imported hops.

Some of the members ventured to New Ulm Feb. 24 for the Fasching Festival, where they met with members of the Northern Ale Stars and Iowa's Heartland Homebrew Club. "Ted Marti of August Schell Brewing Co. showed us some wonderful hospitality and we were able to reciprocate somewhat by pouring him and his staff some homebrews." Meetings are at the Bosso Subterranean Blues Bar (and sometimes Grill) located in Martin Henschel's basement. Contact: Darlene Joyer, 1397 James Ave., St. Paul, MN 55105; (612) 699-6864.

Northern Ale Stars: Officers for 1990 are: president, John Judd; vice president, Bob

Dromeshauser; secretary, Don Hoag; treasurer, Cliff Tanner; and brewmaster, Doug Hinderks.

Several Ale Stars attended the Bock Beer Festival at August Schell Brewing Co. in New Ulm. The Northwestern Extract Co. of Brookfield, Wis., donated 6.6 pounds of extract for a club beer that was brewed at the March meeting. The brew provided a demonstration for several new brewers. Dues are \$10. Contact: Don Hoag, 5426 Beartrap Road, Saginaw, MN 55779; (218) 729-6302.

MONTANA

Zoo City Zymurgists held elections at the January meeting. New officers are Skip Madsen, president; Rick Walker, treasurer; and Nancy Zadra, scribe. ZCZ will be serving homebrewed beer at the March fund raiser for Planned Parenthood. Beer donations for this event were collected at the March meeting. A membership drive potluck barbeque is planned for June 16, and an Oktoberfest homebrew competition is on tap for October. For information about the club or upcoming events, contact: Skip Madsen at 1240 S. Second West, Missoula, MT 59801; (406) 543-6929.

NEVADA

Washoe Zephyr Zymurgists: Results are in from the January vertical tasting of six vintages of Sierra Nevada Celebration ale. "Favorite vintages were the 1985, mellow and fruity, the 1987, with a long life still ahead of it, and the 1989, just a baby with a huge, spicy hop bouquet."

WZZ members planned the second annual Reno Pub Crawl for April, and are looking forward to participating in the AHA National Conference in June. See you there! Dues are \$10 per household. Meetings are the second Friday of the month (usually), at various locations. Contact: Eric McClary, 6185 Franktown Road, Carson City, NV 89704; (702) 883-7187.

NEW JERSEY

Mid-Atlantic Sudsers and Hoppers (MASH): John Dale's India pale ale represented the club in the AHA Hail to Ale competition. At the March meeting in Matawan Eric Reidinger won the club Bock competition for the upcoming Bock is Best contest. Alternate months the club meets at Iggy Magoo's, a tavern with 500 different beers. May will see the annual chili cookoff as well as the club Weiss beer competition, in preparation for the Weiss is Nice contest. Members are brewing their entries for the AHA Nationals and expect MASH to be well-represented. Dues are \$12 per year. Contact: Ed Busch, PO Box 105, Flagtown, NJ 08821; (201) 359-3235.

NEW MEXICO

Dukes of Ale: New officers elected at the January meeting are: Dan Baumann, president; Tom Ciccateri, vice president; Tom Hart, secretary/librarian; Guy Ruth, treasurer; Art Priebe, newsletter editor; and Steve Markham, photographer/historian. The beer styles of the month were IPA and steam.

Gadgets filled the February meeting. Special attractions included Guy's 30-gallon boiler, Dan's filter system and counterpressure bottle filler, and a discussion on artificial carbonation in draft systems.

Dan Baumann presented the first half of his new book, *Brewing By Numbers*, at the March meeting. He gathered a large amount of important, practical and useful data from a variety of sources to produce the book. It was well-received.

"We feel our newsletter is one of the best, and will happily exchange with other clubs." Meetings are the first Friday of the month; call Tom for location. Dues are \$12. Contact: Tom

Armstrong Hart, 301 Menaul Blvd. N.E., Albuquerque, NM 87107; (505) 345-5329 (h), 871-1400 (w).

NEW YORK

Broome County Fermenters Association: Summer plans include the German Alps Festival at Hunter Mountain, Ein Prosit Festival at the German Club in Binghamton and the Hot Air Balloon Rally/Speidi Fest.

At the January contest (brown beers) winners were: Roger Haggett, continental dark; Bill Baird, Bock; and Frank Haining, brown ale and best of show. At the February contest (black beers) winners included Sam Bigelow, porter; Roger Haggett, dry stout; and Ralph Pfaffendorf, sweet stout and best of show. The club purchased Hugh Johnson's series, "Vintage: A History of Wine," for its video library.

Members participated in a micro- and pubbrewery tour of southeastern Ontario in March organized by the Upstate New York Homebrewers Association. Meetings are the second Tuesday of the month at the Russian Club in Endicott. Dues are \$10. Contact: Brice Feal, 2601 Grandview Place, Endicott, NY 13760; (607) 757-0634.

Hudson Valley Homebrewers: Meetings are the first Wednesday of the month. Dues are \$15. Contact: Bruce Franconi, RD2, Box 35, Red Hook, NY 12571; (914) 758-0661.

Ithaca Home Brewers Club: see listing under *New Clubs*.

Upstate New York Homebrewers Association: The January judge-training session sampled 15 commercial light lagers. The February session involved 21 commercial dark lagers. Sessions are on weekend afternoons at members' homes.

At the February meeting Gary Dec presented a flavor identification seminar. Genesee Light Beer was doctored with alcohol, salts, acids, a DMS stock solution, hop oils and extracts.

The two-day bus tour to southeastern Ontario was a big success. Four breweries (Sculler, Wellington County, Burlington and Sleeman) were visited along with two brewpubs (Suds International and the Heather Hotel). A stop was made at the Angel Inn, the oldest inn in the province, to sample some of the 19 imported and micro brews on tap. During the tour an unplanned detour was made to the Woolwich Arms in Guelph, where members enjoyed Wellington County's cask-conditioned English-style ales served via genuine beer engines. Planning has started on a November trip to Toronto. Contact: UNYHA, PO Box 23541, Rochester, NY 14692; (716) 272-1108.

NORTH CAROLINA

Triangle's Unabashed Homebrewers (TRUB) "elected" new officers for 1990: Scott Oglesby, president; Andy Kligerman, vice president; and Lucy Adams, treasurer. At the February meeting, besides tasting numerous samples of members' homebrew, various gadgets used as brewing aids were demonstrated. In addition, a tentative list of upcoming club events was announced. This includes a pale ale and lager beer contest, a workshop on sensory perception in beer tasting, the annual picnic and results of the club yeast experiment. This experiment, started in early March, involved a 10-gallon batch of wort that was divided into one-gallon jugs. Each jug was inoculated with a different type of yeast.

A list of recipes for the award-winning brews from the 1989 TRUB Open Homebrew Competition will be available soon at a nominal charge. Meetings are the second Wednesday of the month at the Weeping Radish Restaurant and Brewery, Durham. Dues are \$15. Contact: Andrew Kligerman, 116 Northwood Drive, Chapel Hill, NC 27516; (919) 942-8925 (h), 541-4254 (w).



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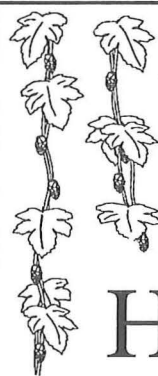
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OHIO

Dayton Regional Amateur Fermentation Technologists (DRAFT) recently held its first ever club brewing competition to choose candidates for upcoming club-only competitions. Field trips to regional brewpubs and joint meetings with other clubs in Columbus and Cincinnati have been quite successful.

Club membership is at an all-time high thanks to brewing demos, classes and tastings. Feedback has been positive regarding the DRAFT "buddy system" in which nervous novices are paired with more experienced brewers for guidance and advice. Also, the club is setting up a judge training program.

Videotaped brewing demonstrations, hop-growing tips and bound materials are being gathered for a club library. Meetings are every second Friday at the Dayton Canoe Club. Dues are \$15 individual, \$22.50 household. Contact: Ross Goeres, 6232 Pheasant Hill Road, Dayton, OH 45424-4165; (513) 236-0258.

OREGON

Heart of the Valley Homebrewers: More than 40 people signed up for a homebrewing class organized and taught by Greg Ottoman through the OSU Experimental College. Unfortunately, enrollment was limited to 10.

The club plans to tour other microbreweries in the state because of the enjoyable and enlightening tour given by John Maier of the Bayfront Brewery in Newport. Meetings are the third Wednesday of the month at members' houses. Dues are \$5 per year. Contact Dan Shearer, 1277 Boone Road S., Salem, OR 97306.

SUDS (Society for Upgrading Drinkable Spirits): Meetings are held at The Flask and Stein in Baker City. Dues are \$12.50. Contact: Rob Sampson, HCR 87, Box 1072, Baker

City, OR 97814; (503) 523-6063 (h), 523-4721 (w).

RHODE ISLAND

Rhode Island Association of Brewers: The club is planning a tour of Boston area brewpubs and microbreweries in the near future. It has no dues and no officers. Meetings are about every six weeks at members' homes. Contact: Ken Averill, 50 Edward St., Coventry, RI 02816; (401) 828-2208.

SOUTH CAROLINA

Hopportunityists of Clemson: The club met at Nick's Tavern in Clemson in February. Members sampled a number of different brews, including a chocolate cherry bock brewed by Jim Condon, a two-year-old barley wine from Brian Nummer and several beers brewed by new members. Meetings are the first Sunday of the month at Nick's Tavern. Dues are \$7.50. Contact: Brad Purinton, 597 Lakeside Drive, Six Mile, SC 29682; (803) 868-2859

TENNESSEE

Bluff City Brewers are spending the summer in final preparation for the Mid-South Fair's homemade wine and beer competition. Last year the fair had 174 beer entries and more than 20 wine entries, making it the largest fermented beverage contest in the area. For information on this year's contest, write to Sue Cook, c/o the Mid-South Fair, 940 Early Maxwell Blvd., Memphis, TN 38104. Entry deadline is August 31, 1990.

Meetings are the first Sunday of the month at Mid-South Malts on Broad Avenue in Memphis and the third Thursday of the month at Indochina-Young at Cooper in Memphis. Dues are \$20. Contact: Chuck Skypeck, 761 Beasley, Memphis, TN 38111; (901) 327-7191, 685-2293, 324-2739.

TEXAS

Bock 'N' Alians, to avoid liability, has become an "unclub." "We have no officers, no dues, no rules! By magical coincidence we meet 'accidentally' at the Hills and Dales Ice House, where at 3 p.m. we all just happen to be carrying bottles of our homebrew.

"We have found people more willing to do their part under complete informality. We have concentrated on English two-row, high-temperature, infusion-mashed ales. Even our novice and first-time brewers now produce excellent beers. Pure yeast starters, no sugar and less than 10 percent specialty malt have been the key to this." Contact: Paul Farnsworth, 7407 Hummingbird Hill, San Antonio, TX 78255; (512) 695-2547.

Malthoppers B.E.E.R. Club: At the January meeting, members held a tasting with a commercial beer spiked with chemicals such as dimethyl sulfide, diacetyl, phenolics, eugenol, esters, and fusel oils. It was educational for the club members to learn just how well they could identify flavors and aromas.

The February meeting was held at John Montgomery's home, where members judged various commercial and homebrewed brown ales, and discussed plans for the Bluebonnet Conference in March. Meetings are the second Saturday of the month at members' homes. Dues are \$6. Contact: Lili Lyddon, PO Box 9560, College Station, TX 77842; (409) 693-3004.

North Texas Home Brewers Association (NTHBA): Planned for upcoming meetings: speakers from distributing companies and visits to local microbreweries—Rienheitsgebot in Plano and West End in Dallas. The search for this year's NTHBA "Brewer Royale" continues, as does the search and support of the more adventurous pubs around, achieved by (ir-)regular pub crawls.

Monthly meetings are based around a chosen beer style, with homebrews, ingredients, discussions and recipes appropriate to that style. The monthly newsletter, "Living the Brews," keeps 60-plus members informed. Dues are \$15 (membership allows discounts at stores and bars). Meetings are on the second Tuesday of each month, usually at DeFalco's Wine and House Beer in Dallas. Contact: Paul Seaward, 6008 Lovers Lane No. 212, Dallas, TX 75206.

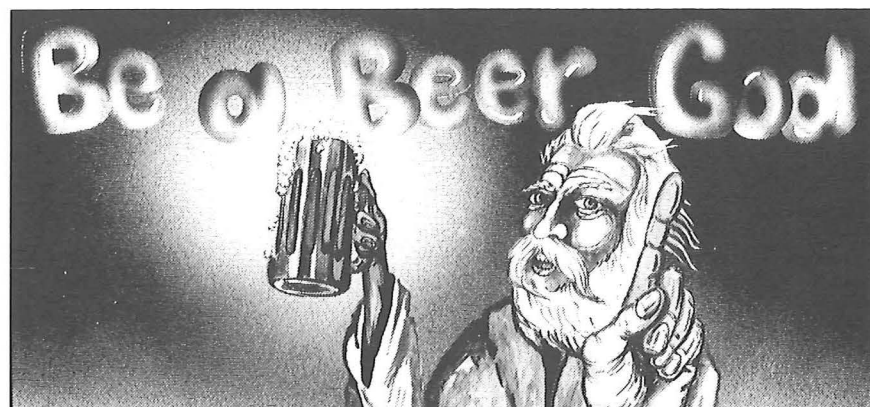
VERMONT

Green Mountain Mashers: see listing under *New Clubs*.

Central Vermont Homebrewers: "We at Central Vermont must be one of the mellower clubs in the country. Hard-driven, fanatical hobbyists? That ain't us. Our goals seem to be to make sure everyone brings something good to eat and drink (we don't always succeed in this goal), and to keep the Vermont cold out by partying. Formal meeting? Nah. We do chat about brewing, though. And order supplies, of course." Meetings are monthly at members' homes. Contact: Phil Zunder, 15 Pinewood Court, Montpelier, VT 05602; (802) 229-9617.

VIRGINIA

James River Homebrewers held its Oktoberfest celebration with sausages, wurst, German side dishes and desserts, and a fine Oktoberfest bier. In mid-October some of the members journeyed to Durham, N.C., to join members of T.R.U.B. at their Oktoberfest celebration at the Weeping Radish Restaurant and Brewery. In December several members went to Virginia Beach to join in the Hampton Roads Brewing and Tasting Society's Decemberfest. Also in December, the monthly meeting featured a tasting of both homebrewed and commercially



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available holiday brews. Dues are \$12. Meetings are the second Thursday of the month at members' homes. Contact: Gary Tolley, 1401 Stone River Road, Richmond, VA 23235; (804) 276-0306.

Jerry's Kids: see listing under *New Clubs*.

WEST VIRGINIA

The Maltaineers continue to meet monthly and resist efforts (national and otherwise) to organize. Good beer is made, discussed and consumed in a relaxed setting. Staying disorganized is one central belief of this group, now in its fourth year. They are also looking forward to the 18th annual Potomac Highlands Homebrew Convention in July (or June or August—to be decided). Bluegrass music, 250 people and homebrew in a mountain setting. Meetings are the last Tuesday of each month at Maxwell's Restaurant. Contact: Jim Plitt, 171 Walnut St., Morgantown, WV 26505; (304) 296-1960.

WISCONSIN

Brewtown Brewmasters: The February meeting featured a talk by Dave Hanson of August Schell Brewing Co., complete with samples from the brewery. We had a Bock fest at the March meeting, to choose which brew would represent the club at the AHA Bock is Best competition. Members are preparing for the AHA National, Kenosha Bidal Society and Wisconsin State Fair competitions.

Brewtown Brewmasters is instituting a series of Wisconsin-only club competitions, to be held three or four times a year. We have purchased a traveling trophy that will reside at the winning club's headquarters in between competitions. Meetings are the last Saturday of the month at The Basement Brewmaster. Contact: Mark May, c/o The Basement Brewmaster, 4280 N. 160th St., Brookfield, WI 53005; (414) 781-2739.

Bidal Society Homebrewers of Kenosha: Jim Johnson brewed an Alt beer for the club's annual winter dinner in February at The Landmark restaurant. David Norton, Art Steinhoff, and Brian and Linda North represented the Society at the HWBTA Nationals in Kansas City in March. Congratulations to David and Art for taking awards! Meetings are the third Thursday of the month at members' homes. Dues are \$3 per month. Contact: David Norton, Nort's Worts, 7625 Sheridan Road, Kenosha, WI 53140; (414) 654-2211.

The Grain Exchange: The club has 33 members from northeastern Wisconsin and meets five times a year. What this group finds appealing about the art of homebrewing is not only the challenge of creating a fine brew but the sharing of experiences (both samples and stories) in a friendly atmosphere. Its members include John Jungers, proprietor of Appleton Brewing Co./Dos Bandidos Brewpub/Skyline Haus, and Mike Matucheski, who wrote about "Scratch Brewing the Belgian Browns" in Summer 1989 *zymurgy* (Vol. 12, No. 2).

Club activities include demonstrating homebrewing (from scratch) at local historical fairs and entering national competitions. Meetings vary. Dues are \$5 per year. Contact: Beth Culligan, 221 Greene Avenue, Green Bay, WI 54301; (414) 435-4950.

Madison Homebrewers and Tasters Guild: Congratulations to the newly elected Guild officers: President Jan Blochwitz; Weiss President Bob Drouth; Secretary Dana Edgell; Treasurer Jay D. Hinkens; Librarian Steve Klaska; and Hopstorian Tom Griffin. Special thanks to Dave Pratt for volunteering for the tough job of newsletter editor.

Business meetings are the first Wednesday of every month at the UW Memorial Union.

Social meetings are on all other Wednesdays at Gino's Cellar Bar. All meetings begin at 8 p.m. Guild dues are \$10 per year. Contact: Jan Blochwitz, PO Box 1365, Madison, WI 53701-1365; (608) 256-5364.

CANADA

Edmonton Homebrewers Guild: Club entries in the Calgary competition fared very well, winning seven of 12 prizes in the categories entered. New officers will be elected in August. The club meets on the first Monday of the month unless it's a holiday, in which case it meets on the second Monday at the Strathcona Brewery, 4914A 89 St. in Edmonton. Dues are \$25. Contact Don Moore, c/o Strathcona Brewery, 4914A 89 St., Edmonton, Alberta T6E 5K1, Canada; (403) 465-0553.

Royal Canadian Malted Patrol: The January meeting featured a tour of Granville Island Brewery and a tasting with the brewmaster. February featured a talk by Malcom Faviell, a part-time consultant to local micro- and pubbrewers. March featured a yeast culturing demonstration. Meeting times and places vary. Dues are \$10. Contact: Betty Ann Sather, Pacific Coast Vintners and Brewers, 3419 Kingsway, Vancouver, BC V5R 5L3; (604) 433-8918.

AUSTRALIA

Brisbane Amateur Beer Brewers: see listing under *New Clubs*.

Northside Wine and Beermakers Circle: The club has recently begun meeting, in the Senior Citizens Centre at Lindfield. To fit with the rental schedule of the room the meeting night has been changed to the first Wednesday of the month. New members welcome. Dues are \$15. Contact: Brian Starley, 1 Young Crescent, Frenchs Forest, N.S.W. 2086, Australia; (02) 451-3999.

NEW ZEALAND

Auckland Guild of Winemakers and Brewers: The club cleaned up at the Seventh National Convention in Nelson in January, taking 17 awards. Three of those were best-of-

class: John Falvey for Dry Red Grape, Betty Neve for Dry Other and Paul Dunsmuir for Lager. Also, Paul's beer won the Dominion Brewery Trophy for Beer of the Show. Congratulations!

The March meeting was at the Waitakere microbrewery in Henderson. Host Jack Broome gave members a tour and samples of products such as Western Draught Bitter, Talofa Lager and Brofords Hooker Ale. Meetings are the fourth Wednesday of the month at 869 New North Road, Mount Albert. Dues are \$18 Single, \$20 double. Contact: Hec Denniston, 426 Sandringham Road, Auckland 3, New Zealand; 868 428.

Far North Amateur Brewers and Vintners Club: "Most of our members add an antioxidant to their brew prior to bottling; usually ascorbic acid (vitamin C) at a ratio of a teaspoonful to five gallons. Meetings are the second Sunday of the month at Mangonui Hall. Dues are \$5 per family and \$3 per single. Contact: Carl Sopp, Coopers Beach, RD3, Kaitaia 0500, New Zealand.

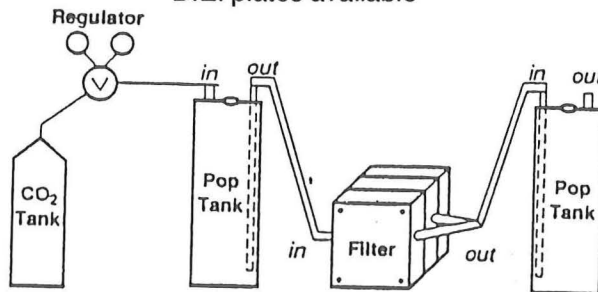
North Shore Fermenters is a rapidly expanding club with some excellent brewers and winemakers. Its latest social function was a "Spit" at Graham Oldfield's winery, where sparkling, ice-cold wines flowed like water thanks to the generous hospitality of Graham, the largest exporter to Japan of apple and boysenberry wines. Ike Ansin is the liaison lady for this club. Any visiting American homebrewers are welcome to contact her. Meetings are at the East Coast Bays Bridge Club, Murrays Bay, on the third Wednesday of the month. Dues are \$10. Contact: Iris (Ike) Ansin, 13 Sundown Avenue, Wangaparaoa, Auckland, New Zealand; 0942-48209.

Waimea Winemakers and Brewers Society: Waimea clubs joined together in January to stage the seventh New Zealand Amateur National Wine and Beer Competition. The contest had seven classes of beer with 230 entries. Lager, the largest class, had 49 entries. Congratulations to Peter Dunsmuir of Auckland, whose lager won Best of Show. Meetings are at the R.D.A. Rooms in Richmond on the second Wednesday of the month. Contact: Mrs. Marie Stephens, 4 Churchill Ave., Nelson, New Zealand and 7001; 054-47100.

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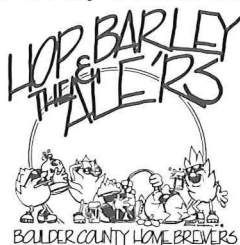
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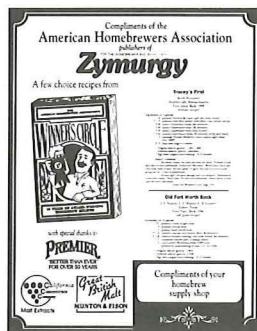
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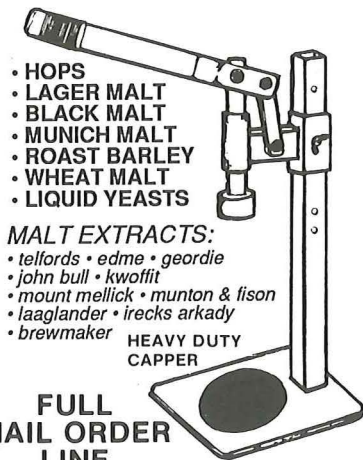
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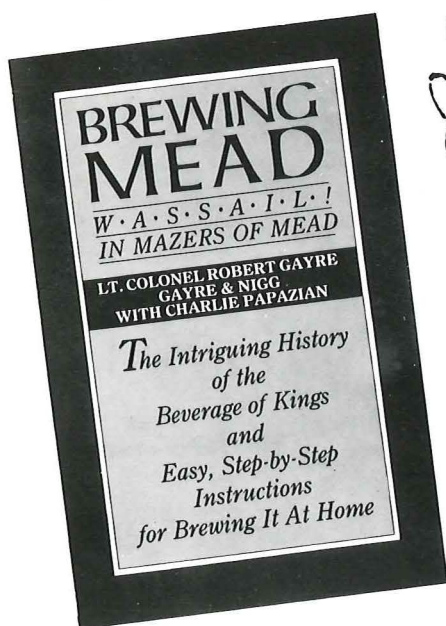
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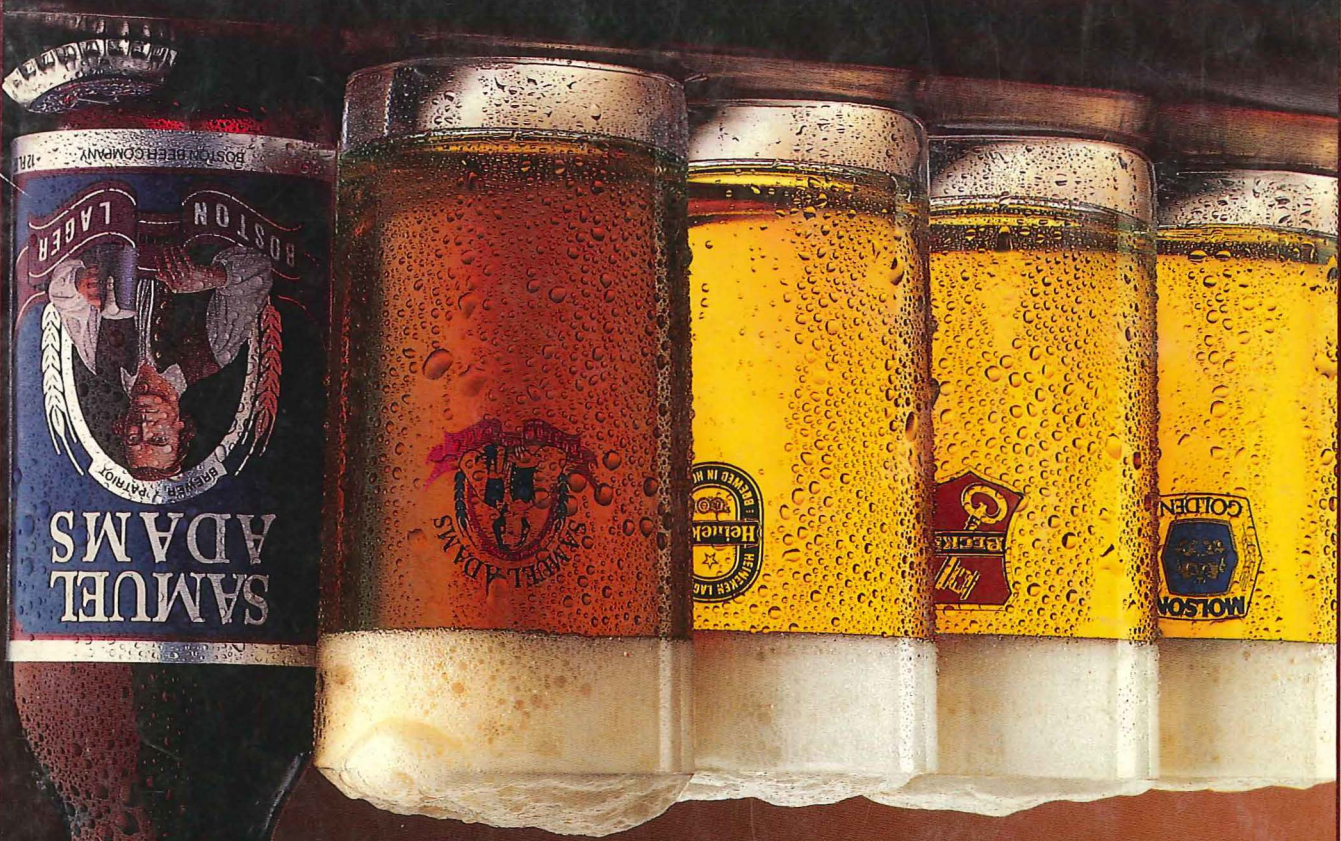
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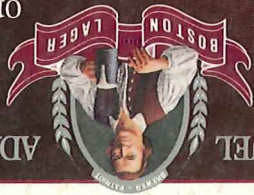
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