

FOR THE HOMEBREWER AND BEER LOVER

Zymurg!

Vol. 13, No. 3
Fall 1990

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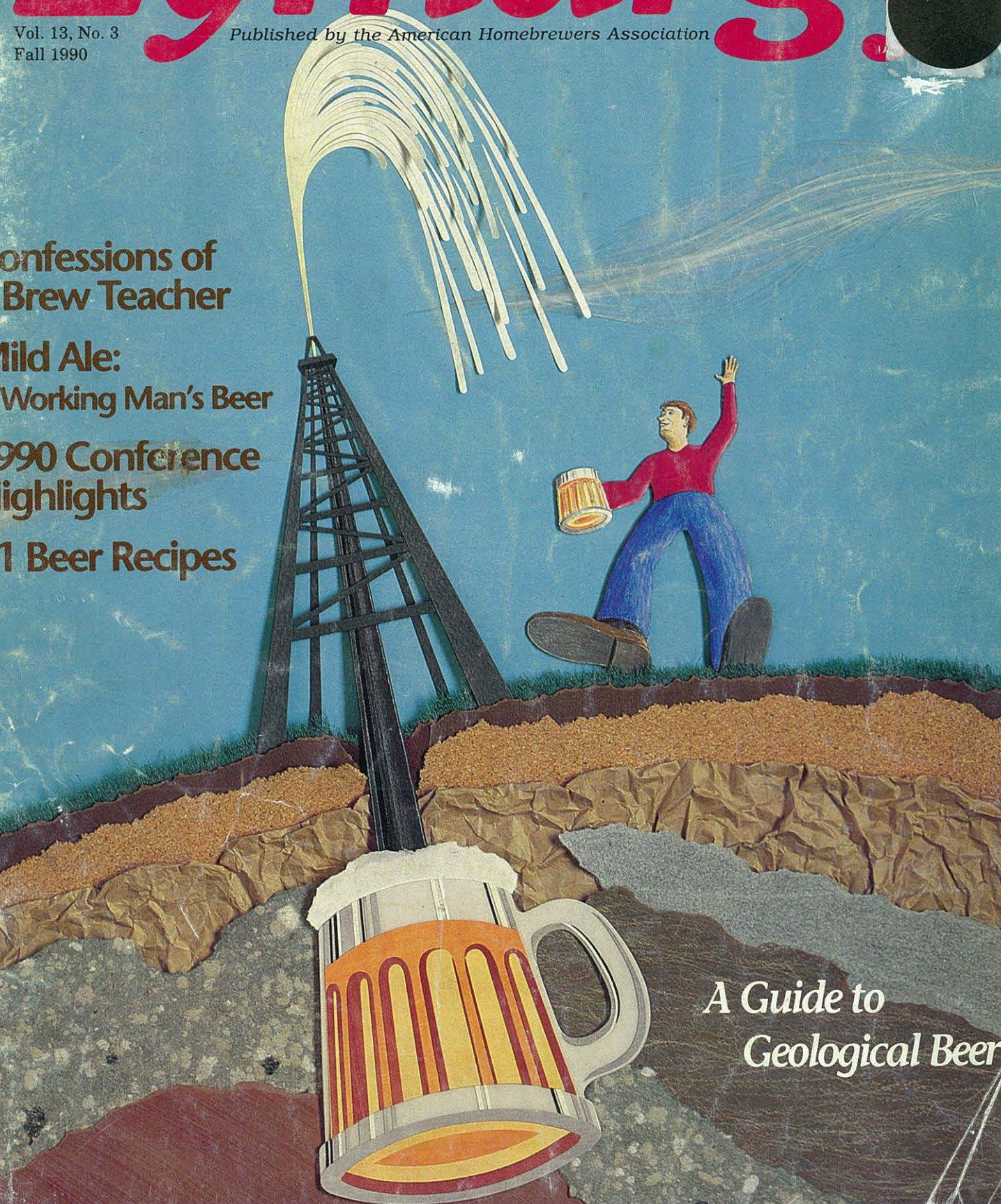
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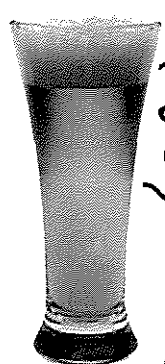


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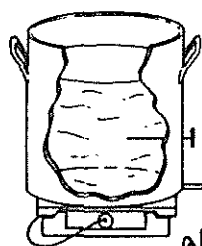
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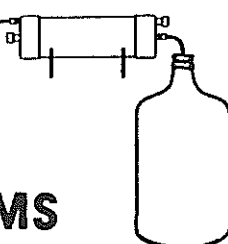
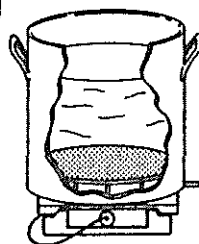
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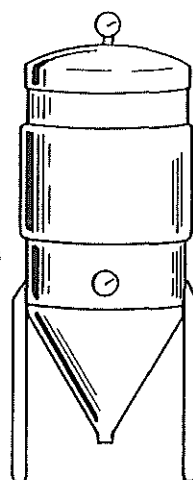
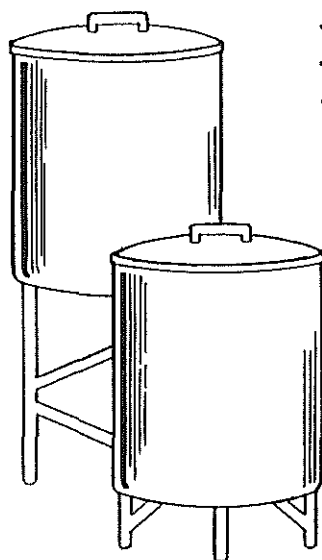


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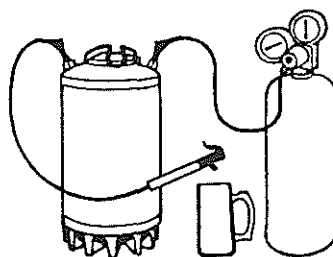
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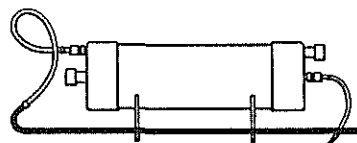
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Zymurgy

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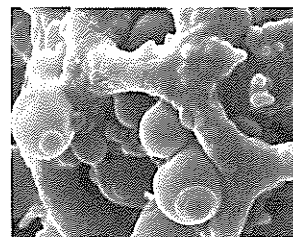
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To help maintain quality in the production and distribution of beer; to promote public awareness and appreciation of the quality and variety of beer through education, research and the collection and dissemination of information; to serve as a forum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

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EDITORIAL

CHARLIE PAPAZIAN

Homebrewers Need Not Fade Away



ymurgy belongs to homebrewers. As a word, its essence evolved from people, cultures and the quality of their lives.

For centuries “zymurgy” was a lost word, quietly occupying space on the last page of dictionaries. No one cared about its secrets and its raveled history. In a phrase some academician had described “zymurgy” as “the science of yeast fermentation, as in brewing.”

How empty that definition seems now. All those dictionaries should be rewritten. Homebrewers know that “zymurgy” is as much about beer and people as it is about art, science, technology, craft, history and sorcery. It even goes as far as becoming a social statement.

“Zymurgy” is, more than anything else, all about homebrewing. I homebrew because of the pleasure derived from improving and considering the quality of my life.

The real pleasures of homebrewing are not about the merits of homebrew kits *vs.* recipe formulation, nor is it a debate about malt extracts *vs.* all-grain brewing, dry yeast *vs.* liquid culture, glass fermenters *vs.* stainless steel, ales *vs.* lagers.

Homebrewing is about the friends I cultivate and with whom I enjoy my beer. Homebrew happiness is not brewing for myself and drinking it alone.

Sad to say, I’ve known homebrewers, both individuals and clubs, that lose sight of the real essence of homebrewing, fade away and quit homebrewing.

Have you been reminiscing lately about how much more exciting and fun homebrewing use to be, especially when you first began brewing on your own or became involved with a club? Are you in danger of becoming a faded, burned-out homebrewer? If so it may be time to examine your involvement with the hobby and craft of homebrewing.

For those of you who are losing interest, consider the

essence of “zymurgy” and homebrewing. Be reminded that there are many enjoyable things in life, like our craft, that always need to be revitalized with new “energy.” New brewers, new ideas, new tastes, and new thinking. It’s kind of like a relationship, isn’t it?

Remember how invigorated and excited you were when you first began brewing? I know from personal experience that those feelings can be maintained or regained. I’ve been homebrewing for 20 years and hardly a month goes by without a new, creative batch being put up. An effort to share your brews with some new friends or new brewers goes a long way to this maintenance of excitement.

I recently took six bottles of homebrew to the Telluride Bluegrass Festival in Colorado. Three bottles were traded for a ride down, two traded for space in a cooler and the last one was ultimately and thoroughly enjoyed by myself and a companion after a four-day, beer-free backpacking trip in the Mt. Sneffels Wilderness Area. It was perfectly chilled and secretly stashed in a swollen, snow-melt creek. The “sacrificed” bottles enhanced the enjoyment of that one perfect bottle and gave me a reason to brew more.

Take the time to share your knowledge and skills with new brewers and acquaintances. Welcome them by welcoming their enthusiasm, enjoyment and ideas. There is a genuine satisfaction derived in this.

Homebrewing is not a clique, nor is it a selfish thing. It all goes back to the very nature of what “zymurgy” is about, deriving its essence from people and life. Observe what happens to organizations that do not go out of the way to welcome new individuals and ideas. They get old, uninteresting and fade away. You don’t have to fade away.

Homebrewing can be a continuous form of satisfaction, but it needs life. I don’t mind giving it some of mine because, like a good investment, the returns are rewarding and make my beer taste better every time I brew one.



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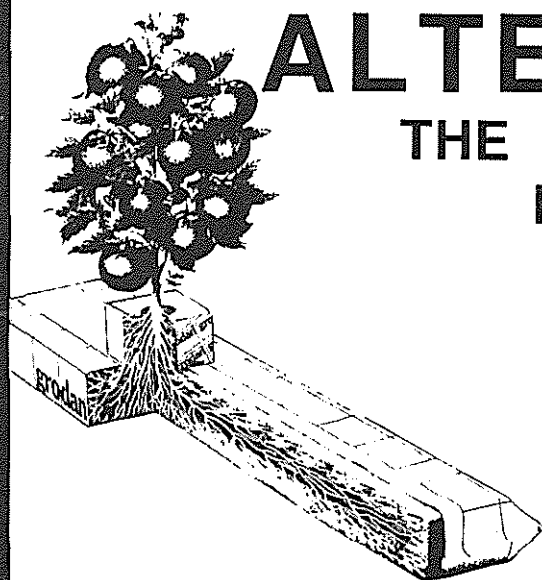
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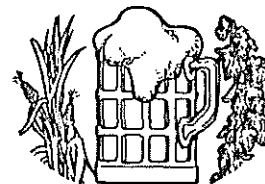
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DEAR ZYMURGY

OUR READERS

Koch Controversy

Dear *zymurgy*,

I have just received my Summer issue of *zymurgy* (Vol. 13, No. 2) which, as always, I greatly enjoy. One thing I did not enjoy was on the back cover; it was an ad for Samuel Adams beer. The reason for my disgust is an article from *Newsweek*, June 4, 1990. In this article, Jim Koch makes many unfair and misinformed comments about America's homebrewers. If *zymurgy* supposedly speaks for the American homebrewer, why is *zymurgy* accepting advertising from Mr. Koch and his organization after those unfair comments? I hope you will give the *Newsweek* article fair play in some upcoming article of *zymurgy* and politely tell Mr. Koch he was and is wrong and to take his business elsewhere.

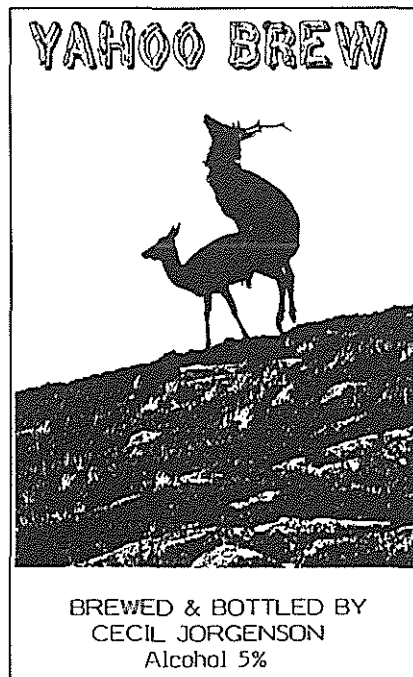
Joe Micklitsch
Ossian, Indiana

Dear Joe,

The article quoted me as saying I couldn't make beer like Samuel Adams at home. That's true. Remember, I was homebrewing in the early 1980s. The equipment, ingredients and technology available to homebrewers have improved immeasurably since then. The article also paraphrased me. What I said was that beginning homebrewers are most successful with stouts and steam beers and that a homebrewer fermenting on

his back porch could not consistently meet the technical standards of a commercial brewer. I still believe those statements are true.

My remarks were not meant to disparage. I usually piss off someone when I open my mouth. This was no exception. And actions are the final test. Joe, were you aware that Boston Beer Co. is, along with Anchor and Sierra Nevada, a sponsor of the Judge Certification Program? That we sponsor publication of the Homebrewer's Conference Transcripts? That we



This label was sent in by Cecil Jorgenson of Spokane, Wash.

advertise in *zymurgy* to support homebrewing and the beer awareness we all seek to promote?

Cheers,
Jim Koch

Third Queen Elizabeth Discovered!

Dear *zymurgy*,

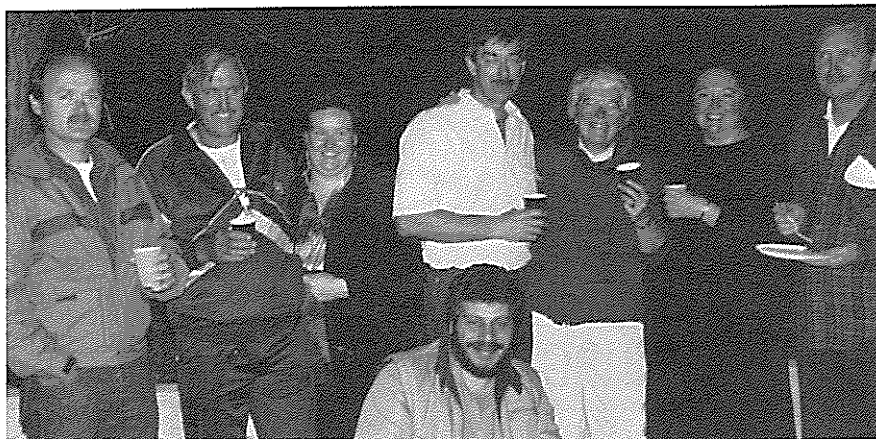
I enjoy reading *zymurgy* and look forward to its arrival each quarter. However, I think that more attention should be paid to the accuracy of the information briefs. There is an error in the paragraph titled "It's a Tough Job..." on page 13 of the Beer Enthusiast Catalogue in the Summer 1990 (Vol. 13, No. 2) issue. It refers to a Queen Elizabeth of England during the 1850s. A quick check of English history will reveal that there have been just two queens named Elizabeth. The first reigned in Shakespeare's time (16th century) and the other is currently enthroned. The 1850s were part of Queen Victoria's long reign. So what was Mike McQuade referring to?

James Kassal
East Lyme, Connecticut

Dear James,

I'm afraid that was my mistake, not Mike's. The correct date is 1580. Talk about rewriting history!

Laura Allbritten
Associate Editor



Out-of-town judges relax and have a homebrew at Dave Welker's appreciation barbecue for first-round judges. From left to right are: Bob Hicks—Union City, Calif., John and Lorraine Hatcher—Australia, Dave Welker—Boulder, Colo., Mary Frances Richardson—St. Catharines, Ontario, Canada, Betty Ann Sather—Vancouver, B.C., Canada, Dave Norton—Kenosha, Wis., and Haig Johnson—Australia (front).

Filter Facts

Dear *zymurgy*,

I enjoyed reading your article "Beer Filtration for the Homebrewer" by Rodney Morris in your Summer 1990 (Vol. 13, No. 2) issue.

I believe the housing you show on page 33 is an AMETEK PSCL-00 housing. I am concerned that your readers will not be able to find this housing because our address did not appear in the Equipment Sources on page 34. We also supply Viton O-rings for this housing. Our address and phone number follow for those who want more information on these products. Ametek Plymouth Products Division, 502 Indiana Ave., PO Box 1047, Sheboygan, WI 53082-1047

Sincerely,
Kurt R. Kaiser
Technical Sales Assistant

It Lives!

Dear *zymurgy*,

The AHA has created a *monster*! 1,500+ beers to be judged in 1990. What about 1991?

I went to Boulder to help judge the first round of the AHA competition. I must admit my motivation wasn't altogether altruistic. I wanted something—to learn to judge beer and also, knowing the AHA was organizing an after-judging barbecue, I wanted to have a good time. Both expectations were well met.

I can't claim to be a good beer judge yet. It was an excellent opportunity to learn about judging beer from some of the most knowledgeable beer people in North America. "always the beautiful answer who asks a more beautiful question," says eecummings, whom Charlie quotes in *The Complete Joy of Home Brewing*, is certainly true. Of course, the party was another truly memorable experience highlighted by Fortified Elderberry Mead and the infamous Prickly Pear Cactus Mead. Others, likely the men, may say the highlight was Nahilia—belly dancer extraordinaire.

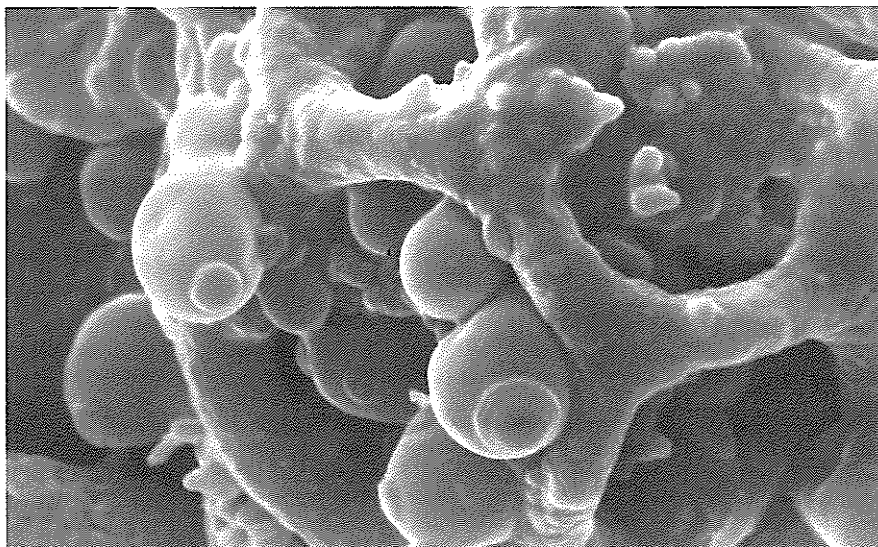
The judging of 1,500 beers is truly a momentous task. It is easy to joke and say "tough job, but somebody's got to do it" as we contemplate how arduous it must be to be forced to evaluate beer and more beer day after day. It is a difficult task to organize the beers for judging and then to ensure that each beer is given a fair and equitable evaluation. 1,500 bottles of beer is a lot of beer and 1991 isn't likely to bring fewer entries.

The AHA needs your palate. Think about it for 1991. The Beds for Brewers program works well. Boulder itself is a great beer town and a super little community to visit. It's pretty there. It's easy to get to from the Denver airport (\$8 shuttle each hour) [or take the bus for cheap!—editor's note]. Why not plan on going next year?

Why not organize a raffle in your beer club? Find out what the airfare is. Divide that by your number of members and sell raffle tickets. The odds of winning are pretty good. Why not get your local brew shop to sell tickets or even to donate one.

As I said, the AHA needs your palate.

Cheers,
Betty Ann Sather
Commissioner, Royal Canadian
Malted Patrol
Vancouver, British Columbia,
Canada



Biocatalyst Carrier manufactured by Manville Sales Corp., showing trapped yeast cells. Using diatomaceous earth, Manville engineers the porosity and surface chemistry to filter certain materials. 5,000x photograph taken by Kathy Smith. Photo provided by AHA Board of Adviser member Ed Busch.

ASSOCIATION NEWS

Board of Advisers Meets

AHA Board of Advisers Judy Ashworth, Scott Birdwell, Ed Busch, Steve Casselman, George Fix, Don Hoag, Michael Jackson, Bill Murphy, Charlie Olchowski and John Sterling met with AHA staffers during the national conference.

The state of the AHA, new projects and ideas were reviewed during the meeting. Discussion included the following areas:

AHA National Competition: With the growth of competition entries this year a need to plan for future growth is extremely important in order to maintain the quality of the competition. Issues involving the need for an increasing number of quality judges and the education of both contestants and judges in the area of beer style recognition. More detailed descriptions and parameters for beer categories should be developed. The possibility of judging the first rounds in numerous locations was discussed.

Clubs: Club survey results were discussed (see elsewhere in this column). Board members recognized that a relatively small percentage of homebrewers who belong to clubs are members of the American Homebrewers Association. The board encouraged the AHA to develop incentives for clubs to enroll more of their

members. The Board of Advisers approved the year-old format of requesting clubs to submit to *zymurgy* a brief statement of their activities.

Computer Bulletin Boards: There is a potential for the AHA-administered Beer Forums on the CompuServe Information Service to serve and benefit many more homebrewers than it has in its first year on-line. The need to provide more descriptive information about the ease and relatively low cost of this service was encouraged. An effort to motivate homebrew clubs to communicate through the network was seen as a real benefit to both the clubs and the AHA.

zymurgy: The content and design of the magazine were discussed, with an emphasis on maintaining content that would appeal to the beginner, intermediate and advanced brewer.

Bill Murphy of Brookline, Mass., was unanimously voted AHA Board of Advisers Chairperson for the 1990-91 term. Andy Cebula, George Fix, Michael Jackson and Bill Murphy were appointed to a second three-term as members.

National Homebrew Competition Seeks Brewery Prize Sponsors

Seeking to expand brewery

sponsorship of classes in national competitions, the AHA hopes to find at least 10 breweries worldwide to sponsor other categories next year. This year the Aass Brewery of Norway and Young's Brewery of London sponsored Bock and Barley Wine categories. Interested breweries may contact the AHA.

May 4 is 1991 National Homebrew Day

It's not too early to mark this day on your homebrew calendar. The day celebrating the art and science of homebrewing will feature first-round judging of the AHA's National Homebrew Competition. Held in Boulder, Colo., for the second year in a row, this judging invitational is open to anyone interested in helping judge and earn Beer Judge Certification experience points.

Free Beds for Brewers and barbecue festivities again will be included in this program.

1991 National Conference Set

New England, home of "the rock," is the anticipated site of the American Homebrewers Association 13th Annual National Conference. Events will be held June 12 to 15.

A special pilgrimage is planned

to Plymouth Rock, where the Pilgrims landed in 1620 because they ran out of beer on their voyage. Watch for details in future issues of *zymurgy*.

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BJCP News

Co-directors, committee members and presidents of both the Home Wine and Beer Trade Association and the American Homebrewers Association convened in Oakland, Calif., during the AHA National Conference for their annual National Beer Judge Certification Program meeting. New committee member Dave Norton of Kenosha, Wis., was appointed to represent the HWBTA, replacing Brad Kraus.

The continued growth of the program was discussed with attention focused on planning for the future of the BJCP. A plan for preparedness and maintaining service quality in 1991 is being studied. Recognition of increased support for the program by various organizations and the ability of the program to operate without a loss were commended. Committee members agreed that additional services should be developed to enhance the purpose of the Beer Judge Certification Program.

CompuServe Notes

Michael Jackson, author of *The World Guide to Beer*, was featured during a live computer network on-line tasting of Aass Bock, Young's Barley Wine Ale, Sierra Nevada Pale

Ale and Anchor Liberty Ale. Participation by homebrewers throughout the world continues. Up-to-date information and a calendar of competitions and events will be posted on a more regular basis as the AHA develops meaningful services for the more than 150 homebrew clubs throughout North America. For more information about how you can take advantage of the AHA-administered computer network services, contact Dan Fink at the AHA.

zymurgy Welcomes Contributors

zymurgy welcomes ideas, outlines, proposals or manuscripts on the subjects of beer, mead and brewing. All submissions will be carefully considered. Direct inquiries to Associate Editor, *zymurgy*, PO Box 287, Boulder, CO 80306-0287.

In The Works

Brewers Publication, a division of the Association of Brewers, will soon release several new books: *Pilsener* by award-winning homebrewer Dave Miller, *The 1990 North American Brewers Resource Directory* and *Beer and Brewing, Volume 10*, a transcription of the 1990 National Homebrewers Conference.

George Fix's popular *Principles of Brewing Science*, published in February 1990, has gone into a second printing. Jean-Xavier Guinnard's *Belgian Lambics* will be released in November 1990.

On the Road

AHA conference, *zymurgy* and national competition staff traveled to Oakland, Calif., to participate in the National Conference. Taking advantage of the traveling opportunity, the Club News editor also visited breweries and homebrewers in Utah and California, specifically at Davis, Sacramento and Chico.

Sponsored by the New York City Homebrewers Guild and Sal Pennachio's Best Malt Extracts, Charlie Papazian will participate in the club's Oct. 6 meeting.

From Oct. 13 to 17 Charlie will

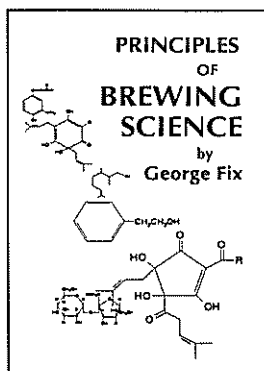
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to the chemistry
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travel to Monterrey, Mexico, to represent the Association at the International Master Brewers Association of the Americas Annual Convention. If there are any homebrewers in Monterrey, he vows to find them.

New Staff

Teresa Brackett joined the staff on May 1 as accounting supervisor. Having relocated from Florida with her husband, Teresa looks forward to the challenge of helping serve the growing small and amateur brewing industry.

New Production Assistant Clare Corcoran joined the staff in May and has been working on many projects. Emma Hollands (twin sister of Assistant Office Manager Phillipa Hollands) also has joined the staff as merchandise fulfillment assistant.

The Association of Brewers currently employs 20 staff persons.

Membership Dues to Increase

On March 1, 1991, annual membership dues will increase to \$25 per year. Since 1988 we have been able to maintain dues at \$21 while improving the quality of our publications and increasing services available to members. Almost three years will have passed since our last increase.

We know that our valued members never enjoy rate increases, but on the other hand we are committed to increasing and maintaining the quality of services to you and the general public who are interested in the art, science and cross-cultural aspects of homebrewing. Our guarantee will always remain in effect.

Please note: If you plan on extending your membership before the March 1 increase, please indicate to Circulation Director Paul Echternacht that your remittance is for an extension on a current membership.

Book for Retailers Available

Are you currently in the business

of selling homebrew supplies, or would like to be? The American Homebrewers Association has recently compiled the best material from past homebrew retailing educational programs and published them as one convenient book, *The Retailer's Handbook*. It includes valuable surveys, demographics and chapters on how to promote your shop, hold a beer tasting, start a club, work with your wholesale supplier and many more money-saving ideas. A must for anyone in the homebrew supply business.

Results of Club Survey, New News Briefs Published by Association

More than 135 homebrew clubs have registered with the AHA in 1990 and in doing so have provided the Association with valuable information by answering survey questions, such as: (1) What do you think the AHA contributes to homebrewing besides *zymurgy* magazine? (2) What do you think the AHA could do that it is not already doing? (3) What do you think clubs could do to help the AHA promote homebrewing?

Generally clubs felt the AHA could do more to develop programs or services that would benefit homebrewing on a regional level. Clubs felt that they could support the AHA at a local level through their activities and membership. "You can't give us enough technical and advanced homebrewing information" was the sentiment in many responses, but at the same time clubs strongly emphasized the need for the AHA to keep a wide range of interest and homebrewing topics in focus, serving the novice, intermediate and advanced homebrewer. The neo-Prohibition movement is becoming more and more of a concern to clubs. "What can we do?" was a question by some.

The AHA has begun publication of *News Briefs from the Association of Brewers*. Published as necessary, this short newsletter will be sent to all homebrew clubs and breweries in America and include an up-to-date calendar of events and competitions, as well as news releases about recent Association activities.

An idea whose time has come...



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The E.Z. Cap bottle recalls the old saying "If it ain't broke, don't fix it."

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**American Homebrewers Association
A division of the Association of Brewers Inc.
1989 Income and Expense Statement (unaudited)**

REVENUES

	1989	
Membership and Sponsorships	\$165,200.00	43.8%
Advertising Sales	53,000.00	14.1%
AHA-related Merchandise Sales	21,100.00	5.6%
zymurgy Magazine Sales	36,700.00	9.7%
National Conference	70,500.00	18.7%
National Competition	10,400.00	2.8%
Business Membership Program	2,500.00	0.7%
Beer Judge Certification Program	6,700.00	1.8%
AHA-sanctioned Competition Program	500.00	0.1%
Misc. (postage, services, etc.)	10,500.00	2.8%
Total	\$377,100.00	100.0%

EXPENSES

	1989	
zymurgy Magazine	\$110,900.00	31.5%
National Conference	50,800.00	14.4%
National Competition	8,500.00	2.4%
AHA-related Merchandise	28,800.00	8.2%
Marketing and Public Relations	11,300.00	3.2%
Overhead (salaries, rent, taxes, utilities, insurance, etc.)	118,800.00	33.7%
Business Membership Program	1,700.00	0.5%
Beer Judge Certification Program	4,100.00	1.2%
AHA-sanctioned Competition Program	800.00	0.2%
Club-related Programs	4,400.00	1.2%
Misc. (travel, postage, copying, tele., etc)	12,400.00	3.5%
Total	\$352,500.00	100.0%

Send a self-addressed stamped (\$.45) 9 by 12-inch envelope for a more complete financial statement of the Association of Brewers. If you have specific questions please state them and we will do our best to address your concerns.

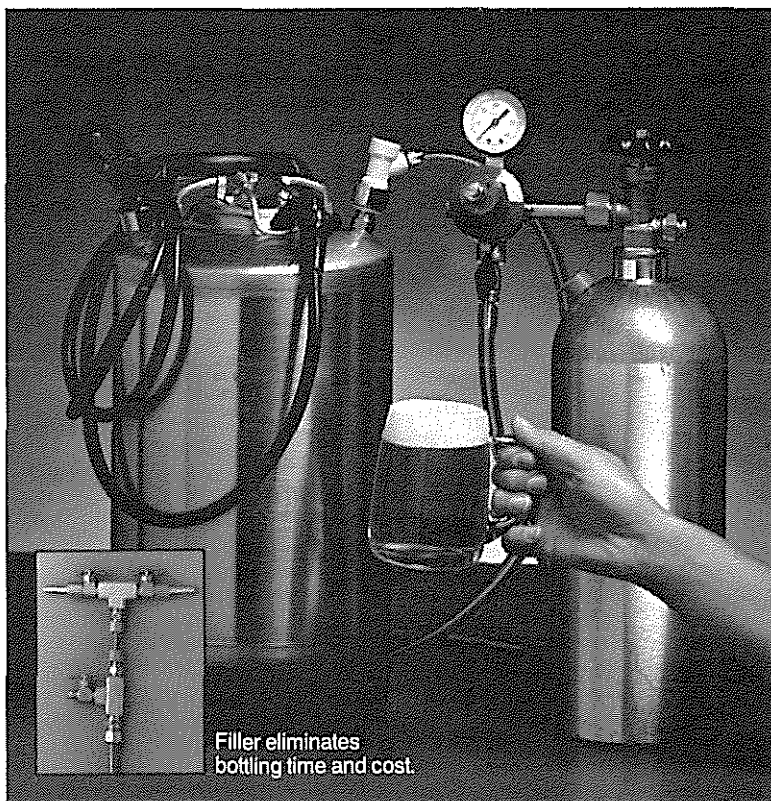
SCP Program News

We've reviewed the content of our Sanctioned Competition Program and have come up with a few revisions that we feel will help the quality of homebrew competitions. Revisions include an update of definitions and terms used on the AHA competition scoresheet and a revision of the recipe forms that are part of the entry package.

The program sanctioned 36 competitions in 1990.

Great American Beer Festival

It's not far away. The dates, Nov. 2 and 3 in Denver, Colo., for America's premier beer festival are sure to feature more than 300 of the nation's best beers under one roof. A dream come true for any beer enthusiast. For more information contact the GABF, Box 287, Boulder, CO 80306. (303) 447-0816.

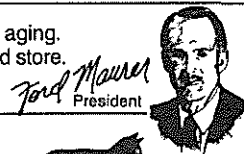


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Eric Webster — Downers Grove, Ill.
Michael B. Wever — Needham, Mass.
David Wilson — Gulfport, Miss.
Richard Winkel — Lewiston, Maine
Greg Wong — Alameda, Calif.
Mark Zalucki — Ferndale, Mich.

CALIFORNIA DREAMING

1990 AHA National Conference and Competition

The essence of the AHA 1990 National Conference and Competition can be boiled down to the following conversation:

"Here, try this."

"Mmmm. Wow! That's great. Did you taste the...?"

"No. Is there any left?"

"Sure, over there. There's a whole keg of it."

While this does not tell the whole story, it is a conversation that was shared time and time again by the more than 400 people attending the 1990 National Conference on Quality Beer and Brewing at the Hyatt Regency, Oakland, Calif., June 13-16. Of course, there were lectures, banquets, and special events, but the greatest thing about the conference was the amazing variety of all types of homebrew there—in no short supply.

Here's the whole story:

Homebrewers from 31 states, four Canadian provinces and other foreign countries including Australia, New Zealand and Sweden converged in Oakland for four days of learning, tasting and celebrating the joys of quality beer and brewing. As expected, more than half of the brewers at the conference were from California, which boasts the most AHA members of any state (more than 1,000) and the most homebrew clubs (21 have registered with the AHA).

The San Francisco Bay Area was the perfect place to hold the conference. Between San Jose to the south and Larkspur to the north, the Bay Area is home to 16 microbreweries and pubbreweries, not including Anchor Brewing Co., which hosted conference goers for a Saturday brunch and brew-in. Pacific Coast

Brewing Co. is one brewpub some homebrewers saw frequently because of its location less than a block from the Hyatt.

The AHA Board of Advisers met early Wednesday morning, with 10 of the 13 advisers present—the best attendance of any board meeting yet. Wednesday afternoon began with a beer evaluation seminar given by AHA president Charlie Papazian and finished with the second-round judging of the National Homebrew Competition.

Conference attendees were officially welcomed with a kick-off beer reception featuring hors d'oeuvres, imported bottled beers and a dart tourney. Ray Paavola of Toronto, Ont., won the dart contest.

Following the reception, conference goers were treated to some excellent draft homebrew and fine entertainment as well at two hospitality suites, one organized by Los Angeles' Maltose Falcons Homebrewing Society and the other by San Francisco's San Andreas Malts.

Thursday morning proceedings began with a welcome and introduction by Charlie Papazian. Following were talks on the world of malt by Randy Mosher, German beer by Gordon Biersch brewery-restaurant head brewer Dan Gordon and quality homebrew by Scott Birdwell.

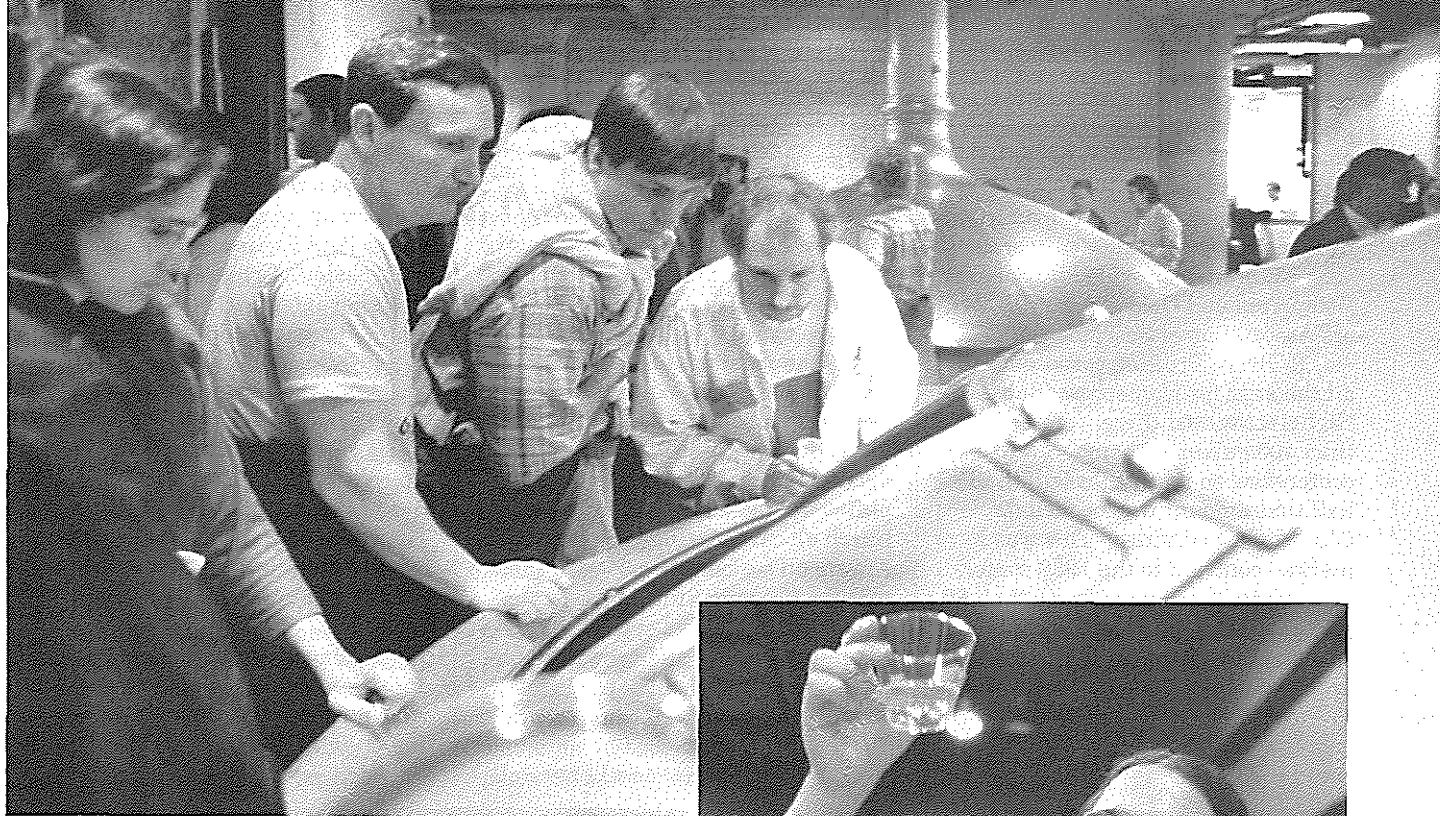
Thursday's recognition luncheon began with a slide show of last year's AHA Conference at Oldenberg Brewery in Ft. Mitchell, Ky., given by R. Bruce Prochal. It continued with National Judge awards and the AHA Recognition Award, given to Byron Burch for outstanding service to the homebrew community. Professor Surfeit made a surprise appearance and answered questions—both serious and silly—from the crowd, including how to spell the sound that opening a beer makes:

"G-D-J-K-P-F-F-T," he replied, "but that's only at five pounds pressure. And the g, d, j and k are silent."

Thursday afternoon began with "Corners of the Round Table," an opportunity to meet and speak with the authors of well-known books on brewing. Byron Burch,

author of *Brewing Quality Beers*, gave attendees a taste of the Epicenter

DAVID EDGAR



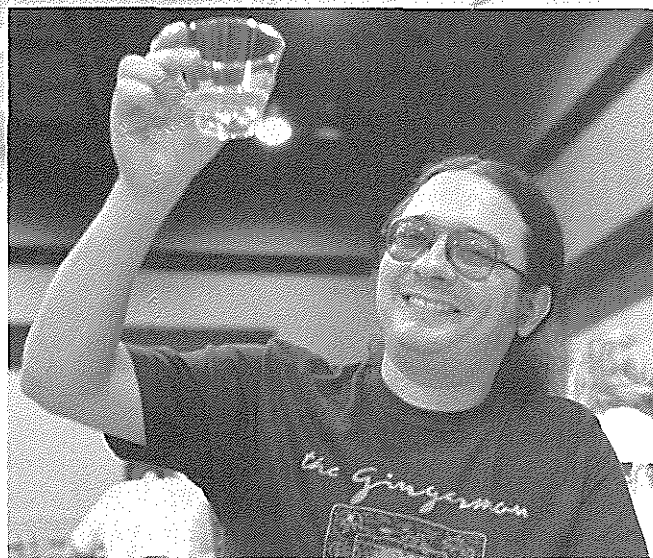
Above: Peering into a mash tun during Saturday morning's Brew-In at Anchor Brewery. Right: Charles Cox at the Beer Evaluation Training Seminar.

Imperial Stout conference beer brewed with wife Nancy Vineyard. Fred Eckhardt, author of *The Essentials of Beer Style*, gave out beer from two Oregon microbreweries. George Fix, author of *Principles of Brewing Science*, presented a poster session on yeast culturing.

Renowned author Michael Jackson spoke with brewers about his experiences traveling to breweries the world over. David Miller, author of *The Complete Handbook of Home Brewing*, served samples of two different Oktoberfest beers he brewed, each with different proportions of specialty malts. Charlie Papazian, author of *The Complete Joy of Home Brewing*, had two kinds of mead for conference goers to try: Bryan's Ginger Mead, a sparkling ginger mead, and Red Moon Mead, a still honey mead.

The afternoon concluded with the best of show judging. Before an audience of 100, Michael Jackson and the three new National Judges, Bill Murphy of Boston, Alberta Rager of Mission, Kan., and Nancy Vineyard of Santa-Rosa, Calif., succeeded in isolating one beer that stood out among the 23 first-place winners, a cream ale brewed by Richard Schmit of Arlington Heights, Ill.

Homebrew Club Night was the highlight of Thursday evening. Fifteen different homebrew clubs set up tables where they gave away samples of their finest brews and swapped or sold T-shirts and glassware. Ten California clubs were represented, including the Barley Bandits, the Draught Board, Gold Country Brewers Association, Maltose Falcons, Redwood Coast Brewers, San Andreas Malts, Santa Clara Valley Brewers Association, Sonoma Beerocrats, Stanislaus Hoppy Cappers and Worts of Wisdom. Also flying their club flags were Nevada's Washoe



Photos by Dan Fink

Zephyr Zymurgists, Colorado's Hop Barley and the Alers and Wisconsin's Bidal Society. Members of the Boston Wort Processors and Beer Brewers of Central Connecticut were on hand to represent the East Coast.

The second annual Zymurgic Music Festival, a new Club Night tradition, kicked off with a set of music by Boy Howdy and the Closet Cowboys, a local country rock outfit featuring members of the San Andreas Malts. Afterwards an open jam session unfolded with members of the Malts and the Maltose Falcons laying down the groove. Donna Lynn Johnson of Palo Alto, Calif., wowed the crowd with her voice and guitar rendition of folk and country songs.

Other special guests included Bruce Joseph from the Anchor Brewing Band, microbrewer Roger Lind, *zymurgy*/*New Brewer* freelance writer Greg Giorgio and *zymurgy* Club News Editor David Edgar. Some hot blues licks were traded throughout the performance, bringing the wort of Club Night to a good, hard, rocking boil and the homebrewers to their feet and dancing like wild airborne yeast doing the lambic hop.

Homebrew Club Night also was highlighted by an abundance of good food and a doubles dart tournament won by Tom Houts and Ventura Negrete. The AHA

would like to acknowledge Bob Martell of Magee Boards, who provided the dart boards and donated time organizing the contests.

Brewers extended the evening by attending hospitality suites, this time generously provided by Sonoma Beerocrats and Gold Country Brewers Association of Sacramento.

R. Bruce Prochal, coordinator of all the kegs for Homebrew Club Night, estimated there were more than 400 gallons of homebrew at the conference, so much that less than half that amount was needed for Club Night festivities. This was in marked contrast to the 1989 conference where there were fewer than 50 gallons of kegged suds. Prochal had spoken with fellow Californian Phil

Moeller after the '89 Club Night and together they came up with the idea of organizing a concerted effort by clubs to bring more homebrew this year—and their planning paid off.

"We knew the conference was going to be in California so we decided we ought to be able to show 'em how to do it," said Prochal. "But it was the participation of all the clubs that made it happen."

Friday morning proceedings featured Ron Downing on step infusion mashing; George Fix discussing simplified quality control and Byron Burch on carbonating your brew. Afternoon sessions began with Institute for Brewing Studies Assistant Director Jeff Mendel speaking on the microbrewery and brewpub phe-

nomenon; publican Judy Ashworth, who discussed blending beers; and Larry Bell

of Kalamazoo Brewing Co., who talked about his advancement from homebrewing to microbrewing. The final session was a lecture-demonstration on home laboratory culturing by Teri Fahrendorf, head brewer at Berkeley's Triple Rock brewpub. With her informative and well-planned presentation, she was like a Julia Childs of brewing.

After the lectures, each of the conference attendees was given a bottle of the special conference beer, Epicenter Imperial Stout, brewed by Byron Burch and Nancy Vineyard. The beer is a rich, full-flavored stout brewed with five types of malt, five varieties of hops and Champagne yeast.

Friday evening's awards banquet was highlighted by National Homebrew Competition Director Dave Welker's presentation of the awards to contest winners. Sandy



Wayne Greenway's infusion mash brewhouse.

Daniel Merrill, M.D., introduced Auto-Mash at this exposition. The micro-processor-controlled unit can be programmed to mash up to 18 pounds of grain with time delay. "You can dough in at say, 9 o'clock at night, program it to turn on at 4 a.m. on a four-hour mash, and it will be ready to sparge at 8 a.m. when you wake up." The Martinez, Calif., company is in the process of developing a sparging unit to accompany Auto-Mash.

Hops are a favorite at the AHA expositions. Research for Dave Wills' article in *zymurgy's* upcoming Special Issue (Vol. 13, No. 4) came directly from reactions to his old and new hop samples offered at the Freshops table.

Wills noted that if you're a Fuggles fan for those British bitters, they're fast going out of fashion because of low yields and high seed content. Willamettes can be a good substitute. Wills recommends Fuggles as a good early-ripening hop to grow

at home.

The AHA National Conference would not be complete without the smiling face of Pat Baker. On hand as HWBTA Beer Judge Co-director and friend to the homebrewer through suppliers Crosby and Baker, Baker handed out free samples of newly available hop "plugs." Originally used to dry-hop cask-conditioned "real" ales in the English pubs, these half-ounce plugs are newly available to the homebrewer from Morris-Hanbury hop merchants of England.

Homebrew shops provide a hub for the hobby, and many proprietors are homebrewers. L.W. Baker, of the year-old Barley and Wine Shop in Ceres, Calif., benefited from the patronage of the Stanislaus Hoppy Cappers. The homebrew club got under way a few months ahead of Baker. One of the popular features at the shop these days are his house-packaged two- and five-pound plastic bags of malt extract from Telford and Alexander.

One of the sure-to-be-hot

Homebrew Expo 1990

This year's AHA Exhibition pointed to the homebrewer as innovator and achiever. A case in point was Wayne Greenway of the San Andreas Malts, who took a couple of national competition ribbons and showed off

his unique infusion mash brewhouse. Greenway's 25-gallon homebrewery is composed of discarded medical and industrial tankage and has its own clean-in-place system.

Another homebrewer,

Monblat of the Real Beer Portfolio represented Young's of London and Aass of Norway and awarded the brewery trip prizes. Clay Biberdorf of Portland, Ore., won the barley wine category and an all-expenses-paid trip to Young's Brewery of London to participate in brewing a batch of Young's Old Nick Barley Wine. Biberdorf won the barley wine category last year with the same beer.

Darryl Richman of Northdale, Calif., won the Bock category and a trip to Aass Brewery of Norway to help out in the brewing of a batch of Aass Bock. The American Homebrewers Association is working to get brewery sponsors for all 23 categories of the National Competition.

AHA President Charlie Papazian, known for his extravagant entrances at the awards banquet every year, made the scene as a rap singer, complete with skateboard, sunglasses,

Epicenter Imperial Stout, brewed by Byron Burch and Nancy Vineyard, his wife. Byron and Nancy persevered through numerous challenges stemming from the size of the batch. Their friends from the Beerocrats homebrewing club came over and helped out with bottling, and the bottles (22 cases worth) were donated by Anchor Brewery. In retrospect, Byron said that, "In spite of everything, being asked to brew this beer for the first-ever national conference on the West Coast is a great honor, and we were delighted." The recipe for Epicenter Imperial Stout appears in Beer and Brewing, Vol 10.

and neon-bright shirt and shorts. Four other staffers followed him into the banquet hall, similarly clad and with the turkey mascot in tow, where as "CP and the Dudes" they performed the "Homebrew Rap,"

Epicenter Imperial Stout

Dark, dried malt extracts, lager malt, Munich, crystal and chocolate malts, dried rice extract, lactose, Northern Brewer, Perle, Nugget, Cascade and Saaz hops and Champagne yeast.

Homebrewed by Byron Burch and Nancy Vineyard, Santa Rosa, California. Bottled: April, 1990. O.G.: 1.110, F.G.: 1.040.

A rich, full-flavored stout, homebrewed especially for the American Homebrewers Association's 1990 National Conference, June 13 to 16, in Oakland, California.

DID THE EARTH MOVE FOR YOU TOO?

team-written by former AHA Vice-president Grosvenor Merle-Smith, Marketing Director Daniel Bradford and *zymurgy* Editor Laura Allbritten especially for the conference. They got the audience of brew-

items, according to Great Fermentations of Marin's Jay Conner, is a new, dried ale yeast from Whitbread, purported to be the cleanest of them all. The strain may have a German lager counterpart available soon.

Great Fermentations of Marin also has the "Cajun Cooker," a popular item for those who like to boil their wort out of the kitchen, not to mention those impromptu crab boils and chili cookoffs.

One of the newest homebrew product developments to hit the shelves is a variation on an old theme. Doug Arkell worked for three years to develop his E.Z. Cap Bottle Distributors new product, a "Grolsch-type" 16-ounce flip-top, brown-glass bottle. The major difference is the cap, which is polypropylene instead of porcelain.

The polypropylene will not chip, and the bottle has a heavier gauge wire clamp. Arkell's company exclusively employs the handicapped for assembly and packaging.

Commercial brewers and educators alike are eager to help the homebrewing

community, as evidenced at an instructional demonstration by Teri Fahrendorf of Triple Bock Brewing Co. Among other practical skills, Fahrendorf showed interested homebrewers the basics of swabbing and plating a bacteria sample "Anyone who repitches yeast should learn to test for bacteria."

The spirit of homebrewing is also what inspired Kinney Baughman of the Brew Co. to develop his innovative inverted fermentation system. His Brewcap fitting for a regular five-gallon carboy allows the brewer to bypass a secondary fermenter, and a third racking to bottle.

The University of California at Davis has helped both commercial and amateur brewers to greater heights in the brewers' art. Their message is that education leads to better quality control. U.C. Davis offers two extension programs exclusively for homebrewers. Dr. Michael Lewis and others offer comprehensive studies of brewing sciences.

Mary Miranda demonstrated how brewers can

"bracket" a system to discover where the flaws are. Actual bacterial cultures of boiled wort, yeast, brewing water and rinsing water pointed to water that was used to rinse a primary fermenter as having the same bacterial strain as the fermenter, which had become highly infected. Because brewing environments are full of malt sugars and dust, one should police water and isolate brewing procedures as much as possible to avoid cross-contaminations.

As homebrewers continue to advance, they too have become part of the information age. Many of you have already taken advantage of the AHA's Compu-Serve beer file in the service's Wine Forum. Dan Fink watches over things in the AHA offices in Boulder, and with the help of Russ Wigglesworth, Dan moderated Michael Jackson's online review of Sierra Nevada Pale Ale, Anchor Liberty Ale, Aass Bock and Young's Old Nick Barley Wine.

Russ believes that, with the right software, it costs no more than a couple of beers to

get on line and have live discussions, recipe and newsletter trades, even tastings with other homebrewers from across the country.

There were malts and malt extracts from Briess, a video about hops from John I. Haas, even The Spicery Shoppe's home liqueur kits, and new hopped homebrew kits from Australia's Kanga Brew, offered by Clarence Dold.

Finally, what would any AHA National Conference be without R. Bruce Prochal and Maureen Nye of the Maltose Falcons Homebrewing Society on hand to exchange club newsletters and promote upcoming beer events.

The Falcons are working on a constitution and by-laws text that President Prochal hopes to sell to prospective clubs as a useful guide. While anybody can form a club, Bruce is emphatic about one point: "It's up to the members to make it a good club."

GREG GIORGIO

AHA National Competition Grows More Than 50 Percent

After experiencing unprecedented growth in 1989, the 1990 National Homebrew and Mead Competition saw 1,541 beers competing for top honors in 23 categories, more than 50 percent over '89. It proved to be quite a logistical challenge for Competition Director David Welker.

"I think all the growth is fantastic, and a credit to the competition and its judges," Welker said. In addition, he noted an increasing sophistication of the level of judging.

"The quality and the tone of the judging was the best and most serious I have ever seen."

Of the 190 judges who participated in paring down the 1,541 beers, first to 300, then to 23 and finally to one, there were two National Master Judges, 7 National Judges, 13 Certified Judges, and 47 Recognized Judges.

Sixty-seven judges from Colorado participated in first-round judging over a three-week period in April and May, aided by the 10 people who came to Boulder for the first annual Beds for Brewers weekend, May 4 and 5. Judges from around the world came to Boulder for a total of four judging sessions, two on Friday and two on Saturday, which coincidentally was National Home-

brew Day. A party for all the judges was given Saturday night at the home of Competition Director David Welker.

Approximately 300 homebrews were sent on to the second-round judging June 13 in Oakland, where they were assessed in one sitting by 122 judges.

"The quality of entries this year was superb," said Welker. "The best of them rival the best available commercial beers, easily."

Best of Show and Homebrewer of the Year honors went to Richard Schmit of Arlington Heights, Ill., for his cream ale, Arlington Ale No. 33. This year's Special Issue of *zymurgy* will feature Schmit's recipe for the beer and the story behind the making of it.

Meadmaker of the Year for 1990 is John McKew of Davis, Calif., whose Raspberry Mead was selected as the best among the 77 entries in the two mead categories. His story and recipe will appear in the same issue.

The Homebrew Club High Point Trophy once again went to the Sonoma Beerocrats of Santa Rosa, Calif. This is the fifth year in a row the Beerocrats have garnered top club honors. For a breakdown of the top nine clubs, see Club News on, page 55.

best of the entire conference.

Following at noon was the Michael Jackson Quintessential Beer Luncheon, a four-course gourmet meal designed by Daniel Bradford of the AHA. Each course was prepared with a special beer and accompanied by a different special beer, with commentary on each of the beers by author Jackson.

The beer and brewing exposition Saturday afternoon featured an array of different presentations related to the world of homebrewing.

Among the items and services on display were malts and malt extracts, assorted homebrewing equipment, an automatic microprocessor-equipped mashing machine and a two-barrel homebrewing system.

In addition, two computer terminals connected to the Beer Forum on the CompuServe computer network were displayed at the expo for an on-line beer tasting with homebrewers around the country who couldn't come to the conference. Michael Jackson tasted the beers and typed his comments about them on the computer. From another terminal Beer Forum Assistant System Operator and AHA staffer Dan Fink monitored remarks on the same beers coming from individuals around the nation.

Saturday night the conference finished with the California Brewmasters' Tasting, featuring beers from 17 different California brewpubs and microbreweries, with each brewery represented by the man or woman who actually made the beer. This was quite a taste treat and educational opportunity. Among the more unusual beers were a barley wine-style wheat beer from the Rubicon Brewing Co. and a basil-honey ale from the Bison Brewing Co. Considering that many of these professional small-scale brewers started out as homebrewers (and some still brew at home), it was an appropriate event to wrap up the 12th Annual Conference on Quality Beer and Brewing.

Readers who were not able to travel to Oakland will be able to obtain transcripts of the proceedings when *Beer and Brewing*, Vol. 10 is published by Brewers Publications this fall.

ers tapping their feet and singing along to the chorus of "home-brew, HOME-BBRRREWWWW." The reason for this display of homebrew tomfoolery was to set the stage for the presentation of the best of show award, which went to Richard Schmit of Arlington Heights, Ill., for his cream ale.

Afterwards about 20 homebrewers ventured on a brewpub bus tour, with help from Freewheelin' Tours, to Marin Brewing Co. in Larkspur, Emery Pub Brewery and Restaurant in Emeryville, and Devil Mountain Brewing Co.'s pub in Walnut Creek. Others ventured on their own to breweries such as Triple Rock in Berkeley and Gordon Biersch in Palo

Alto, or beer bars such as San Francisco's Toronado.

More than 300 conference goers gathered at the Anchor Brewing Co. Saturday at 7:30 a.m. for a brew-in and brunch. They witnessed the mashing and sparging of a batch of Anchor Porter, and, to their delight, had the opportunity to taste the runnings from the sparge. They were treated to a terrific brunch accompanied by as much Anchor Steam, Porter, Liberty Ale, Wheat Beer and Old Foghorn barley wine as people could handle that early in the day. The Anchor staff was on hand to answer all the questions homebrewers had about brewing the Anchor line. Many people cited this event as the

1990 AHA National Homebrew Competition Winners

BEST OF SHOW

Homebrewer of the Year

Award sponsored by Munton & Fison, Stowmarket, England

Richard Schmit, Arlington Heights, Illinois
Arlington Ale No. 33

Meadmakers of the Year

Award sponsored by Home Wine and Beer Trade Association.

John McKew and Graca Vicente, Davis, California
Raspberry, Blueberry, Orange Blossom Honey

Club High Point Award

House Beer Measure of Excellence, sponsored by House Beer, Dallas, Texas.

Sonoma Beerocrats, Santa Rosa, California

1. Alt (53 entries)

Award Sponsored by Great Fermentations of Santa Rosa, California.

- 1st: Norman Dickerson, Santa Rosa, California
Kölsch
- 2nd: Steven Daniel, League City, Texas
Hat Trick Alt (or League City Alt Part III)
- 3rd: Phil Rahn, St. Peters, Missouri
The Good Stuff

2. Barley Wine (74 entries)

Award Sponsored by Edme, Ltd., Mistley, Manningtree, England.
Brewery Trip prize to Young & Co. Brewery, London, sponsored by Young & Co.

- 1st: Clay Biberdorf, Portland, Oregon
Tsampa
- 2nd: Norman Dickerson, Santa Rosa, California
Bip Bam Hot Damn
- 3rd: Richard Rinehart, Carrboro, North Carolina
F.U.B.

3. Belgium-Style Specialty Beer (50 entries)

Award sponsored by Manneken-Brussel Imports, Austin, Texas.

- 1st: Terry Olesen, St. Charles, Missouri
Untitled
- 2nd: Robert Burko, Milwaukee, Wisconsin
Cream City Abbey Ale
- 3rd: Chris Studach, Eugene, Oregon
Untitled

4. Brown Ales (111 entries)

Award sponsored by Premier Malt Products, Grosse Pointe, Michigan.

- 1st: Phil Rahn, St. Peters, Missouri
T-Brown
- 2nd: Charles Lawhon, Holly Springs, North Carolina
Dottie's Brown Ale
- 3rd: Michael Oliver and Bill Winchell, Lake Oswego, Oregon
M & B's Special Dark

5. Cream Ale (29 entries)

Award sponsored by Homebrewery, Fontana, California.

- 1st: Richard Schmit, Arlington Heights, Illinois
Arlington Ale No. 33
- 2nd: Murray Scott, Prince George, British Columbia, Canada
Ernie's Ale
- 3rd: Hubert Smith, Selma, Oregon
Precursor Brew "C"

6. Fruit Beer (51 entries)

Award sponsored by The Purple Foot, Milwaukee, Wisconsin.

- 1st: John Abbott, Chico, California
3-Dimensional Raspberry Ale
- 2nd: Jeff Andersen, Santa Rosa, California
Fletcher's Ale
- 3rd: Stephen Weiler, Niceville, Florida
Altar Boys Raspberry

7. Herb Beer (56 entries)

Award sponsored by Oregon Specialty Company, Portland, Oregon.

- 1st: Matt Ennis, Cincinnati, Ohio
Ginger Honey Lager
- 2nd: Ray Spangler, Erlanger, Kentucky
3 Wise Guys - One Grand Cru
- 3rd: Phillip Moeller, Fair Oaks, California
Dunkin Ale Ala Bill Owen

8. BEST OF PALE ALE CLASS

Award sponsored by Wynkoop Brewery Co., Denver, Colorado.

Tom Cooper, Houston, Texas
Cascade Delight

8a. Old Pale Ale / Classic Pale Ale (71 entries)

- 1st: Tom Cooper, Houston, Texas
Cascade Delight
- 2nd: Norman Hardy, Seattle, Washington
Cascade Pale Ale
- 3rd: Robert Burko, Milwaukee, Wisconsin
Cream City Pale Ale

8b. Pale Ale / India Pale Ale (57 entries)

- 1st: Harry Graham, San Jose, California
Crocky
- 2nd: Leon Boroditsky, Oakland, California
Kwa Kiutt
- 3rd: Kelly Robinson, Ceres, California
Indian Rhino

8c. Pale Ale / British Bitter (96 entries)

- 1st: Ron Page, Middletown, Connecticut
Quick and Dirty
- 2nd: Kathy Pratt, Chico, California
Pratt's Ale
- 3rd: Ken Barry, Martinez, California
English Bitter

9. Porter / Porter (95 entries)

Award sponsored by The Cellar, Seattle, Washington.

- 1st: Padraic Giffen, Cotati, California
Entirely Yours
- 2nd: Cory Bailey, Sandy, Utah
TGI Porter
- 3rd: Don Moore, Edmonton, Alberta, Canada
Ye Old Porter

10. Scotch Ale (45 entries)

Award sponsored by Wine & Hop Shop, Denver, Colorado.

- 1st: Jerry Bockmore, Dayton, Oregon
Scotch Ale
- 2nd: Kelly Robinson, Ceres, California
Fifty Six Pound Ale
- 3rd: Charles & Helen Murphy, Sacramento, California
Untitled

11. Specialty Beer (41 entries)

Award sponsored by Beer and Wine Hobby, Woburn, Massachusetts.

- 1st: Philip W. Fleming, Broomfield, Colorado
Anne's Choice Christmas Ale
- 2nd: Phillip Moeller, Fair Oaks, California
Extra Stout Chocolate Porter
- 3rd: Sal Pennacchio, Staten Island, New York
Punkin Ale No. 3188 - Hold the Cool Whip

12. Stout (131 entries)

Award sponsored by Great Fermentations of Marin, California.

- 1st: Byron Burch, Santa Rosa, California
Breakfast of Champions Imperial Stout
Framboise
- 2nd: David Hammaker, Roaring Spring, Pennsylvania
Imperial Stout
- 3rd: Wayne Greenway, Oakland, California
Stout

13. Wheat Beer German Style (88 entries)

Award Sponsored by National Association of Wheat Growers, Washington.

- 1st: Michael Croddy, Colorado Springs, Colorado
Colorado Weizen
- 2nd: Ray Ballester, Sacramento, California
West Coast Wheat
- 3rd: Art Priebe, Albuquerque, New Mexico
El Bock

14. Bock (109 entries)

Award sponsored by Yakima Valley Hop Growers, Yakima, Washington.

Brewery Trip Prize to Aass Brewery, Drammen, Norway, sponsored by Aass Brewery.

- 1st: Darryl Richman, Northridge, California
Bock Aasswards
- 2nd: Phil Rahn, St. Peters, Missouri
Basilic Bock
- 3rd: Jeff Thomford and Will Botens, Berkley, Michigan
Light Heavyweight

15. Continental Dark (12 entries)

Award sponsored by Crosby & Baker, Westport, Massachusetts.

- 1st: Ray Daniels, Chicago, Illinois
Diversey Lager
- 2nd: N. Pablo Tognetti, St. Charles, Missouri
St. Louis Dark
- 3rd: Irvin E. Byers, Chicago, Illinois
Continental Dark

16. Export (33 entries)

Award sponsored by DeFalco's Wine and House Beer, Dallas, Texas.

- 1st: Quentin Smith, Rohnert Park, California
Expert Export
- 2nd: Donald Weaver, New Freedom, Pennsylvania
Orwig Export
- 3rd: Eric McClary, Carson City, Nevada
Neue Rothenburg

17. Munich (32 entries)

Award sponsored by Wines, Inc., Akron, Ohio.

- 1st: Byron Burch, Santa Rosa, California
Handbasket Helles
- 2nd: Larry Polacek, Solon, Ohio
Solon Dark
- 3rd: Rod Romanak, Kailua-Kona, Hawaii
Big Island Lager

18. Pilsener (105 entries)

Award sponsored by California Concentrates, Acampo, California.

- 1st: Sal Pennacchio, Staten Island, New York
BME Pilsener
- 2nd: Quentin Smith, Rohnert Park, California
Pilsener Urpwell
- 3rd: Gerald Stoker, Los Alamitos, California
American Beauty

19. Rauch (16 entries)

Award sponsored by Jim's Hombrew Supply, Spokane, Washington.

- 1st: Ron Butt, Aurora, Colorado
Across Quincy Smoke
- 2nd: Ralph Bucca, Huntingtown, Maryland
Barbque Ranch
- 3rd: Andy Runnoe, Monterey, California
Rauch! Rauch!

20. Steam (45 entries)

Award sponsored by Anchor Brewing Co., San Francisco, California.

- 1st: David Sherfey, La Crescenta, California
No. 26 Steam
- 2nd: Ralph C. Housley, Sacramento, California
Sacramento Steam Beer
- 3rd: Kelly Dunham, Pacifica, California
Steam Cheat

21. Vienna (42 entries)

Award sponsored by F.H. Steinbart, Portland, Oregon.

- 1st: Ron Page, Middletown, Connecticut
Les Dames De Paris
- 2nd: Gary Morris, Burbank, California
Do-Dew
- 3rd: Kenneth Waugh, Silver Spring, Maryland
Vienna Lager

22. Traditional Mead (22 entries)

Award sponsored by Havill's Mazer Mead, Rangiora, New Zealand.

- 1st: Gordon Olson, Los Alamos, New Mexico
Sack Mead
- 2nd: Walter W. Dudley, Golden, Colorado
New Moon Mead
- 3rd: Woodie Beardsley, Salt Lake City, Utah
Ole No. 2

23. Melomel, Pyment, Cyser, Flavored Mead (55 entries)

Award sponsored by Friends of Mead, Boulder, Colorado.

- 1st: John McKew, Davis, California
Raspberry, Blueberry, Orange Blossom
Honey
- 2nd: Buck Wyckoff Jr., Houston, Texas
Prick Pearly's Cactus Mead
- 3rd: Mike Sternick, Denver, Colorado
Fillmore UPS Cactus Mead

BREW NEWS

DAN FINK

Student Injured by Exploding Keg

Have you switched from bottles to kegs for your homebrew to avoid the risk of exploding bottles? It might not be such a good idea. According to an Associated Press story, a University of Colorado freshman was injured recently when a keg of beer exploded at a fraternity party. He has filed suit against Stroh Brewing, the local beer distributor, the keg manufacturer and the maker of the CO₂ regulator. The keg did not come with instructions for tapping and lacked a safety release valve, the suit claims. The student suffered permanent nerve and bone damage as a result of the accident.

Three Arrested, Truck Seized for Hauling Too Much Beer

Three would-be partiers were arrested in New Jersey while preparing for a Memorial Day celebration, said an article in the *Newark Star-Ledger*. The unsuspecting hosts were carrying four half-barrel kegs in the back of their pickup. A little-known state law prohibits people from transporting more than one half-barrel keg of beer, five gallons of wine or 12 quarts of hard liquor within the state during one 24-hour period. The law was enacted in 1937 to prevent people from taking advantage of lower prices across state lines.

The trio's truck was seized along with the beer, and they were forced to pay over \$2,000 in fines to get it back. In addition, the liquor store that sold them the beer was charged with aiding and abetting the illegal transportation of alcoholic beverages,

police said. According to the New Jersey Division of Alcoholic Beverage Control, permits are available for \$5 that allow you to carry more than the limit of alcohol, but only five such permits were issued last year. A state spokesman said this showed that "most people are not aware of the law."

Skunky Beer Tastes Better?

Anheuser-Busch has announced a new product—Busch Cold Filtered Draft beer. It will be sold in longneck clear bottles similar to those used for Miller Genuine Draft, a recent Associated Press story reported. However, while Miller isomerizes its hop extracts to prevent the beer from gaining a skunky, light-struck character, the new Busch product will continue to use only untreated, whole hop cones, a company spokesman said.

The beer will be sold in light-proof cardboard cartons and test marketed only in restaurants and bars, but will still be susceptible to off-flavors when removed from the carton. Brewmaster Klaus Zastrow said that some people may actually enjoy the lightstruck taste. "The exposure to light will enhance the hoppy flavor and the beer will taste more European," he said.

CFJ-90 Gets a Name

The new CFJ-90 hop, a high-alpha acid, high-aroma variation of the Cascade hop, has been dubbed "Centennial" by the Irrigated Agriculture Research and Extension Center, a branch of Washington State University. The hop, which has become popular recently with microbrewers and homebrewers alike, was named

in honor of Washington's centennial in 1989 and the university's centennial in 1990, said Stephen Kenny, assistant agronomist at WSU.

Bud Hits the Road

The drink of choice for most literbugs in the Dayton, Ohio, area is Bud, according to the DRAFT club newsletter. The Dayton chapter of MENSA (the high-IQ society) discovered that interesting fact during a highway clean-up project. MENSA also found that Bud was the beer most often thrown away *before* being opened.

Reunification Could Hurt East German Brewers

German economic reunification could wipe out almost all of East Germany's 108 breweries, said Paul Greineder, chairman of Löwenbräu, Munich, in CAMRA's *What's Brewing*. West German brewers are quickly starting to muscle in on the many new markets opening in the East, and East German brewers are in no shape to compete with aggressive takeovers and joint ventures from the West, Greineder said. In addition, much East German beer is not up to western quality standards and does not conform to the Reinheitsgebot purity standard.

Misleading Statistics

According to a 1987 study published by the AAA Foundation for Traffic Safety, "Between the ages of 2 and 18, American children see something like 100,000 television commercials for beer." However, a rebuttal by Anheuser-Busch says that figure, which has been widely publicized in

CALENDAR OF EVENTS

1990

- | | | | |
|------------|---|--------------|---|
| 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. | 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. |
| 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. | Nov. 10 | 1990 Midwest Regional Taste of the Great Lakes, Frankenmuth, Mich. AHA Sanctioned Competition. Entry deadline is Oct. 1. Contact Jeff Hervert at (517) 652-6553. |
| Sept. 22 | Common Ground Fair Homebrew Competition, Common Ground Country Fair, Windsor Fair Ground, Windsor, Maine. HWBTA Sanctioned Competition. Entry Deadline is Sept. 19. Contact Michael LaCharite at (207) 729-0225. | Nov. 17 | Reggale and Dredhop, Boulder, Colo. AHA Sanctioned Competition. Entry deadline is Nov. 9. Contact Philip Fleming at (303) 469-9847 or 447-2301. |
| Sept. 26 | First in a three-session Beer Evaluation Course. Subsequent sessions will be 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. | December TBA | The New England Fall Regional, Deerfield, Mass. HWBTA Sanctioned Competition. Contact Charlie Olchowski at (413) 773-5920. |
| Sept. 29 | National Beer Judge Certification Exam at Mid-South Malts, 2537 Broad Ave., Memphis, TN 38112 at 8:30 a.m. Contact Chuck Skyeck at (901) 327-7191, (901) 685-2293 or (901) 324-2739. | Dec. 8 | St. Louis Brews Christmas Competition, St. Louis, Mo. AHA Sanctioned Competition. Entry deadline is Nov. 24. Contact Jerry S. Dahl at (314) 822-8039. |
| 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. | 1991 | |
| Oct. 19-20 | The Dixie Cup, Houston, Texas. AHA and HWBTA Sanctioned Competition. Contact Scott Birdwell at (713) 523-8154. | January TBA | Boston Brew Off, W. Roxbury, Mass. HWBTA Sanctioned Competition. Contact Dave Ruggiero at (617) 327-0089. |
| Oct. 27 | All About Ales, mail-in competition. AHA Sanctioned Competition. Entries due October 27. Send entries to Paul Dickey, 19 Cheshire Drive, Islington, Ontario M9B 2N7 CANADA. | Feb. 9 | Hail to Ale, India Pale Ale. AHA Sanctioned, Club-Only Competition. Entry deadline is Feb. 5. Contact the AHA at (303) 447-0816. |
| Nov. 2-3 | Great American Beer Festival, Denver, Colo. Contact Daniel Bradford at (303) 447-0816. | Feb. 23-24 | The New England Regional Homebrew Competition, Westport, Mass. HWBTA Sanctioned Competition. Contact Leslie Reilly at (508) 636-5154. |
| Nov. 7 | National Beer Judge Certification Exam at the AHA offices, 736 Pearl St., Boulder, CO 80302 at 7 p.m. Contact the AHA at (303) 447-0816. | April 27 | Great Canadian Homebrew Competition, Toronto, Ontario. AHA Sanctioned Competition. Entries due April 20. Contact Paul Dickey at (416) 239-1851 or 965-5401. |
| | | June 11-15 | AHA 13th Annual National Homebrewers Conference, Boston, Mass. Contact the AHA at (303) 447-0816. |
| | | Sept. 4-7 | National Microbrewers Conference, Buffalo, N.Y. Contact the Institute for Brewing Studies, Box 287, Boulder, Colo. 80306-0287. |

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.

the national media, is completely false.

"It's a finger-in-the-breeze guesstimate, a pseudoscientific hypothesis that any fifth-grader with a pocket calculator can rip to intellectual shreds in a few moments," writes Stephen Burrows, vice president of consumer awareness and education for Anheuser-Busch. To see that many beer commercials, a child would need to watch television 14 hours a day for 16 years, Burrows

notes. The average number of hours 2- to 17-year-olds watch TV daily is 3.5, according to the A.C. Neilson Co.

Burrows concluded that "In short, the '100,000 beer commercials' charge is not just wrong; it's absurd and shoddy. It is, you'll excuse the expression, false advertising."

Will the Real Bud Please Stand Up?

Anheuser-Busch, the maker of Budweiser, is negotiating with

Budejovicky Budvar, the Czechoslovakian brewer of Budvar beer, for the right to sell American Budweiser in Europe, the *New York Times* said. Beer with the Budweiser name was first brewed in Budweis, Czechoslovakia in 1795, while American Budweiser is a relative newcomer, first appearing in 1876. A 1939 agreement prohibits Anheuser-Busch from selling Budweiser in most of continental Europe while also barring Budvar from the United

States. Budvar conforms to the Reinheitsgebot purity standard, while Budweiser does not.

German executives are claiming that Anheuser-Busch has offered \$25

million to Budejovicky Budvar for the right to distribute in Europe, but the Czech brewery denies the claim. However, an analyst for Paine-Webber in the US said that "Anheuser-Busch has been brewing beer for 100 years, and they will be 100 years from now. Sooner or later, they'll find some agreement with the Czechs on the trademark."

Ginseng Beer

Ginseng beer from China has recently been introduced to the British market, reports CAMRA's *What's Brewing*. The beer is brewed in the province of Guangdong and contains an extract of the ginseng root, reputed to have magical and medicinal properties documented back 50,000 years. Ginseng beer is already well established in markets in Japan, Singapore, Australia, New Zealand, West Germany and the USA.

Smoke and Ale

Beer judges in the United States have long frowned upon smoking while trying to taste a beer. Most competitions prohibit smoking anywhere near the judging area so the judges can smell and taste the full impact of the beers. According to *What's Brewing*, many British drink-

ers have the same problem down at the local. A recent survey stated that a "smoky atmosphere" was a primary reason many people did not visit pubs. Many British towns are starting to enact anti-smoking ordinances, and licensing committees are starting to recommend powerful air cleaners for pubs that do allow smoking.

New Products from Munton & Fison

Munton & Fison has introduced two new malt extracts for homebrewers. Their wheat malt extract contains 45 percent barley malt and 55 percent wheat malt, making it ideal for brewing wheat beers without mashing. The extract is unhopped. The other new product is an extra light extract made from 100 percent barley malt with no additives. The extra light color is produced by taking extra care with process temperatures to minimize caramelization, the company says.

An Idea Whose Time Has Come, Again

A Canadian company in Calgary, Alberta, is applying old technology to create a new, entirely North American product with special appeal for the homebrewer. The E.Z. Cap bottle has a sealer jar-type cap comprised of a wire closure, impervious plastic cap and washer. E.Z. Cap claims a far more effective and positive seal compared with reusable ceramic caps. The amber 16-oz. E.Z. Cap bottle is embossed with a hops and barley design.

The Beer Hunter, with Michael Jackson

World-famous beer critic Michael Jackson will star in a six-part television series on the Discovery Channel called "The Beer Hunter." The series was filmed in the United States, Canada, Great Britain, Belgium, Germany and the Netherlands. The show features beers ranging from Abbey brews in Belgium to Bamberg's Rauchbiers, and makes a stop in Hopland, Calif. It premieres on Thursday, Aug. 23, 10:30 p.m. to 11 p.m. EDT, and a new episode airs

MODERN BREWER Inc

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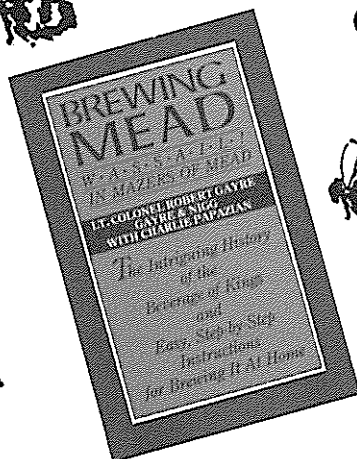


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each of the following five Thursdays. The shows are repeated on Saturdays at 2:30 a.m. EDT.

AHA Sanctioned Competitions

Maltose Falcons Competition

The 1990 Mayfaire Home Brew Competition on April 28, run by the Maltose Falcons, drew 148 entries. Entries to the Woodland Hills, Calif., contest arrived from as far away as Ohio and Pennsylvania. Best of show was taken by David Sherfey of La Crescenta, Calif., with a steam beer.

Oregon State Fair

The Oregon State Fair homebrew competition on May 19 was a success, bringing in 95 entries. Best of show was won by Mark Oliver and Bill Winchell with a brown ale.

Scotch Ale Competition

The First Annual Scotch Ale Competition, run by the Stanislaus Hoppy Cappers in Ceres, Calif., drew 11 entries this year. Kelly Robinson's wee heavy and Micah Millspaw's export tied for Best of Show.

Midtown Competition

The Midtown in May Bar-B-Que, Tofu and Homebrew Judging on May 12, run by Chuck Skyeck of the Mid-Town Malts in Memphis, Tenn., was a success. Though the Bar-B-Que'd tofu Contest was rained out, the beer judging went on! The competition had 58 entries. Bill Hibbing took Best of Show with a Porter.

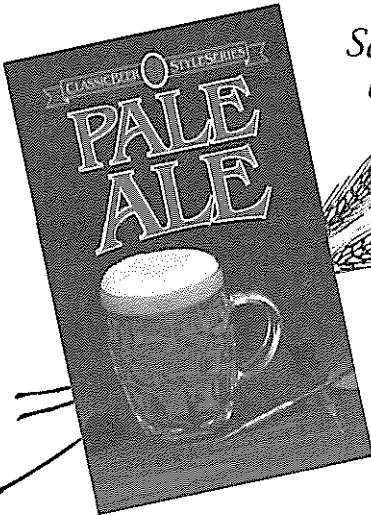
Capital District

The Capital District local homebrew competition (northeastern Wyoming regional) drew 54 entries this year. Mike Merrill won best of show with a porter.

Gem State

The Gem State Regional homebrew competition in Boise, Idaho, in April had 87 entries. Ed Matjeka took

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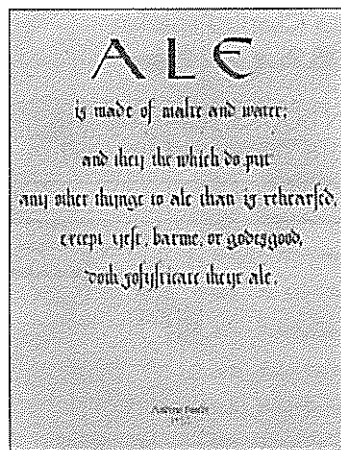
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best of show with a strong beer.

Crescent City

The Crescent City Homebrewers Spring 1990 Competition had an added bonus this year. Thanks to Rush Cumming and Jim Patton of the Abita Brewing, the best of show beer, a helles doppelbock by Andy Thomas (and an anonymous partner), will be brewed with Abita's 30-barrel system

and marketed in the New Orleans area. The competition drew 84 entries.

Amateur Winemakers of Ontario

The Amateur Winemakers of Ontario 1990 Annual competition drew 77 entries in May. Terry Rayner took best of show with a North American light.

Great Canadian

The Great Canadian Homebrew Competition was a huge success this year, bringing in 140 entries. Craig Nichols won best of show with an extra strength brew. Stephen Cope won best novice, and TRASH (Toronto Regional Area Specialty Homebrewers) won best club. Martin Sewell won the

look-alike category this year. The beer to match was Toby, and the award was sponsored by Molson.

Humber Valley

There were 21 entries in the Humber Valley Club Competition this year in Ontario. Paul Dickey won best of show based on total points.

Micro and Pubbreweries Openings

United States

CALIFORNIA: Belmont Brewing Co.—Long Beach, Calif. • Boulder Creek Brewing Co.—Boulder Creek, Calif. • Brewhouse Grill/State St. Brewing Co.—Santa Barbara, Calif. • Callahan's Pub and Brewery—San Diego, Calif. • Etna Brewing Co.—Etna, Calif. • Huttenhain's Benicia Brewing Co.—Benicia, Calif. • Lost Coast Brewing Co.—Eureka, Calif. • Mad River Brewing Co.—Blue Lake, Calif. • Papa Joe's Brown Street Brewery—Napa, Calif.

COLORADO: Durango Brewing Co.—Durango, Colo.

GEORGIA: Friends Brewing Co./Helenboch Brewery—Helen, Ga.

ILLINOIS: Chief's Brewing Co.—Champaign, Ill.

OREGON: McMenamin's—Beaverton, Ore. • Oak Hills Brewpub—Beaverton, Ore. • Pizza Deli and Brewery—Cave Junction, Ore.

PENNSYLVANIA: Happy Valley Brewery—State College, Penn.

WASHINGTON: Maritime Pacific Brewing Co.—Seattle, Wash. • Roslyn Brewing Co.—Roslyn, Wash. • Seattle Brewing Co./Duwamps Cafe—Seattle, Wash.

Canada

Bixel Brewing Co.—Brantford, Ontario

Closings

United States

CALIFORNIA: Seacliff Cafe/Vest Pocket Brewery—San Francisco, Calif. • Saxton Brewery—Chico, Calif.

FLORIDA: J.V.'s Cafe and Brewery—Palm Beach Gardens, Fla

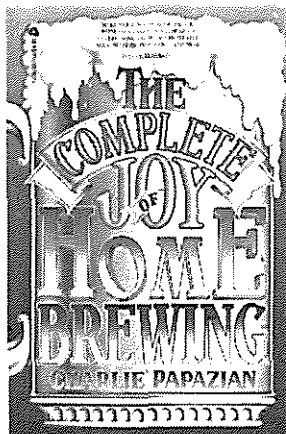
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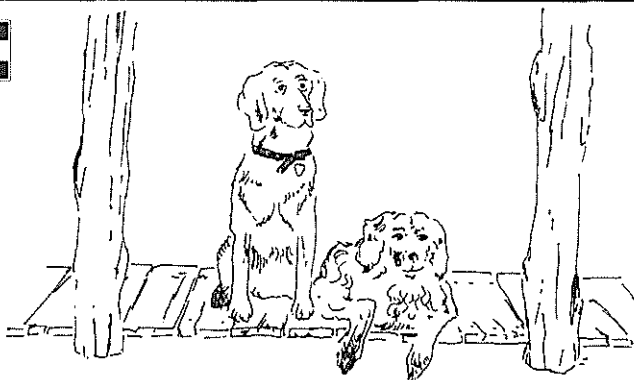
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JACKSON ON BEER

MICHAEL JACKSON

Younger, Milder Image for the Workers of Beer

I become excited when I find a beer with a distinctive and intense taste. That is the trouble with me, according to my friends in the brewing business. I am always enthusing over beers so malty (or hoppy, or acidic, or alcoholic) that they can be appreciated by only a handful of connoisseurs ("fanatics" is another word that sometimes occurs).

When it comes to producing beer in reasonable quantities—enough to keep a business going—a brewer has to make something for the popular taste, or so they tell me. Apparently the mass market is for a lighter-tasting product ... something milder.

Funny, that, isn't it? Something milder....

On the foundation of such wisdom, one might imagine every brewery in the land to treasure its mild, every marketing man to be pushing the product as a wonder beer.

"The trouble is the name, Mr. Jackson. Mild is associated with old men in flat caps. We want to reach the young—tomorrow's customers."

It is not altogether true that mild has a flat-cap image. In many parts of Great Britain, including the populous and prosperous Southeast, most young drinkers have never heard of mild. They are familiar only with the terms bitter and lager.

Mild would be a completely new term to them if they were presented with it. They would regard it as a new product, potentially more exciting than even Malibu.

"That sounds all very fine, but

even pale milds are relatively dark. Young people are not buying dark drinks these days. Also, they don't like ale; they only drink lager."

Funny, I could have sworn I saw an "18 to 25" drinking a Newcastle Brown Ale in a cocktail bar in London the other day.

"Come on, Mr. Jackson, how often do you drink in cocktail bars?"

Well, only occasionally, I must admit. Usually when I have been taken there by a marketing man.

I don't know how much of a grip the marketing men have on McMullen's, but I certainly wish their Original AK were more widely available. It is exactly the type of beer I would like to see as a guest brew in my post-Monopolies and Mergers Commission London local. As you may recall, it is some years since my local brewer, Young's, made a mild, and even longer since they produced one of any great interest.

McMullen's Original AK is a delightful session beer: restful, sociable, appetizing, drinkable. Is it a pale mild or a low-gravity bitter? To my palate, it is clearly a mild,



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with its gentle hopping. For a change now and then, it would make a perfect foil to Young's far drier bitter.

Everyone who drinks in a McMullen's pub seems to be familiar with AK, and a remarkable number evince a soft spot for it. I do not know how consciously this has been achieved by McMullen's, but they appear to have created something of a specialty with it.

Wolverhampton and Dudley Breweries might argue that their milds prosper simply because the style is still favored in the West Midlands. Even against that background, the company does very well indeed with its milds. There, the style is the bedrock of a successful and admired business that is coveted by others.

All the pressures of national media and marketing conspire against regional tastes in our little island. They have done so for years, and they have never been greater. Perhaps not Britain, but certainly England is among the most centralized of European nations. Yet mild still holds out in the West Midlands and, to some extent, in the Northwest. I have never quite fathomed this regionality, and still find it fascinating.

Ales of low gravity and mild taste originally were brewed to slake the thirsts of farm hands at harvest time and later of industrial workers. Why have they survived in the West Midlands but faded in heavier industrial areas like South Yorkshire, for example?

While we mourn their lack of availability in some parts of the country, we should be gratified by their resilience elsewhere. Nor, for all of my mockery, have the marketing men done such a bad job in the West Midlands. Both Bass and Allied do have interesting milds in their ranges in these regions. If they can do it there, they could try again elsewhere. Mild was too easily abandoned in many other parts of the country.

I would like to see mild produced to a bolder profile, and I suspect I am not alone in that. I would define a mild as an English ale of a notably lightly hopped style.

There is nothing that says it has to be especially low in gravity or self-effacing in palate. Although it is not marketed as such, I would regard Martson's Merrie Monk (at 1.043) as a mild.

That splendidly revived brewpub, The Beacon, at Sedgley near Dudley, has no hesitation in identifying its Sarah Hughes Ruby (1.058) as a mild.


Much as I instinctively hesitate about rules and regulations in such matters, I sometimes wonder whether our variety of beer styles might not be better understood, respected and appreciated if we operated on the German system, where there are agreed gravity bands for different types of brew. These bands need not be narrow.

One of the finest examples of an English bitter I have ever tasted is Fuller's Chiswick, at 1.035. Another great favorite of mine is ESB, at 1.055. Why shouldn't a similar range of gravities be accepted among milds? There could be room for both low and high gravities: McMullen's AK at 1.033 and Sarah Hughes at 1.058. On that basis, the likes of Young's Winter Warmer and Theakston's Old Peculier would have to notch up a few points to clear a 1.060 barrier for a separate category of winter beers and old ales.

Low-gravity milds are the perfect brew for the moment when a drinker wants little alcohol and not too many calories, and that potential could be better exploited. On the other hand, there are times when a low gravity might limit appeal. A high-gravity mild could offer a tasty beer for spring or autumn, like the German Dark Export, if not the Maytime Bock.

When I first began to visit Bavaria, wheat beer was thought of as a brew for old ladies, even old gentlemen, and yokels (sound familiar?). In recent years, it has been discovered by a whole new generation of drinkers for whom it has no such connotations.

Perhaps some of those marketing men should pop out of the cocktail bar for a day or two, sample a Sarah Hughes, then skip over to Munich for a wheat beer.

They could be onto something. 

I'm a Mild Man, Myself, But...

Philip Davia is my kind of guy. In his "I'm a Bitter Man," *zymurgy*, Winter 1989 (Vol. 12, No. 5), he reflects on the meaning of life and the importance of real ale. I'd like to extend his thesis and throw in a few cautions for the newcomer.

I lived in London in the '50s. Actually, we lived in Hendon, north-west London. My parish church was noted for several things, but the one that concerns us is that the parish was landlord of a pub. Landlord in the real estate sense, not the publican sense. Years ago a triangular strip was detached from the churchyard and "The Greyhound" built. The name comes from being at the top of Greyhound Hill. Or is it the reverse?

In those days there was no "real ale movement." It *was* real ale. It came from pulls, or taps, back of the bar, usually about four in number. One was the "mild" that Mr. Davia discusses (known as beer, or "pig's ear"), another would be "ordinary" bitter, and a third "best" bitter. I think keg stout and porter had gone by that time. There might be another tap or two with another ordinary bitter.

Old-timers used to ask for traditional mixtures of which you may

have heard: "half-and-half" was half mild and half bitter, and a "mother in law" was stout and bitter. In the summer the men of the parish co-opted me, the token Yank, to help clean the graves in the churchyard. Nettles encumbered the place, and it was hot, thirsty work. One of the men said after the first session, "You'll want something light and refreshing; try a shandy." "What's that?" I said. "There's ginger beer shandy and lemonade shandy, you'll probably like the ginger beer one better."

I held my opinion to myself as I watched the barman draw a half-pint of mild and fill it up with ginger beer from a bottle. I was delighted with the taste; it wasn't nauseating at all. You can't make a decent shandy in this country unless you can get ginger beer. Even so, it's not the same without old-fashioned mild.

Another concoction prescribed for me once when I had a cold and was feeling seedy was Guinness and port—the less said about that the better.



HOWARD BROWNE

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I learned that Britain's reputa-
tion for serving "warm beer," so wide-
spread by Americans who served in
the UK during World War II, was un-
deserved. I needn't explain to this
audience, but I learned that British
ales and beers taste best at "cellar"
temperature—about 50 degrees F (10
degrees C). The slurs were perhaps
somewhat justified in that during the
war publicans couldn't get skilled
help who knew the proper keeping
techniques of the cellar.

I learned the basic anatomy of a
pub. The "public bar" was large and
occupied one part of the bar. In it beer
was maybe a penny a pint cheaper
(when a pint of best bitter was ten-
pence, ordinary ninepence, and mild
eightpence, or eightpence ha'penny).
The "private bar" was smaller and up-
scale. Sometimes there was a "lounge
bar," or "snug," which was much
smaller and more intimate. These
divisions seem to have gone with the
times. You paid on delivery and
didn't leave your change lying
about—it was considered ostentati-
ous. The publican's word was law, his
clock was five minutes fast and when
he said, "last orders please," and
"time, gentlemen, please" you obeyed.
I noted with interest that you hardly
ever saw anyone drunk in the streets,
very few fat people, and no young men
with beer bellies. But then they
walked or rode bicycles everywhere.

Over the intervening years when
I made trips back, the individuality
and quality of the beer began to de-
cline. The lads began drinking lager
out of a bottle. Before, this had been a
ladies' drink, with lime added. The
triumph of industry over artistry was
almost complete when the world's
most successful consumer revolution,
the Campaign for Real Ale (CAMRA),
rescued traditional brews and brew-
ers from destruction. But don't get
cocky; real ale pubs seem to come and
go with great rapidity. But it is pos-
sible to get a good glass of beer. You
just have to know the hallmarks of a
good pub, and spend a little time find-
ing one.

First, the industrial giants have
caught on. You see pubs with old
fashioned signboards advertising
"traditional ales." Inside, they are
dishing up mass-produced fizzwater
from a pressurized faucet. So don't be

misled. The key sign is "free house."
However, this is not a guarantee, but
a *sine qua non*. It's what's inside the
free house that counts. The words
"real ale" with or without the CAMRA
logo are a pretty good guarantee. The
label will tell, so get to know names,
as Philip Davia suggests. Make sure
the beer gushes forth from real beer
engines or pulls, not fake pulls that
are cleverly attached to a pressurized
tap.

On my trip this year I found a few
pubs new to me: the Yorkshire Grey,
Theobalds Road at Grey's Inn Road
(Holborn) is a brewpub and worth
going out of your way for. The "...and
Firkins" can still be counted on and
the Pig and Parrot in the old Kew
Gardens railway station pleases me
with their brews. The Pig and Parrot
is not to be confused with the Hog in
the Pound just off Oxford Street and
next to the Bond Street tube station.
Once outside the latter I saw a large,
green tank truck draw up, disgorging
through hoses the contents of several
tanks bearing an industrial name.
This was not an oil delivery but beer.
Does anyone remember Think-a-
Drink Hoffman, an old vaudevillian
who could pour any requested drink
out of the same cocktail shaker?
There is still a real push by certain
American industrial beers to invade
the British market, or "try to teach
their grandmother how to suck eggs."
You'd better believe that the CAMRA
people haven't lost the need for eter-
nal vigilance and public relations.

Now that the real ale movement
is a qualified success, I wish someone
would start a real food movement.
One of the joys of pubs backalong was
pub food. A "ploughman's lunch" of
crusty bread, cheddar off a wheel and
a pickled onion, or cold pies of pork,
ham, chicken and veal, or sandwiches
and "pickle" (we'd call it relish) were
the staples. One or more of the above
with a pint was the best simple lunch
you could buy. Now you have to look
long and hard, as the Brits want to
serve you *hot* lunches, kept for hours
under an infrared bulb. There's stuff
they call "lasagne" and, my God,
"chile." You're lucky if they include a
decent traditional steak and kidney
pie. So unless you're very lucky or
look long and hard to find a pub with
both real ale *and* real food, you may

have to drink your pint without lunch, unless you have cast-iron digestion.

Speaking of lucky, in 1988 I was touring the West Country and stopped for the night in a bed and breakfast in the village of Wyveliscombe, Somerset. The village had a good country pub and I was standing at the bar talking to the locals about my favorite subject. A man on a stool next to me said, "You like beer, do you? How'd you like to come round tomorrow and visit my brewery?" Does a dog have fleas? It turned out he was a partner in the Golden Hill Brewery, which does the work of 60 men with less than a dozen thanks to modern technology. He gave me a tour of the large traditional one-room operation, where they brew Exmoor Ale, Exmoor Dark and other special brews. I see occasionally that one of Golden Hill's brews has won some prize or other. I feel slightly proprietary, and grateful that for once my big mouth got me a rare experience instead of into trouble.

Here are the makings for your own shandy, kindly provided by Russ Schehrer of the Wynkoop Brewing Co. in Denver, Colo.

Ingredients for 5 gallons of mild:

- 4 pounds light dry malt extract
- 1 ounce crystal malt
- 1 1/4 pound chocolate malt
- 1 ounce Cascade hops (boiling)
- 1 1/2 ounce Cascade hops (finishing)
- ale yeast (*Muntona* is suggested)

Brewer's Specifics

Crush specialty malts, put in cold water, bring just to a boil, strain out husks.

Ingredients for 5 gallons of ginger beer:

- 3 pounds light dry malt extract
- 3 pounds amber dry malt extract
- 3 ounces freshly grated ginger root
- 1 ounce Northern Brewer hops (boiling)
- 1 1/2 ounce Willamette hops (finishing)
- ale yeast (*Muntona* is suggested)

Brewer's Specifics:

Add half the grated ginger at the one-half hour boiling point. Add the remainder as a finishing spice. Strain it out.

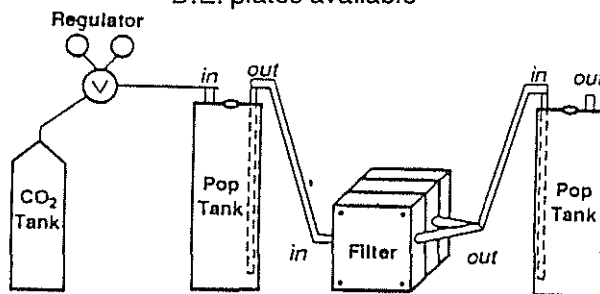
Howard Browne, M.D., has been brewing for about two years. He credits Charlie Papazian's book *The Complete Joy of Home Brewing* (and others) and the education he receives

from *zymurgy*. Says Howard, "Years ago I tried making wine. I found that the *best* wine I could make was worse than the *worst* wine I could buy. However, the *worst* beer I can brew is better than the *best* (standard American industrial) beer I can buy. So, keep it up, and count me as a loyal colleague. Finally, *relax*, yes, but be aggressive in spreading the faith."

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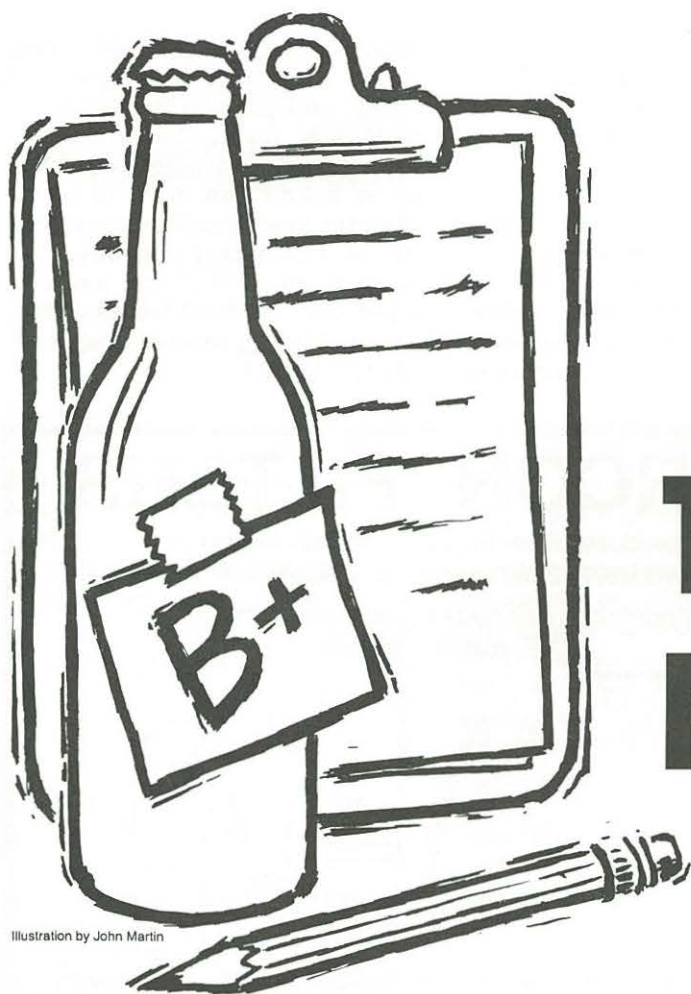


Illustration by John Martin

Teaching a Homebrew Course

It started innocently enough. We had been brewing together for about two years, and one day noticed an ad in our local newspaper. The ad was for the Duluth, Minn., Public School System's Community Education Program listing the classes being offered that particular quarter of the school year. Among the foreign language and fly-tying classes was a listing for a three-week class on home wine and beer making.

We put in a call to the instructor for more information, and discovered that out of the three weeks, he devoted about one hour to homebrewing. Sensing that we wouldn't learn a great deal about homebrewing in one hour that we hadn't already discovered in two years of practice, we shifted our focus. Perhaps the instructor would be interested in having some guest lecturers cover homebrewing in more detail. Our offer was declined.

Somewhat indignantly, we discussed our rejection and decided that homebrewing was certainly a worthy hobby, and folks interested in learning about it deserved more than a quick one-hour introduction. The obvious course was to contact the school and offer to teach a "complete" course ourselves. The community education coordinator at the school happily accepted our offer, and the course that is now known as "Brewing and Appreciating Fine Beers and Ales" was born.

Our next task was to put together a course outline. We decided to take a broad approach to the subject, and identified three main content areas: how commercial beer is brewed; how beer may be brewed at home; and an introduction to the classic beer styles of the world. The original class was held over five evening sessions of two hours each, and a mashing demonstration was held on a weekend as the final class. Since the start, we've been holding the evening sessions in

the cooking classroom of a junior high school. The course was, and is, advertised by the school system in the local newspaper.

After teaching the class once, we concluded that the five evening sessions could be condensed to four, and modified the course to its current length. Let's take a look at each session.

Week One

Students are introduced to the overall brewing process, including malting and mashing. Commercial and homebrewing techniques are compared and contrasted in a simple format. Our discussion of the chemistry and biology at work in brewing is rudimentary—hey, we're not scientists! After this introduction, we

**DON HOAG
and JOHN JUDD**

provide several samples of homebrew for the students to taste. Interestingly, although we teach the class in a public school and can brew, ferment and bottle at the school, we are required to leave the premises and adjourn to John's home for the tasting. Fortunately, he lives only five minutes away.

Week Two

This class begins 30 minutes earlier than the others in order to provide sufficient time to actually brew an extract beer in class (see recipe). We begin with the sanitization process, and demonstrate our techniques and favorite cleaning agents—chlorine and trisodium phosphate. During the boil, we fill time by answering questions and showing a videotape of the brewing practices of an English brewpub. We stop the tape frequently, to reinforce the similarities and differences between the tape and homebrewing.

Week Three

Many former students have told us that this is the highlight of the course. After taking a hydrometer reading on the fermenting beer and discussing several handouts that cover recipe formulation and sources of homebrew supplies, we again adjourn to John's house for a tasting of several commercial beers (hence the "appreciation" part of the course title). The commercial tasting began as a means for us to discuss major world beer styles and how the ingredients and brewing techniques influence the flavor of each beer. Because of our format (one import and one

domestic beer in each style), we quickly discovered that the tasting gave us the perfect excuse to get up on the soapbox and plug some of our regional breweries and their world-class products. We go to great pains to get the freshest available beers for tasting. A typical line-up for the commercial tasting is:

Pale lagers: Pilsner Urquell, August Schell Pilsner.

Dark lagers: Kropf German Dark, Ulmer Braun (Schell).

Pale ales: Bass, Summit Extra Pale Ale.

Dark ales: Guinness Stout, Summit Great Northern Porter.

Wheat beers: Paulaner Hefeweizen, August Schell Weizen.

Guest beers: Have included Chimay Red, Boundary Waters (made with Minnesota wild rice) and Leinenkugel Bock.

We are careful to limit the amount of each beer served, but even so this usually turns into an extended class session.

Week Four

By this week, the extract beer is ready to bottle. Students are taught about various priming methods and get a chance to try their hands at filling and capping bottles. We use several different bottles, including long-necks, 24-ounce brown and Champagne bottles and Grolsch ball tops. Each student is given a 24-ounce bottle to take home. After bottling, we give a brief description of the all-grain mashing process and demonstrate the equipment used.

Week Five

This is an optional Saturday

session for those interested in seeing a full mash session. We also brew another extract beer as a review. During the course of the day, we usually quaff the extract brew produced earlier. We mash late in the morning, and wind up by mid-afternoon.

Having completed this grueling "final exam," we turn the brewers loose. Interestingly, by this time many students are reporting to us their experiences with their first extract brews.

Sound like a lot of work? It is. So what's in it for us? Well, we're not getting rich. There is a \$20 course fee, paid to the school, of which we receive a portion (we've been known to work for less than \$2 per hour on the course). A \$5 "lab fee" is paid directly to the instructors to cover the cost of "consumable lab supplies."

There are other significant rewards. Primary among these is that the course serves to increase the visibility of the hobby. Some students tell us they hadn't considered brewing until they saw the course ad. Graduates of the course add to the small but growing number of homebrewers and help spread the word. Even if students don't go on to actually brew, we hope we've increased their knowledge of beer in general, and have helped them to discover and demand quality beer!

Our local club, the Northern Ale Stars Homebrewers Guild, also benefits from the class. Many students become members, and they form a "pool" to help replace members who have dropped out. This new blood is important to keep the club "fresh." New members bring new ideas and experiences to the group. Several graduates have gone on to become

accomplished brewers, winning competition ribbons at the regional and national levels. Both the current and former "Club Brewmasters" took the course.

We receive lots of feedback directly from students during and after the course (this is the truth—one enthusiastic student actually stated, "Best thing I ever did. Changed my life!"). Since the course is offered through the community education program, students also have the opportunity to complete formal course and instructor evaluations.

Among the benefits listed by students are:

"The course serves as an economical introduction to the hobby."

"Students are able to avoid trial and error brewing, and begin producing excellent beer immediately."

"A lot of information is imparted in a short time, and students gain confidence in their brewing skills."

"Through the club contacts, students gain access to a local brewing information network."

A continuous theme throughout the course is the emphasis on beer as

a beverage of quality. Among the reasons to homebrew that we discuss in the introduction to the course is the fact that homebrewing gives the consumer control over the product. We describe brewing as a craft or an art with a long and noteworthy tradition. On the first night of class we read the following quote, which is also reprinted on the graduation "diplomas" received by each student. The quote is from a speech given at the opening of the Starkbeer season in Munich, as printed in the October 1986 issue of *All About Beer*.

"Beer satisfies...needs in an ideal manner, because beer has many faces. It is the purest and most hygienic of all beverages on the market. It has fewer calories than cola, orange juice or milk. It is rich in vitamins and minerals needed by our body, and therefore beer is a drink which round-a-bout causes a feeling of comfort. It is a traditional drink and a piece of first class culture. It constructs bridges between the different social levels, because beer is the liquid glue."

"People who are moderate beer drinkers live longer than total abstainers or excessive drinkers. Beer, Ladies and Gentlemen, keeps you in shape, creates an alert mind, and lets you get old."

Recipes

During the course, we brew at least one extract and one grain beer. The extract beer is always an ale that will ferment quickly and can be sampled before the end of the course. A typical extract recipe starts with a can of Geordie's extract, as we have found the quality of the extract and the yeast to be dependable. We also steep various grain malts as the water rises to a boil, to illustrate how additional color and flavor may be obtained. Dry extract and different forms and varieties of hops also are used. Here is the brown/mild ale brewed in our most recent course:

- 3.3 pounds of Geordie Bitter
(includes yeast)
- 2 pounds dark dry extract
- 1/2 pound light dry extract
- 1/2 pound caramel (crystal) malt
- 1/2 pound chocolate malt
- 2 ounces black malt

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- 1/2 ounce Northern Brewer leaf hops (60 minutes)
- 1/2 ounce Fuggles pellet hops (10 minutes)
- 1/2 ounce Fuggles pellet hops (end of boil)

The Original Gravity is usually in the vicinity of 1.047, and the Final Gravity is about 1.015. The beer is fermented in a locked janitor's closet at about 65 degrees F. Fermentation is always complete in two weeks, which allows for bottling in class.

The mashed grain beer varies, depending on the brewing season and our particular needs at the time. Our most recent effort was a barley wine, which is fermenting at the time of this writing. It features a full mash with the addition of extracts in the boil to boost the malt content.

- 11 pounds pale 2-row malt
- 1/2 pound caramel (crystal) malt
- 1/2 pound Munich malt
- 5 1/2 pounds amber dry extract
- 1 pound dark brown sugar
- 2 ounces CFJ hops, a new high-alpha variety (leaf — A.A. = 12 percent (60 minutes)
- 2 ounces Galena hops (leaf) (40 minutes)
- 1 ounce Hallertau hops (leaf) (5 minutes)
- 1 ounce Tettnang hops (leaf) ("hop back" — put them in a colander and pour the hot wort through after the boil).
- 1/2 ounce Tettnang pellet hops (dry hop)
- 1/2 ounce East Kent pellet hops (dry hop)
- Liquid ale yeast culture (primary fermentation)
- Wine yeast (secondary fermentation)

Mash all grain malts at 156 degrees to 158 degrees F until converted. Sparge and add extract and brown sugar. Hop as indicated. Original Gravity: 1.113. Final Gravity: we'll let you know!

Don Hoag, of Saginaw, Minn., and John Judd, of Duluth, Minn., have taught homebrewing classes since 1984. They are both members of the Northern Ale Stars, a club they helped found.

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Beer and Rocks

Next to a geologist's heart is his stomach and this more often than not is partially, or even completely, filled with that most familiar of brown liquids, beer. Indeed, the potent combination of geologists and alcoholic beverages has long been recognized as producing that superior intellect capable of interpreting the most complex phenomena that nature can produce.

In a particular brew the brewer is seeking a combination of five characteristics: flavor (both taste and aroma), alcoholic content, color, head retention and clarity. The chemical nature of the waters used in the brewing process exerts a strong control over all of these. Without looking at the brewing process in detail, a brief introduction is necessary.

The first stage of the process is malting: the conversion of barley grains into fermentable malt. The grains are steeped in water and spread out to germinate and a series of enzyme processes is initiated. These processes are arrested by kilning (heating to 212 degrees F or 100 degrees C).

The resulting malt is milled to form grist and then mixed in the mashing tun with hot brewing water, or liquor, as it is known. Here the processes started during malting

continue. The liquor and malt combined, called the wort, are boiled in the presence of hops, from which bitter acids are extracted and converted to resins. The wort is then cooled (by water-powered coolers) before yeast is added and fermentation takes place.

It should be clear from the description above that great volumes of water are involved in all stages of the brewing process and that is probably why so many breweries are situated near major rivers, though it will be a great relief to many to know that, despite suggestions to the contrary, river water was not used for the beer itself.

Readers will be aware of the four major divisions of beer type: bitters, milds, stouts and lagers. Each one of these requires different water types for optimum production, and it is here that geological influence exerts a powerful control. Regional differences in brews are the direct result of the chemistry of the naturally occurring ground waters. Even nowadays, when much brewing water comes directly from the mains and the necessary natural chemistries have to be artificially reconstructed, the traditional tastes and expectations to be

satisfied are still as relevant as when all water came from local wells.

The presence of calcium is vital in all brewing waters because of the biochemical effects it has upon enzyme reactions, the control of wort acidity and yeast development during fermentation. However, it is the varying proportions of sulfate, chloride and carbonate that account for the different types of brew.

Brewing was establishing in Burton-on-Trent in the sixth century by the monks who sensibly drank beer rather than river water. Even with the development of pale ale in the 1750s, there was no appreciation of the chemical reasons for the success of the brew. Consequently, in a phase of "can't beat 'em, join 'em," many breweries from London and elsewhere set up breweries in Burton or shipped water by rail to their own breweries. Burton water is derived from the Permo-Triassic strata to the immediate west of the town. The sandstone succession is characterized by the presence of the evaporites gypsum and anhydrite. Consequently, the waters have very high calcium and, more particularly, sulfate contents. The presence of sulfate encourages the extraction of bitter resins from the hops and results in a beer that is dry and bitter—the classic style of bitter.

Moving westward within the Permo-Triassic succession, the characteristic evaporitic horizons change to halite and the typical ground waters of the "wich" towns (Droitwich, Bloxwich, Nantwich, etc.) have

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STEPHEN CRIBB, Ph. D.

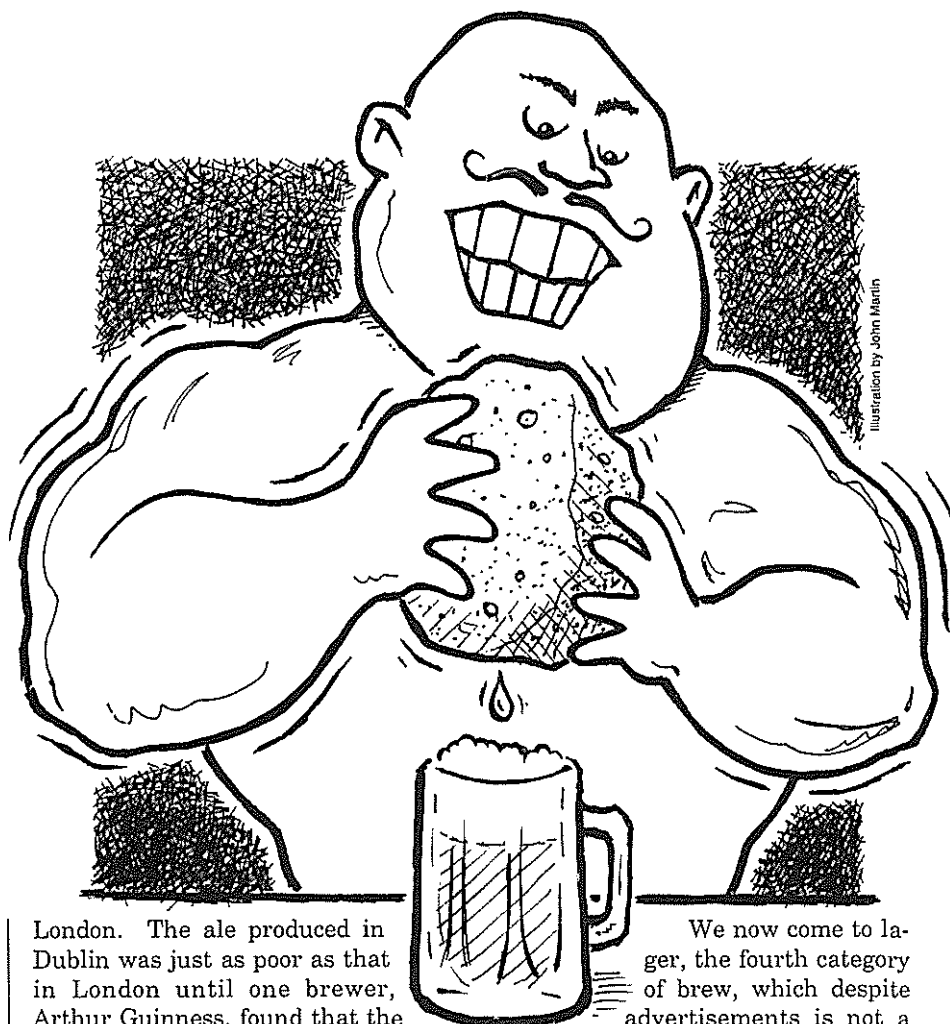
higher sodium and chloride and lower calcium and sulfate. Sodium produces a salty or sour taste which, with chloride in low concentrations, gives what is termed "palate fullness" or a particular type of bitter-sweetness. These slightly sweeter, less-hopped beers are, of course, the milds so characteristic of the west Midlands and Manchester areas.

If you were unlucky enough to live in southeast England 250 years ago, the chances of obtaining a decent pint were fairly slim and indeed some may feel that is still the case today. The reason should by now be obvious; the waters were derived mainly from deep boreholes into the Chalk or Lower Greensand formations, giving rise to analyses dominated by calcium and carbonate, with little or no chloride or sulfate.

Problems arose during malting, during fermentation and with the extraction of the hop oils, resulting in a pale, insipid brew. However, a beer was developed in the 18th century that was suitable to these waters. This sweet, dark liquid became known in London as porter because of its popularity with the market porters of Billingsgate and Covent Garden. This drink was exported in large quantities to Dublin, where we now sidestep.

An Irish Diversion

In the 1750s beer was virtually unknown in Ireland, the main beverages being whiskey, gin, poteen and, of course, the imported porter from



London. The ale produced in Dublin was just as poor as that in London until one brewer, Arthur Guinness, found that the waters were suitable for producing a home-grown version of the London import. This he termed Arthur Guinness's Extra Stout Porter, the "extra stout" meaning "extra thick." This has over the years developed into the classic stout.

Arthur Guinness, like his contemporaries, had no idea why the water was only suitable for stouts. Initially it was drawn from springs within the brewery but now up to two million gallons per day are extracted from the eighth lock of the Grand Canal. The water in the canal is derived from a peat bog overlying carboniferous limestone on Polardstown Fen some 80 km west of Dublin. Both London and Dublin are clearly users of high-carbonate waters, though the well-known differences between Irish and English stout should now be obvious: Dublin Guinness is Carboniferous while Park Royal Guinness is Cretaceous! The major elements are the same, the trace elements differ.

We now come to lager, the fourth category of brew, which despite advertisements is not a traditional beer in the United Kingdom. Not only is the brewing process markedly different, utilizing a bottom-fermenting rather than a top-fermenting yeast and a period of chilled storage or lagering, but the characteristics of the brewing waters are totally different from anything so far encountered. The waters used in the classic lager area of Plzeň, Czechoslovakia, contain virtually no trace elements, having a total dissolved solids content of around 10 parts per million—almost distilled water! With this lack of important radicals one would expect brews to be alcoholically strong but very lightly hopped and texturally thin.

Roundheads in Wrexham

Natural waters of this type in Britain are characteristic of the surface runoff from the Millstone Grit, for instance, or waters derived from the Lower Paleozoic or Precambrian.



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Having said that lager is not a traditional British beer, there was until recent years one natural-water lager brewery in the United Kingdom; this was the Wrexham Lager Beer Co. Wrexham is often referred to as the Burton-on-Trent of North Wales and at one time had up to four breweries. During the English Civil War, desertions from the Roundhead Army in Chester were blamed mainly upon the desire to take the ales in Wrexham.

Geologically, the main feature at Wrexham is a large north-south fault, the Gwenfro Fault, which traverses the area. East of the fault, waters similar to those found in Manchester (i.e., suitable for milds and some bitters) occur. It is in this area that all but one of the breweries had their water sources. However, in the 1880s a borehole west of the fault produced water with a similar analysis to that at Plzeň and subsequently the lager brewery was founded. The brewery still exists, though regrettably natural lager is no longer produced.

The four main types of beer have been described and related to the area with which they are classically associ-

ated. It is in the nature of the subject that broad generalizations have to be made and other "traditional" areas such as South Wales, Leeds-Tadcaster, the Northeast and Nottingham-Mansfield areas have been omitted. There is, however, one other center that must be mentioned specifically because of the unique conditions that characterize its brews: Edinburgh.

Edinburgh lies in the center of a heavily faulted, generally north-dipping pile of Lower Carboniferous and Upper Old Red Sandstone strata. The juxtaposition of different rock types has meant that individual breweries have always had access to differing sources of water. Even boreholes in close proximity could produce waters with vastly different analyses. Thus the Edinburgh brewers have always blended waters to produce their characteristically wide range of beers, from milds to bitters and beyond.

Many breweries in the United Kingdom now use water from mains that is deionized and then reconstituted to a given analysis for a specific brew. Of course, there are advantages in using mains water, in particular for purity and the continuity of supply, though the disadvantage is that with the water-grid system the analysis of the water entering the brewery can change very rapidly as a source is changed, thereby completely altering the nature of a brew in progress. Wells are still used by some breweries, but the problems of microbiological pollution, increasing nitrate content and, near coasts, sea water intrusion from overpumping, are gradually reducing this number.

An interesting thought from one brewer is that despite all that has been said about water type, the location of breweries may not have been controlled as much by the analysis of the water as by the presence of a source of abundant water at a constant temperature at a time before thermometers were in common use.

So, as you raise your glass, what we would ask you to do is to forget where the content is going and ponder a while upon whence it came—cheers!

Dr. Stephen Cribb is a geologist and independent consultant based in the United Kingdom.

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WINNERS CIRCLE

DAVID EDGAR



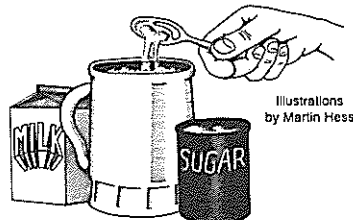
oly smokes, the seasons sure do change fast! Summer's gone, fall is here, and it's time to start brewing for winter. Seven recipes are included, representing three ale styles and one lager (rauchbier). Each one garnered either silver or bronze medals in the 1989 National Homebrew Competition. Of the seven homebrewers represented here, two have been hired as head brewers for commercial brewing establishments since the 1989 National Competition. John Maier is brewing for the Oregon Brewing Co./ Bayfront Brewery and Publihouse in Newport, Ore., and Phil Markowski is brewing for the New England Brewing Co. in Norwalk, Conn.

Enough about them. You're at home and you know that you can make the best beer in the world right in your kitchen. In preparation for the onset of winter it might be a good idea to try out a few of these great recipes so you have some extra brew on hand for those days when the weather's too nasty to visit your local brewpub, or to go get more brewing supplies.

You'll be thanking yourself later for making the effort now, especially on those days when the mercury forgets which way is up or when the snow is piled so high you're looking at the skylight as the only way out of the house. That's the time when you can curl up by the fireplace with the one you love and a good bottle of your homebrewed imperial stout and celebrate the positive aspects of staying at home. If you're gonna "cocoon," you might as well do it right.

STOUT

Second Place
Tom Hauge
Sunnyvale,
California
"One Hop Beyond"
Imperial Stout



Ingredients for 5 gallons

- 10 pounds British amber malt extract
- 1 pound black patent malt

- 4 ounces Eroica hops (60 minutes)
- 4 ounces Northern Brewer hops (30 minutes)
- 4 ounces Cascade hops (10 minutes)
- 1 packet Whitbread ale yeast

- Original specific gravity: 1.072
- Terminal specific gravity: not given
- Age when judged (since bottling): 3 1/2 months
- Boiling time: 60 minutes
- Duration of fermentation: four days
- Approximate temperature of fermentation: 70 degrees F (21 degrees C)
- Secondary fermentation: four days
- Type of fermenter: glass

Brewer's specifics

Boil black patent for 30 minutes. Add dry extract and Eroica hops; boil 30 minutes. Add Northern Brewers and boil 20 minutes. Add Cascades and boil 10 minutes. Cool to 75 degrees F (24 degrees C) and pitch yeast. Transfer to secondary after four days. Bottle after four more days. Carbonate by kraeusening.

Judges' comments

"Light aroma. Good appearance. Perfect flavor. What can I say—a perfect brew. Give me more."

"Pleasant, full, complex barley aroma with some strong diacetyl. A rich, malty, alcoholic stout with a grainy astringency. Dryness puts it in dry stout class, extra strength of alcohol just right."

Third Place
Paddy Giffen
Cotati, California
"New Year's Day"
Dry Stout

Ingredients for 5 gallons

- 5 pounds British pale malt
- 4 pounds Klages malt
- 1 1/2 pounds roasted barley
- 1 pound carapils malt
- 1 pound Vienna malt
- 1/2 pound wheat malt

- 1/2 pound crystal malt (90 Lovibond)
- 4 ounces chocolate malt
- 4 ounces black patent malt
- 1/4 ounce Chinook hop pellets (60 minutes)
- 1/4 ounce Northern Brewer hop pellets (60 minutes)
- 1 ounce Cascade hop pellets (30 minutes)
- 1/4 ounce Chinook hop pellets (30 minutes)
- 1 ounce Cascade hop pellets (dry hop)
- Brewer's Choice Chico liquid ale yeast
- 2/3 cup corn sugar for priming

- Original specific gravity: 1.055
- Terminal specific gravity: 1.017
- Age when judged (since bottling): four months
- Boiling time: 60 minutes
- Duration of fermentation: one week
- Approximate temperature of fermentation: 60 degrees F (15.5 degrees C)
- Secondary fermentation: two weeks
- Type of fermenter: glass

Brewer's specifics

"One-step infusion at 158 degrees F (70 degrees C). Steep grains, rack in one gallon of water. Steep to boil and sparge with one quart water at 170 degrees F (76.6 degrees C) and add to boil. I added one ounce of Cascade hops to the primary fermenter for aroma."

Judges' comments

"Malty aroma. Good rocky head, drops fairly quickly. Good roasted barley flavor; a little light in hop bitterness. A good beer. Well done!"

"Aroma—hops; Cascade? Appearance—great stout head. Flavor—great balance, but way too light. No defects. Overall—needs more flavor; more roasted barley and more kettle hops."

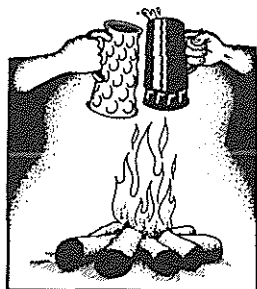
RAUCHBIER

Second Place

John Maier

Juneau, Alaska

"Smokehouse Lager"



Ingredients for 5 gallons

- 8 1/2 pounds Klages pale two-row malt
- 1 1/2 pounds Munich malt (10 degrees Lovibond)
- smoked over alderwood
- 1 1/2 pounds caramel malt (120 degrees Lovibond)
- 2/3 pound caramel malt (40 degrees Lovibond)
- 2/3 pound carapils malt
- 3/4 ounce Perle hop pellets (75 minutes)
- 3/4 ounce Perle hop pellets (60 minutes)
- 3/4 ounce U.S. Hallertauer Mittelfrueh hop pellets (finish)
- 1/50 ounce gypsum per gallon of mash and sparge

- 1/16 teaspoon Yeastex yeast nutrient
- 5 ounces dextrose to prime

- Original specific gravity: 1.047
- Terminal specific gravity: 1.014
- Age when judged (since bottling): two months
- Boiling time: 90 minutes
- Duration of fermentation: one and a half weeks
- Approximate temperature of fermentation: 55 degrees F (13 degrees C)
- Secondary fermentation: five days
- Type of fermenter: glass

Brewer's specifics

"Mash all grains at 120 degrees F (49 degrees C) for 30 minutes, apply heat and raise temperature to 130 degrees F (54.4 degrees C). Infuse boiling water to raise temperature to 150 degrees F (65.5 degrees C). Hold for 30 minutes; apply heat to raise temperature to 170 degrees F (76.6 degrees C). Transfer to lauter-tun, sparge with 170 degree F (76.6 degrees C) water to collect 8 1/4 gallons of wort."

Judges' comments

"Great aroma; malt comes through, smoke is not overpowering. Good color for category. Very clear; nice creamy head. Slight astringency. Very drinkable; astringency may be from overboiling of grains."

"Good malt aroma; hop aroma is light. Very clear; dark, nut-brown color. Slightly astringent. Has a strong aftertaste that lingers. A good beer."

"Aroma—smoke very slight. Appearance—very good. Flavor—very nice. Overall—nice beer."

Third Place

Ralph Bucca

Huntingtown, Maryland

"Smoky Mash"

Ingredients for 1 gallon

- 10 pounds pale malt
- 2/3 ounce Clusters hops (60 minutes)
- 1 1/4 tablespoon liquid smoke (boiled)
- 1 packet Edme ale yeast
- 1 ounce sugar to prime

- Original specific gravity: 1.035
- Terminal specific gravity: 1.000
- Age when judged (since bottling): three months
- Boiling time: 60 minutes
- Duration of fermentation: three weeks
- Approximate temperature of fermentation: 65 degrees F (18.5 degrees C)
- Secondary fermentation: two weeks
- Type of fermenter: glass

Brewer's specifics

"Draw one gallon from five-gallon mash. Mash one hour at 155 degrees F, three gallons in mash. Three

Judges' comments

"Aroma—somewhat light. Appearance—nice and clean. Overall—good beer."

"Aroma—smoke was weak. Appearance—nice and clear; good carbonation. Flavor—aftertaste jumps out at you. Overall—pretty good."

SCOTCH ALE

Second Place

Robert Burko

Milwaukee, Wisconsin

"Beam Me Up, Scotty"

Ingredients for 5 gallons

- 5 pounds Diamalt light malt extract
- 5 pounds Diamalt amber malt extract
- 1 pound caramel malt
- 2 ounces chocolate malt
- 2 ounces Oregon Fuggles hop pellets (60 minutes)
- 1/2 ounce Styrian Golding hop pellets (30 minutes)
- 1/4 ounce Willamette hops (10 minutes)
- 2 teaspoons gypsum
- 1 tablespoon Irish moss
- Wyeast Irish ale yeast
- 3/4 cup corn sugar to prime



- Original specific gravity: 1.070
- Terminal specific gravity: not given
- Age when judged (since bottling): 4 1/2 months
- Boiling time: 75 minutes
- Duration of fermentation: 1 1/2 weeks
- Approximate temperature of fermentation: 68 degrees F (20 degrees C)
- Secondary fermentation: none
- Type of fermenter: glass

Brewer's specifics

Add grains to 6 gallons cold water. Bring to boil and remove grains just before boil. Add gypsum and malt extracts; boil 15 minutes. Add Fuggles pellets. Thirty minutes later add Styrian Golding pellets. After 15 minutes, add Irish moss. Five minutes later add Willamettes; boil 10 minutes. Strain out hops. Force cool with wort chiller. Add yeast starter. Single-stage ferment in glass carboy with blowoff tube for 10 days at 68 degrees F (20 degrees C).

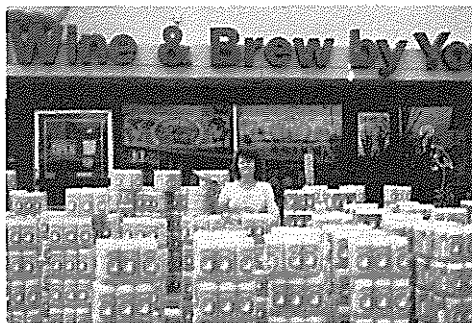
Judges' comments

"Good malty aroma; good fruitiness for style. A bit too dark, but clear. Good flavor; malty; very well balanced. Very drinkable; very close to style."

"Aroma—nice maltiness and fruitiness. Cleanly brewed. Appearance—nice rocky head, good retention. Flavor—nice initial sweetness; finish is a little on the watery side. Overall—a nice beer; true to the style. Well done."

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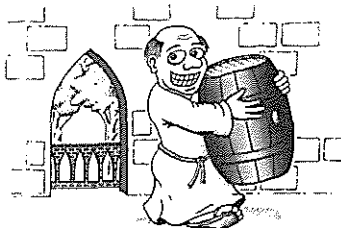
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"Complex malt, fruity esters in aroma with nice interplay of hops in good proportion for style. Good head retention; a bit dark for category. Flavor well balanced, but could use a bit more malt identity; hops take over finish. Overall, good effort with a complex nose and nicely conditioned. Beef up the malt character."

BELGIAN

Second Place
Philip Markowski
New Haven,
Connecticut
"It Is Walloon"
Saison



Ingredients for 4 gallons

- 7 2/3 pounds English 2-row pale malt
- 3 1/3 pounds malted wheat
- 1/2 pound Munich malt
- 1 1/2 ounces Saaz hops (60 minutes)
- 3/4 ounce Cascade hops (60 minutes)
- 1/4 ounce Saaz hops (five minutes)
- 1/4 ounce Cascade hops (five minutes)
- 1/4 teaspoon acid blend
- Wyeast No. 3056 wheat beer yeast
- 1/2 cup dried malt extract to prime

- Original specific gravity: 1.048
- Terminal specific gravity: 1.013
- Age when judged (since bottling): three months
- Boiling time: 60 minutes
- Duration of fermentation: two weeks
- Approximate temperature of fermentation: 62 degrees F (16.5 degrees C)
- Secondary fermentation: two weeks
- Type of fermenter: glass

Brewer's specifics

Step infusion mash. Protein rest at 123 degrees F (50.5 degrees C) for 35 minutes. Rest at 144 degrees F (62 degrees C) for 20 minutes. Rest at 152 degrees F (66.5 degrees C) for 30 minutes. Heat to mash out at 160 degrees F (71 degrees C), then sparge with 4 gallons 172 degrees F (77.8 degrees C) water.

Judges' comments

"Aroma—very nice blend of malt-hops-sour. Appearance—bright. Flavor—great! Nice balance. Overall—fine effort. You did well."

"Nice grainy aroma. Nice head; slight haze. Heavily hopped—overpowers other flavors. Lacks the sourness of the saison category. Very lingering hops flavor."

"Smells like a good cream ale; nice hops; touch of DMS. Very clean and creamy with outstanding malt-hops balance. Fresh, grainy aftertaste. Delicious, refreshing, almost lagerlike ale. Fine job!"

BARLEY WINE

Second Place
Norman Dickenson
Santa Rosa, California
"Old Fogfoot Hardy
Ale"



Ingredients for 5 gallons

- 11 pounds 2-row Klages pale malt
- 5 pounds light dry malt extract
- 2 pounds Munich malt
- 3 3/4 ounces chocolate malt
- 1 ounce Nugget hops (60 minutes)
- 3/4 ounce Cluster hops (60 minutes)
- 1 ounce Nugget hops
- 1/2 Styrian Golding hops (35 minutes)
- 3/4 ounce Styrian Golding hops (20 minutes)
- 1/2 ounce Cascade hops
- 1/2 ounce Styrian Golding hops (10 minutes)
- 1/2 ounce Hallertauer hops (dry hop)
- 12 ounces dark molasses
- 1 packet Red Star Champagne yeast
- 1/2 cup corn sugar

- Original specific gravity: 1.093
- Terminal specific gravity: 1.034
- Age when judged (since bottling): three 1/2 months
- Boiling time: 60 minutes
- Duration of fermentation: three weeks
- Approximate temperature of fermentation: 65 degrees F (18.3 degrees C)
- Secondary fermentation: two weeks
- Type of fermenter: glass

Judges' comments

"Nice malty nose. Slightly winy, but appropriate to class. Slightly cloudy. Good color; little head. Very good flavor. Nice balance between malt and hops. A little light in body. Overall—excellent."

"Aroma—molasses; not complex enough. Needs more hop aroma. Appearance—cloudy, heavy, hazy. Flavor—sweet initial taste, sulfury finish, very alcoholic. Overall—good, drinkable, needs more hops and a cleaner fermentation."

"Aroma—very estery, alcoholic, malty, hops detectable but not as obvious as malt; slightly grainy nose. Appearance—hazy dark brown with a tinge of red; not much head and could not pour one up. Flavor—very sweet, full bodied, licorice obvious. More malty than bitter; alcohol OK. Overall—a good barley wine that needs more hops and less licorice flavor. Hops bouquet and bitterness leaves a sweet finish. Try a cooler fermentation temperature."

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FOR THE BEGINNER

TRACY LOYSEN

Getting Specific about Gravity

If you have read *Winners Circle* in *zymurgy*, you may have noticed that every recipe reports the beer's original and terminal specific gravity right under the list of ingredients. Perhaps you've caught the tail end of a discussion between a couple of homebrewers at a club meeting. "So what was your starting gravity?" "Ten sixty." "Ahhh." Meaningful looks are exchanged; there is a nodding of heads.

What does all this mean? What is specific gravity and why do homebrewers care about it? To ease any developing anxieties, let me say at the outset that you don't need to understand specific gravity to make good beer. But as with everything else, knowledge will help you gain control over your brewing process and help you create exactly the kind of beer you like with a minimum of second guessing and uncertainty.

Specific gravity is one of several measures of density, or the percentage of dissolved substances in water, compared with water itself. Unfermented wort, for example, is full of dissolved sugars in the form of malt. The greater the percentage of malt in your wort, the higher your original specific gravity will be.

As yeast ferments the sugars into alcohol and carbon dioxide, the density decreases. Therefore, a beer with a relatively high specific gravity after

fermentation (terminal or final specific gravity) will have a relatively high percentage of unfermented sugars. This translates into a malty or sweet beer.

By knowing how much the specific gravity decreases from the beginning to the end of fermentation, you can estimate alcohol content. The greater the difference in gravities, the more sugar has been converted to alcohol and the higher your alcohol percentage will be.

In addition, specific gravity provides another measure for comparison when you are trying to match a beer style or a particular recipe. By knowing the normal expected range of gravities for the style, you also can make an informed decision about whether fermentation is complete and you can safely bottle.

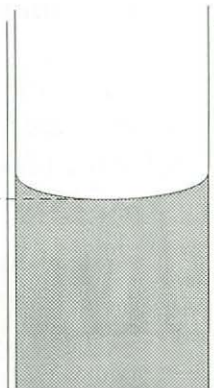
How to Use a Hydrometer

Now that you know why brewers concern themselves with specific gravity, the next question is, how it is measured? The key to the process is the hydrometer, a device that looks like a thermometer but isn't one. If you haven't acquired a hydrometer yet, look for one that has three scales: Balling, specific gravity and potential alcohol. Some have only one or two of these scales. All you really need is either the Balling or specific gravity scale, but having all three reduces the

need for converting between them. You'll also need a thermometer.

The specific gravity scale is based on the gravity of water being equal to 1.000. Sugar added to a liquid, or anything else that makes it denser, will increase this number. Balling, expressed as degrees Plato, is another scale for measuring the density of dissolved solids in water. It provides a direct measure of the percent of sugar in solution, so that 12 degrees Plato equals a 12 percent sugar solution. Measurements on this scale are directly convertible to specific gravity (SG), according to the following formula: degrees Plato times 4 equals the last two digits of the specific gravity (e.g., 5 degrees Plato equal 1.020 SG). The Balling scale is used primarily by commercial brewers, while homebrewers more often use specific gravity.

Take reading
from here.



The potential alcohol scale is somewhat different from the other two, and will be discussed later.

To use a hydrometer, place it in a cylinder full of the liquid you wish to measure. The denser the liquid, the higher the hydrometer will float. Your hydrometer should come with a case that can serve as this cylinder, but if not, look for a container slightly larger in diameter than the hydrometer, big enough for it to float freely, but small enough so you don't need a lot of your precious wort to fill it up.

To take a measurement on any of the three scales, read the number that is at the liquid level. Because this liquid level, called the meniscus, is curved upwards at the sides as a result of surface tension, it is important to take your reading at the bottom of the meniscus (see illustration).

It is important to know the temperature of the liquid you are measuring, because the warmer a liquid gets, the less dense it becomes. Hydrometer readings are usually standardized at 60 degrees F, and are not accurate at temperatures significantly different from that. It is likely that your wort will be warmer than 60 degrees F, so before you measure the gravity, cool it to that temperature in the fridge or by running cold water over the outside of the cylinder. Alternatively, you can measure the gravity at a higher or lower temperature and correct the reading by adding or sub-

tracting the amount stated in the following chart:

degrees F	correction
47	– .001
60	none
70	+ .001
78	+ .002
85	+ .003
90	+ .004
96	+ .005
101	+ .006

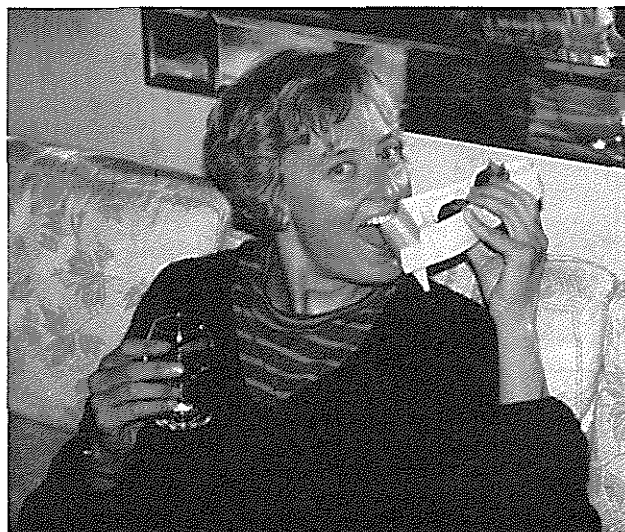
If your wort is any hotter than 101 degrees F, put your feet up and relax awhile.

Before you take your first original gravity reading, it is a good idea to test your hydrometer in water to make sure it is calibrated correctly. It should read 1.000 in 60-degree-F water. If not, make note of the difference and be sure to alter all your subsequent readings by the same amount. If the paper scale inside the glass tube is loose, get a new hydrometer.

To measure your original gravity, make sure the wort is well mixed. This is

important for an accurate temperature reading as well. Then pour a small amount of wort from the fermenter into the cylinder, before you add yeast. It might sound easier to stick the hydrometer into your carboy, but don't do it—it's not worth the risk of contamination and it's harder to read that way. After you've taken the reading, discard the wort in the cylinder. Don't return it to the fermenter.

Terminal specific gravity is measured at bottling time, before you add the priming sugar (because the sugar will change the reading). Make sure the hydrometer is clean, even



Tracy Loysen enjoying a homemade barley wine with a white chocolate miniature grand piano.

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though you're not sticking it into the carboy. If it's dirty, and your beer is slightly carbonated, bubbles may cling to it and buoy it farther than it would normally rise, giving an incorrect reading. Don't mix the wort beforehand this time because you don't want to aerate the beer at this stage or to have the sludge at the bottom of the fermenter be part of your reading, or your final product.

Figuring Alcohol Content

The easiest way to figure the alcohol content of your beer is by using the potential alcohol scale. You simply subtract the final potential alcohol reading from the starting reading, and the resulting number reflects the percent alcohol by volume. Note at this point that there are two ways to express percent of alcohol—by volume or by weight.

Most homebrewers express alcohol percent in terms of volume because that's what the potential alcohol scale measures. It really doesn't matter which you use; just be sure when you're comparing beers to use the same units of measurement. It's easy to convert from one to the other. Percent of alcohol by weight times 1.25 equals percent alcohol by volume. Conversely, percent of alcohol by volume times .80 equals percent alcohol by weight.

If you don't have a potential alcohol scale, you can still figure out your alcohol content by using the other two scales, using your specific gravity readings:

Step 1: Subtract terminal gravity
from original gravity

Step 2: The result times 130 equals
percent alcohol by volume
or
The result times 105 equals
percent alcohol by weight.

If you are using degrees Plato
(Balling scale),

Step 1: Subtract terminal degrees
Plato from original degrees
Plato

Step 2: The result times .52 equals
percent alcohol by volume
or
The result times .42 equals
percent alcohol by weight.

Using Specific Gravity to Compare Your Beer

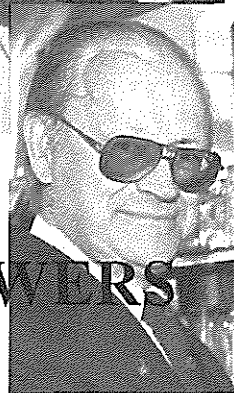
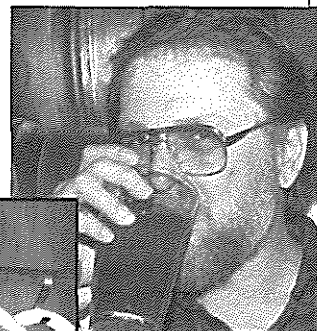
If you're following someone's recipe, or trying to make a certain beer style, knowing the specific gravity can help you evaluate how close you came to reaching your goals. You can check the starting gravity and the alcohol percent against known ranges for particular beer styles. Refer to Table 1 for a list of these ranges for several common ales.

If the starting gravity turns out to be higher than you planned, you may want to dilute the wort with sterilized water to the desired gravity level. Again, be certain to mix well prior to taking a hydrometer reading. Keep in mind this procedure dilutes the bitterness level of your wort and may also tax the capacity of your fermenter. If your gravity reading is too low, you can add sterilized concentrated wort solution to bring the gravity of the solution up. On the other hand, variation between batches of

Table 1
Ale Gravities and Alcohol

Beer style	% alcohol (by volume)	approximate starting gravity
Alt	4.4 to 5.0	1.050
Barley wine	6.0 to 12.0	1.065 to 1.120
Brown ale	3.5 to 4.5	1.030 to 1.050
Pale ale	3.4 to 6.0	1.043 to 1.053
Porter	5.0 to 7.5	1.052 to 1.060
Stout	3.5 to 5.0+	1.047 to 1.052

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beer is part of the homebrewing experience. You may want to simply make a note to add more or less malt or water next time and leave the wort as is.

Using Gravity Readings to Monitor Fermentation

Another use for the hydrometer is to monitor the end of fermentation to determine when it is time to bottle. When yeast activity seems to have stopped, take a hydrometer reading for two consecutive days (remember to sanitize anything that touches the wort). If the readings are identical, it's all right to bottle, even if a few bubbles are present in the fermenter. If you are following a recipe, don't worry if your terminal gravity is different from what the original brewer reported. You probably don't have a stuck fermentation. There are many variables—including yeast, malts and water—that can more likely account for the different terminal gravities.

Is all this essential to being a successful brewer? Actually, no. As the essayist Barbara Ehrenreich once wrote, the secret of being truly successful is seeing through the adage that anything worth doing is worth doing well. "The truth is," she says, "many things are worth doing only in the most slovenly, half-hearted fashion possible, and many other things are not worth doing at all. Balancing a checkbook, for example."

This maxim could easily apply to the measuring of specific gravity, were it not for one crucial factor: it is a lot easier than balancing a checkbook. And therein lies its saving grace. For all its intimidation potential, measuring your original and terminal specific gravity takes mere minutes. Then the information is there at your disposal, if you have the inclination or the need to use it. ☐

Tracy Loysen is a former AHA employee now living in Alameda, Calif. While not studying to be a clinical psychologist, Tracy brews beer with exotic Asian spices and dreams of traveling to India to hang out with Buddhist monks and drink *chang* (the local brew) in drafty, smoke-filled huts high on the Tibetan plateau.



here's simply something about Oktoberfest beers I've always been in love with. These rich, amber beers express the es-

sence of what beer means to me. Along with a rich, translucent color, the sweetly seductive aroma and flavor of toasted malt and the crisp bitterness of hops seem to be a match made in beer heaven. Full-flavored, but not heavy. Clean, yet expressive.

In the high country, not too far from where I live, the aspen trees begin to blush and reflect the golden color of the sun. The scrub oak and mountain maple start a crimson glow. Sometime between late August and the first few weeks of September a trace of autumn garnishes the air. It is time to brew the beer that captures the final warmth of summer to feed the soul during the shorter days and cooler nights soon to come.

"A Trace of Autumn" is an Oktoberfest that will warm your soul, compliment your friends and inspire you to brew beer for the next 50 years. It's that good.

So let's cut the shuck and jive and get on with the recipes!

Recipe for five U.S. gallons (a partial mash and malt extract recipe)

For the mash:

- 3 ounces chocolate malt (for added color)
- 3 pounds Munich malt (for color and malty flavor)
- 1 1/2 pounds pale malt
- 1/2 pound home-toasted pale malt (for rich malt aroma and color)
- 1 pound dextrin malt (for body and mouthfeel)

After the mash:

- 4 pounds light dried malt extract
- 8 Homebrew Bittering Units of a bittering hop (Do not use a super-high-alpha hop. Hallertauer or Perle is recommended. I used 1 ounce of Perle.)
- 1 1/2 ounce Hallertauer, Saaz or Tettnanger for flavor
- 1 ounce Tettnanger or Hallertauer for aroma
- 1 1/4 cup dried malt extract or 3/4 cup corn sugar for priming

WORLD OF WORDS

CHARLIE PAPAIZIAN

A Trace of Autumn Oktoberfest



lager yeast (I used Bavarian lager yeast No. 2206)

- Original gravity: 1.052 to 1.056
- Final gravity: 1.015 to 1.019

Before you begin, you can easily toast your own malt by setting your oven to 350 degrees F, (176.5 degrees C) spreading one-half pound of whole pale malt on a cookie sheet or screen

and "toasting" it for about 10 minutes. The grain is ready when it smells wonderful and the insides turn a slight orange color.

You can keep the mashing simple, but I recommend aiming for 158 degrees to 160 degrees F (70 to 71 degrees C) for the conversion temperature that produces a full-bodied beer. I combined crushed grains with six quarts of water at

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132 degrees F (55.5 degrees C) and stabilized the mash at 120 degrees F (49 degrees C) for 30 minutes. Then I added four quarts of boiling water to the mash and stabilized the temperature at 158 degrees F (70 degrees C) for 20 to 30 minutes. I strained the spent grains from the sweet liquid and sparged with two gallons of 160 degrees F (71 degrees C) water. (Note: my water is filtered to remove chlorine.)

To this sweet liquid add the malt extract and bittering hops. Bring to a boil. After 30 minutes of boiling, add three-quarters ounce flavoring hops. Boil another 15 minutes for a total of one hour, then add the aroma hops and let steep for two minutes.

Strain the hops and pass the hot wort into a cleaned and sanitized fermenter containing one gallon of cold water. Top up fermenter to make five gallons. When cooled to below 70 degrees F (21 degrees C) add an active liquid culture or rehydrated dried yeast. Try to ferment below 60 degrees F (15.5 degrees C) if possible, but don't worry. Mine fermented at 65 to 70 degrees and was quite wonderful!

When ready to bottle, boil 1 1/4 cup dried malt extract or three-quarters cup corn sugar with 1 1/2 cups of water to prime. In three to five weeks after bottling you will be able to really appreciate "A Trace of Autumn."

No Mash, No Fuss — ZOOM Oktoberfest

Here's a malt-extract variation that doesn't quite have the complexity of "A Trace of Autumn," but certainly deserves a place in my cellar as a delicious Oktoberfest beer.

Recipe for four U.S. gallons:

- 6.6 pounds BME Vienna Amber malt extract
- 1/2 pound home-toasted pale malt
- 1/2 pound crystal malt
- 8 Homebrew Bittering Units (Hallertauer or Perle) for bittering
- 1/2 ounce of Hallertauer, Tettnanger or Saaz for flavor
- 1/2 ounce of Hallertauer or Tettnanger for aroma
- lager yeast (one package)
- 1 1/4 cup of dried malt or 3/4 cup corn sugar for bottling

- Original gravity: 1.049 to 1.053
- Final gravity: 1.014 to 1.018

Toast malt in oven as explained above. Add crushed, toasted malt and crystal malt to one gallon of 150 degrees F (70 degrees C) water and hold for 30 minutes. Strain out grains, add malt extract, bittering hops and one-half gallon more of water. Bring to a boil. After 40 minutes of boiling, add the flavor hops. Boil for 20 more minutes and add aroma hops and let steep for two minutes.

Strain out hops and add hot wort to two gallons of cold water in a clean and sanitized fermenter. This recipe is for four gallons of Oktoberfest-style beer. When cooled to below 70 degrees F (21 degrees C), add an active liquid culture or rehydrated dried yeast. Try to ferment below 60 degrees F, if possible, but don't worry. Mine fermented at 65 to 70 degrees F (18.5 to 21 degrees C).

When ready to bottle, boil corn sugar or dried malt with 1 1/2 cups of water and use to prime for carbonation.

Wait three to four weeks and you've got a great brew!



HOMEBREW 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.

DEAR PROFESSOR

PROFESSOR SURFEIT

The Blues on Blueberry Hill?

Dear Professor:

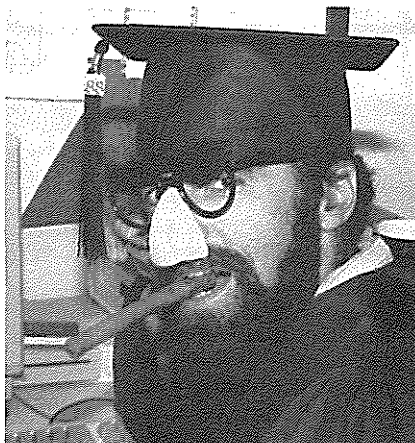
I have been brewing beer for almost two years. I have refined my technique to a point where the beers I brew are very clean, not to mention well-liked by friends. The problem that came up recently has to do with clarity.

Because I have several blueberry bushes in my backyard, I have made a few batches of blueberry beer. I use the same techniques that I use with my other beers. The flavor is wonderful and has met with rave reviews, but it is cloudy. Is this to be expected from fruit beers or am I missing a step I don't know about? I have never had any fruit beer except for my own so I have no standard to shoot for. Perhaps the cloudiness is due to the pectin of the fruit in suspension. Please shed some light on this problem.

Thank you,
Ted Sakehaug
Laurinburg, North Carolina

Dear Ted,

Yep, you're right, especially if you've boiled or near-boiled the fruit. The pectin haze is normal. Sometimes it will clear with age, but your best bet is not to boil the fruit. Adding pectin enzyme to the fermentation also may aid clarification. And then there's always filtration for those who do that kind of thing.



*By the way, I love blueberry beer
and pie!*

*With a purple tongue,
The Professor, Hb.D.*

Chill Haze— The Continuing Saga

Dear Professor:

I have a problem. I keep getting chill haze, even though I have used Irish moss and Polycar™. Could it be in the water? Write back soon.

David Marshall
Lawton, Oklahoma

Dear David,

Chill haze is a common occurrence and a likely one in all-malt beers. Virtually all large commercial brewers filter the protein-tannin compounds that are responsible out of the beer. They use Polyclar™ or silica gel.

For the homebrewer, the easiest way to get rid of chill haze is to keep the beer chilled for a few weeks. The precipitate haze will eventually settle out as sediment. Using a small amount of roasted grains helps deter chill haze. If you are doing all-grain beers and your sparge water is too hot or hard (high pH), you may be extracting haze-forming tannins.

A good, rolling boil and the removal of trub before fermentation helps reduce chill haze. But remember, you can see it but you can't taste it!

*Not too hard and not too hot,
The Professor, Hb.D*

Brew Safe, Brew Sterile

Dear Professor:

The "valuable tip" on page 64 of the Spring 1990 *zymurgy* (Vol. 13, No. 2) has bemused me. As a new, wort-chiller-less homebrewer, I appreciate the suggestion that wort can be chilled quickly by using ice cubes. However, I have problems with the idea of sterilizing ice cubes by baking or boiling them "long enough so the heat reaches the inside of the cubes." First of all, this would seem to invalidate the little article's other suggested means of sterilizing them (bathing them in sterilizing solution), because the solution obviously would not reach the inside of the cubes. Secondly, the tip writer says "refreezing may be necessary" after sterilization by boiling. OK, so I freeze water,

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then boil it long enough to sterilize the middle of the cubes, resulting in its melting, which means I have to freeze it again. So why not just sterilize the water first, and then freeze it, instead of trying to boil ice? Please clarify the whole process.

And another unrelated question: Do you have any suggestions on what kind of extracts, grains, hops and yeast I might use to approximate the taste of Full Sail Amber, some great

stuff made by Hood River Brewing in Oregon?

Hopefully yours,
Steve Cheseborough
Phoenix, Arizona

Dear Steve,

I see! I have instructed our laboratories throughout the world to try both methods and compare the results. In order to confirm our research, we will make arrangements to

send you two ice cubes sterilized two different ways, for your inspection.

Now about that Full Sail Amber. We don't get that brew around here, but I do remember tasting it at the Great American Beer Festival (I was there, but incogged kneed toe). According to the Beer Festival Program that describes all the beers at the festival, Full Sail Amber is "a rich, full-bodied beer brewed with two-row pale malt, crystal malt and chocolate barley malt, producing a delicate butterscotch profile. It is well-hopped with Oregon Cascade and Hallertauer hops." So there you have some beginnings.

For the "butterscotch" flavor, you'll need to get a liquid ale yeast that leaves behind a slight amount of diacetyl. Try only one-fourth to one-third pound of chocolate malt and one and a half pounds of light crystal malt in five gallons of brew. For the hops, I'd guess somewhere in the neighborhood of one and one-half ounce Hallertauer and one-half ounce of Cascade in the boil and three-fourths ounce Cascade and one-fourth ounce Hallertauer in the final two minutes of the boil for aroma. Use enough pale malt (or extract) to get a gravity of about 1.043 to 1.047. And let 'er rip!

Cubey doobie doo,
The Professor, Hb.D

Slap Dash Black and Tan

Dear Professor:

Years ago I made my living playing Irish music on the Irish pub circuit in Chicago and the Midwest. I enjoyed the music and the raucous atmosphere, but I have to admit that the only thing I really miss is the beer. Late at night, when I'd finished playing my last set, I'd have the barkeep draw me a pint of Black and Tan—half draft Guinness, half draft Bass Ale. It was delicious, with the sweetness of the Bass countering the hoppiness of the Guinness perfectly.

I live in Alaska now, where there isn't a tavern within a thousand miles that has both Bass and Guinness on tap. My question to you, sir, is: Can you come up with a recipe that'll match the Black and Tans I used to

drink? It'd be a beloved addition to my brewing repertoire.

Yours truly,
Wade Hampton Miller
Anchorage, Alaska

Dear Wade,

Wellllll, I'll tell ya, if I were you, I'd get myself a recipe for a Guinness-type stout and a recipe for a red-amber English bitter or a full-bodied amber ale that is not excessively bitter. Then, split the recipes in half and combine the halves into one recipe. That would come close. I'd recommend looking into the Brewers Publications book, The Winner's Circle. It has lots of recipes for both styles that may suit you.

I had B & T at an Irish pub in Dublin myself. I miss the music. I have the beer, 'cause I make it.

Raucously yours,
The Professor, Hb.D.

A Beer for the Next Century

Dear Professor:

I've read several letters to you asking advice on fermentation that gets stuck partway through, but I find myself with the inverse problem. I have a porter that just won't quit! The Porter from Hell was brewed 11 weeks ago today, and is still foaming away. It had a starting gravity of 1.046, has been living in 65 to 70 degrees F (18.5 to 21 degrees C) temperatures, and has Doric ale yeast doing the honors. My other Doric-driven brews have fermented in three to four weeks under similar conditions.

I'm relaxed and not worrying, but I am intrigued and curious about what is giving this batch its longevity. I would also like to be able to drink it before the turn of the century. Any ideas?

Patiently yours,
Joan E. Fryxell
Crestline, California

Dear Joan,

Most likely, you've got one or two or three of three problems. You may have a wild yeast contamination that is fermenting things that are not normally fermentable (like dextrins), or

the wort was not properly oxygenated or supplied with enough yeast nutrients at pitching time.

What to do next time? Change yeasts. Be sure to oxygenate the wort well. Don't use sugar in the recipe (if you did).

What to do now? Well, if the gravity reading doesn't change over two to three days despite visual activity, then bottle with a tad less (two-thirds cup rather than three-fourths cup) prim-

ing sugar and monitor the brew. Chances are the small amount of activity you saw in five gallons, divided among 60 12-ounce bottles, will be rather insignificant to carbonation.

If the beer gets too foamy after a month or two or three then make that your primary beer and be done with it quickly.

Beerly by gone,
The Professor, Hb.D.

1990 HOP HARVEST

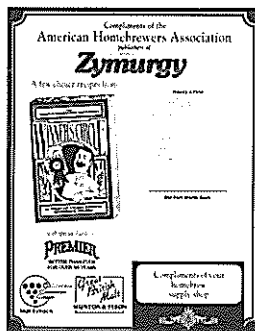
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as13-3

THE BEST FROM KITS

COLONEL JOHN

All Malt, Better Taste

Many homebrewers have read my recipes in this column, where I strongly urge brewers to use all-malt extract when making extract beers. Many brewers have reported their pleasure at the results from having followed this advice. Improved flavor and body, plus elimination of the usual tart, cidery taste are the major improvements.

One of these enlightened brewers is Mark Evenson, owner of the Wine and Hop Shop in Denver.

In order to bring to our readers the results of other homebrewers' efforts, I asked Mark to brew the two beers that I am writing about in this *zymurgy*.

The only guideline I gave him was to brew with all-malt extract. Corn sugar is acceptable in small amounts as a priming agent.

Mountmellick Export Ale

Because Mountmellick Export was made by the double kit method that gives double hoppiness and also has a high original gravity, it can quite properly be called an India Pale Ale and should be treated with all due respect.

Mountmellick Export Ale has strong enough bitterness to please any hop enthusiast. The 6 percent alcohol content should please them



and anyone else who loves powerful beer.

Mountmellick Export Ale (India Style) was a brilliant red color with an extra generous hop bitterness that could not quite hide the rich malty flavor and mouth feel. Hop aroma and flavor were present to a pleasant degree.

Ingredients for five gallons:

- 2 cans (8 pounds) Mountmellick Export Ale kit
- 2 1/3 ounces maltodextrin
- 1/4 ounce Cascade pellets, 45 minutes
- 1/4 ounce Cascade pellets, 30 minutes
- 1 teaspoon Irish moss, 20 minutes
- 1/4 ounce Kent Goldings hops, 15 minutes

- 1/4 ounce Kent Goldings hops, add at end of boil
- 2 packages Munton and Fison ale yeast

- Original Gravity: 1.057
 - Final Gravity: 1.016
- (Note: All water was dechlorinated and sanitized by boiling)

Brewer's Specifics

Add the contents of the two kits, two and one-third ounces of maltodextrin and one-quarter ounce of Cascade pellets to one and one-half gallons of hot water and boil for 45 minutes. Add one-quarter ounce of Cascade pellets during the last 30 minutes. Add one teaspoon Irish moss during the last 20 minutes. Add one-quarter ounce Kent Goldings hops for the last 15 minutes. Add one-quarter ounce Kent Goldings hops at the end of the boil.

Add the boiled wort to a seven-gallon carboy containing two gallons of cold water and top to five gallons with more cold water. Add hydrated yeast when wort temperature is 70 to 80 degrees F (21 to 26.5 degrees C). Ferment for 10 days to two weeks and bottle using three-quarters cup corn sugar in one and one-half cups of hot boiled water.

Mountmellick Export Ale (India Style) should be ready to drink in two weeks. Be sure you are sitting in a strong chair with both feet planted solidly on the floor.

REVIEWS

Bruce's Best Bitter A Hammock Ale

Bruce's Bitter is named after English brewpub king David Bruce, who served it in his string of brewpubs.

Being aware of Bruce's reputation for designing fine ales, I was eager to test this bitter kit. I tasted it on a hot day and was not disappointed. Bruce's Bitter was a golden amber color with a malt and hop flavor combined to make a clean, crisp, thirst-quenching brew. The light bitterness made it a delightful hammock beer.

Ingredients for five gallons:

- 4 pounds Bruce's Best Bitter ale kit
- 2 pounds light dry malt extract
- 2 cups crystal malt (cracked)
- 3/4 teaspoon Irish moss
- 3 teaspoons gypsum
- 1 ounce Kent Goldings hops
- 1 package dry yeast provided with kit

• Original Gravity: 1.045

• Final Gravity: 1.013

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

Brewer's Specifics

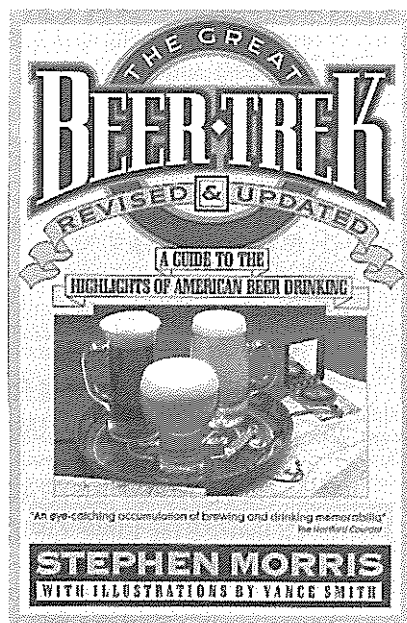
Add crushed crystal malt to one quart hot water (above 150 degrees F

continued on next page

The Great Beer Trek (Revised and Updated)

A Guide to the Highlights of American Beer Drinking

By Stephen Morris, *The Stephen Greene Press/Pelham Books*, \$9.95



Ten years ago, Stephen Morris set out to criss-cross America to sample its beers, to meet its brewers and beer drinkers. Published in 1984,

The Great Beer Trek documented and shared that experience with readers who yearned to go, if only it weren't for mortgages, careers, kids in school and all the other anchors we drop.

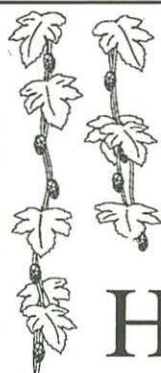
In this new edition, that journey is presented unchanged, and first-time readers should find it as fascinating and vicariously exhilarating or exhausting now as others did then.

What has been "revised and updated" is the hard information that accompanied the sudsy reminiscences. Each leg of the trip features an all-new list of the region's breweries (including micros and brewpubs), notable brews, kindred spirits (including homebrew and breweriana clubs), great places to drink, homebrewing supply shops, books and newsletters.

Morris also has included some new, thoughtful asides on the state of beer and beer-drinking (one of the best, "The Future of Brew," can be found hidden in the back) as well as "A Beer Drinker's Calendar," a hearty, nationwide listing of gatherings and events for the lover of beer, brewing and breweriana.

In short, *Trek II* can serve as a guide for those who are ready to do this in person or as an armchair consolation for those of us too mired in responsibility to set out on the adventure ourselves.

—Kihm Winship



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The Best from Kits, from page 53

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 15 minutes of the boil. Add one ounce Kent Goldings hops for the last minute of the boil. Add the boiled wort to a seven-gallon 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 26.5 degrees C). Ferment for 10 days to two weeks and bottle using three-quarters cup corn sugar in one and one-half cups of hot, boiled water.

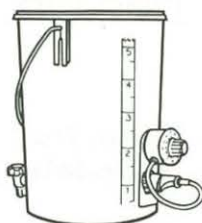
Cap the beer in the bottles of your choice. Bruce's Best Bitter hammock ale will be ready to quench your thirst within two weeks.

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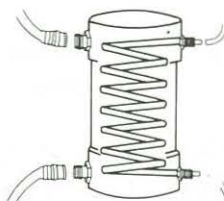
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HOME BREW CLUBS

DAVID EDGAR

How about that Club Night at the AHA Conference! I have never seen as much homebrew in one room before. It was great to meet, share homebrew and play music with all of the club members who came from around the country to celebrate good beer and good times.

Keep sending in club news! 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.

We are unable to list clubs that do not send in the Club News Insert form or a substitute. Just submit the form with the news portion blank if you wish simply to be listed in the column.

zymurgy always welcomes your news, photos (black and white preferred) and articles on brewing, recent activities or experiments. Thanks 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 150), see the order form on page 33 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: Meetings are the first Wednesday of the month at Rube's Sandwiches. Dues are \$25. Contact: Klaus Anderson, 1821-28th Ave. S., Birmingham, AL 35209; (205) 871-2337.

ALASKA

Great Northern Brewers: Meetings are the third Tuesday in a different location each month, at a member's home or space donated by

a local merchant. Contact: Randy or Pat Oldenburg, 7601 E. 34th, Anchorage, AK 99504; (907) 338-1472.

ARIZONA

Brewmeisters Anonymous: Dues are \$15 per year, pro-rated. Contact: David Carroll, 5919 E. Caron Circle, Paradise Valley, AZ 85253; (602) 948-6993.

CALIFORNIA

Barley Bandits: Congratulations to Tom Kopacz, who took second place in the AHA Hail to Ale India Pale Ale competition.

The club met recently at Heritage Brewing Co., a new brewpub in Dana Point. John Pyefinch conducted a sampling of ECU beers and Kevin Verble gave a presentation on caramel malts, using grain extracts from six varieties ranging from 10 to 120 degrees Lovibond.

Three Bandits recently joined the ranks of BJCP judges. Upcoming events include a brewing demonstration and homebrew competition at the Orange County Fair. Meetings are the third Tuesday at Fun Fermentations in Orange. Dues are \$12. Contact: Richard Reese, 105 S. Glendon, Anaheim, CA 92806; (714) 630-6527.

Crown of the Valley Brewing Society:

In July COVBS gathered at the home of Tom and Karen Estudillo for the first annual Foothill Swim, "Q" and Suds Party. Great brews included Greg Stark's creations from the world's most creative home brewery.

In August the club visited the Stark Brau brewery for a demo brew and tasting. Interested homebrewery builders can call 1-800-U2 CAN BREW ON IT for a 20-minute tape recording of Greg describing his masterpiece. Meetings are the second Sunday of the month at the Crown City Brewery in Pasadena. Dues are \$12 single, or \$18 per couple. Contact: Mike Lanzarotta, Crown City Brewery, 300 S. Raymond Ave., Pasadena, CA 91105; (818) 577-5548.

Gold COUNTRY Brewers Association: 1990 has already been a banner year for the Gold Country Brewers Association, highlighted by its second consecutive club championship at the

HWBTA Homebrew Competition. Following this success, GCBA came out in force for the AHA National Competition, finishing in a tie for third place. Fifteen GCBA brewers brought a total of 100 gallons of homebrew to the AHA National Conference in Oakland.

This year the club has focused on improving brewing skills through a series of Saturday Tech Sessions on subjects such as mashing, kegging, component analysis and yeast culturing. GCBA was busy during the summer organizing the seventh annual California State Fair Homebrew Competition, expected to draw close to 300 entries, along with a homebrew booth hosted by GCBA. Meetings are at the VFW Hall in North Highlands. Contact: Brook Ostrom, c/o R & R Home Fermentations, 8385 Jackson Rd., Sacramento, CA 95826; (916) 442-7626.

Inland Empire Brewers: Sam Wammack, secretary for the club since its inception, recently moved to Ozark, Mo. He will continue publishing the newsletter from his new location.

The club took many honors in the HWBTA National Homebrew Competition March 9-10 in Kansas City, Mo. Congratulations to first-place winners Richard Long (strong lager), Alex Puchner (Continental light/Munich Helles/Dortmunder export), and Sam Wammack (Continental dark).

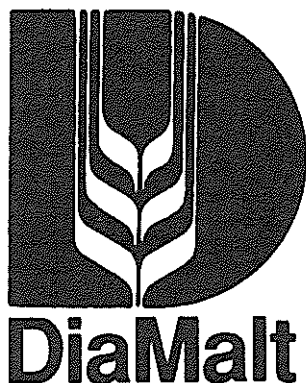
The Inland Empire Brewers of Nevada held the unofficial Nevada State Homebrew Championships in Las Vegas April 20-21. The event included a public tasting/chili cookoff to support the Association for the Handicapped of Nevada. Best of Show went to Tom O'Leary for his EZ Brew Ale. First-place awards went to Pat Zotti (Easy Cats Porter), Tom O'Leary (Azkiker Pils), John Lamb (Lake Mead Mead) and Lew Wolfbrandt (Ale in a Bucket).

Judging for the Southern California Regional Homebrew Championship was June 10 at the Berliner Kindl Restaurant, Pomona, Calif. Results will be published in Winter *zymurgy*. Dues are \$12. Meetings are the first Thursday of the month at Jim Oliver's in San Bernardino. Contact: Jim Oliver, 1258 Lomita Road, San Bernardino, CA 92405; (714) 886-7110.

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NEW CLUBS

CALIFORNIA

Susanville Homebrew Institute of Technology: Meetings are the third Monday of the month at different members' homes. Dues are \$20 per person. Contact: Larry Anthony, 1514 First St., Susanville, CA 96130; (916) 257-8803.

OHIO

Cleveland Homebrewers United for Greatness (CHUG): held its first official meeting May 5, National Homebrew Day. Twenty people attended. The club is very informal; there are no officers and no dues at present. Meetings are at members' houses. Contact: Bruce and Lori Campell, 19809 Winslow Road, Shaker Heights, OH 44122.

OREGON

Southern Oregon Brewers Society (SOBS): came into being Feb. 11 after a heated debate over the club name. Running a close second was "Friends of Antoine Beauchamp" or FAB Brewers. "We decided this was too exotic but remain concerned that this forgotten Frenchman be brought out from under Louis Pasteur's cloud."

The fledgling SOBS numbers almost 30 after only four meetings! Southern Oregon has many brewers and, as the news gets around, they are coming out of the hills to share information, upgrade skills and meet other brewers.

"We are evenly divided between men and women and ages run from post-Social Security to fuzzy-cheeked. Southern Oregon is poised on the crest of a malty tsunami and we aim to ride

it," according to the newsletter. Meetings are at the Pizza-Deli Restaurant and Brewery in Cave Junction, Ore., site of a 7.5-barrel brewpub slated to begin operating last summer. Contact: Hubert Smith, PO Box 150, Selma, OR 97538; (503) 597-2142.

CANADA

The Brownosers: With this club, the AHA now goes coast to coast in Canada. The first meeting was in June with 10 in attendance. Officers were installed, stories swapped, beers exchanged, dues set, and a tasting of Hoegaarden White, Rodenbach and Rodenbach Grand Cru—all direct from Belgium—was held.

Meetings are monthly. The membership will expand to around 20, at which time other clubs will be encouraged to form in the area to foster a larger base and create some competitive spirit. Contact: Jeff Pinhey 2093 Windsor St., Halifax, NS, B3J 2Z1, Canada.

Collingwood Brewing Club: A recent meeting featured a talk on all-grain brewing given by Doug Babcock, former brewmaster at Stroh's in Detroit, current vice president and brewmaster of Illinois' Pavichevich Brewing Co., consultant for Ontario's Creemore Springs Brewing Co. and a local resident.

The March meeting featured samples of microbrews. Congratulations to Joanne Anderson, who won second place in Continental Lager and third in British Ale at the Canadian Homebrew Competition last November. Meetings are the fourth Wednesday of the month at members' homes. Dues are \$5. Contact: Joanne Anderson, Box 8, Site 325, RR3, Collingwood, ON L9Y 3Z2; (705) 445-1087.

Maltose Falcons Home Brewing Society: The Falcons want to thank all of the clubs that participated at the National Conference, especially at Homebrew Club Night, making this the one to remember! They would also like to congratulate Vice President David Sherfey and newsletter Editor Darryl Richman for winning first-place ribbons at the National Competition. The Falcons took five ribbons, tying with the Gold Country Brewers Association for third place in the club contest.

The new membership year began in July. In August the club held its traditional Sunfest. The September meeting will continue with the style tastings and popular Troubleshooters Corner. The ranks of the Tiered Membership Plan continue to swell, with more than three dozen participating. Dues are \$20 for new members, \$15 for renewal. 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, No. 2, Woodland Hills, CA 91364; (818) 884-8586 (shop) or (818) 504-9400 (president).

San Andreas Malts: More than 150 members and guests attended the Malts' annual Oyster BBQ in April. The Megabrew Yeast Comparison continues as results are evaluated and a second Megabrew is planned to narrow down the variables.

Technical topics at meetings have included growing hops, the chemistry of brewing, constructing a 15 to 25-gallon brewing system, and computers in brewing. The general meeting in June was at the AHA National Conference to encourage club members to meet other clubs and homebrewers, even if they were not attending the conference.

A visit to Sierra Nevada Brewing Co. in Chico was planned for the summer. Meetings

are monthly at various locations. Dues are \$15. Contact: Sharon Flaherty, PO Box 884661, San Francisco, CA 94188-4661.

San Luis Obispo Brewing Society (SLOBS): Congratulations to Dan Goulet for winning first place in brown ales at the Bluebonnet Brew-Off in Texas. SLOBS will be receiving club T-shirts soon. Note the new meeting day—the third Monday 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 93405; (805) 541-0713.

Sonoma Beerocrats: Congrats to the Beerocrats for winning their fifth national club championship at the AHA National Competition! The club celebrated the victory at its June 24 meeting. Sponsored by Great Fermentations of Santa Rosa, it has won the club award five of the six times it has been held.

Here's how they did it this year. Byron Burch of Santa Rosa took first place in both stout and Munich. Quentin Smith of Rohnert Park won first place in export and second place in Pilsener. Norman Dickenson won best of class in Alt and second place in barley wine. Padraic Giffen of Cotati not only won the porter class, but his beer went on to be first runner-up in the Best of Show judging. Santa Rosa's Jeff Anderson rounded out the scoring with a second-place finish in fruit beers.

The club also held its fifth annual chili competition, but results were unavailable at press time. Dues are \$10 per household. Meetings are at various times and places. Contact: Nancy Vineyard, 840 Piner Road, No. 14, Santa Rosa, CA 95403; (707) 544-2520.

Worts of Wisdom: Several members attended the AHA National Conference in Oakland and seven members showed off their beer at Homebrew Club Night. The club is

growing rapidly and has more than 30 active members with all levels of experience. It meets on the last Thursday of each month at the Fermentation Settlement in San Jose or at a member's home. Call (408) 973-8970 during business hours for more information or the location of the next meeting. Contact: Dick or Karen Bemis, c/o The Fermentation Settlement, 1211 C Kentwood Ave., San Jose, CA 95129; (408) 973-8970.

Yolo County Homebrewers : Congratulations to Vern Wolff, who won first place in wheat beer and second place in stout, and to Dr. Paul Hoperich, who won the blue ribbon for his barley wine, at the Maltose Falcons' Mayfaire competition.

Meetings are primarily educational in nature. The club has a beer-of-the-month competition for members, running through 12 beer styles each year. It has guest speakers at most meetings, social activities including an Oktoberfest celebration and a couple of tours per year, the latest one to the UC-Davis pilot brewery hosted by Dr. Michael Lewis.

"We have members from several communities in Yolo and Solano Counties."

Meetings are the third Thursday of the month at the Senior Citizens Hall in Woodland. Dues are \$12 per family. Contact: Vern Wolff, Box 538 RD85C, Esparto, CA 95627; (916) 787-3615.

COLORADO

Hop Barley and the Alers: Congratulations to Phil Fleming, who won first place in Specialty Beer at the AHA National Competition with his Anne's Choice Christmas Ale.

Meetings consist of three parts: business (boring but necessary), tasting (yea!), and a demonstration or presentation (often quite good). The most interesting tasting included a honey mead flavored by an apple-cinnamon herbal tea. The consensus comment was "Wow, this is great," and all agreed it would be an excellent holiday beverage.

The club's most interesting presentation was a complete hands-on demonstration of yeast culturing. Afterwards it was decided the club should sponsor a community yeast bank with as many strains as possible. Work is under way on the bank. Meetings are the fourth Thursday of the month at The Depot in Boulder. Dues are \$15. Contact: John Bates, 862 Cypress Dr., Boulder, CO 80303; or call Phil Fleming at (303) 469-9847.

CONNECTICUT

Underground Brewers of Fairfield County: Roy Laing hosted a well attended meeting for beginning brewers, dubbed "Brewing for the Complete Idiot." Aside from the usual cast of idiots, several new brewers came to try their hands at brewing. Thanks to the New England Brewing Co. for providing some of its excellent Atlantic Amber for the night's festivities.

The club's "primary fermenter," Naughty Nurse Nicholls, had grown tired of hearing comments of "phenolic" when he couldn't smell a single one, so he obtained a vial of laboratory "phenol crystals" and brought them to a recent meeting. The contents of the vial were called "medicinal," "woody," even "paper-pasty," but no one called them phenolic. The newly smug Nicholls nearly had to be sat upon after ranting about his "phenols." He threatened to bring along more laboratory pure smells for the group to sample in the future. Members asked him to refrain from "skunky," if at all possible.

The club meets the fourth Wednesday of the month at members' homes, usually in Fairfield or New Haven County. Dues are \$10 for drink-in members and \$5 for newsletter readers (per

year). Contact: Paul Connolly, PO Box 105, Rowayton, CT 06853; (203) 854-9539.

DELAWARE

First State Brewers: Meetings have focused primarily on theme tastings including lagers, Irish beers, Bocks, light ales, Canadian ales, Summer lights, and India Pale ales. The club has held a brewing class for beginners and taken a tour of the Samuel Adams Brewhouse in Philadelphia. One member gave a presentation on home yeast culturing. The Brewers formed committees for organizing an Oktoberfest club picnic and are setting up a local brewing competition. Also planned is a tour of the Yuengling Brewery in Pottstown, Pa.

Membership in this young, rapidly growing

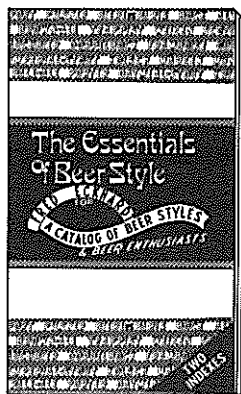
club is almost 100. Meetings are the third Wednesday of each month at Wine Hobby in Stanton. Dues are \$2 per meeting per family. Contact: Charles Garbini, 705 Manfield Drive, Newark, DE 19713; (302) 368-3417.

IDAHO

South East Idaho Zymurgical Union for Rectitude and Ebullience (SEIZURE): The club is an informal group that likes to meet and talk about beer. Meetings are the third Sunday every other month. Contact: Tim Hill, 4993 N. Ammon Road, Idaho Falls, ID 83401; (208) 523-2674.

ILLINOIS

Chicago Beer Society: Congratulations



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.

For those who want to know more about beer tasting, the final third of the book is a full and complete handbook on that subject--a gold mine of information for aspiring beer judges.



The Essentials of Beer Style: A Catalog of Classic Beer Styles for Brewers & Beer Enthusiasts, Fred Eckhardt, 224 pages. At your favorite homebrew supply shop or order direct from Fred Eckhardt Communications, P.O. Box 546, Portland OR 97207. \$14.95, plus \$2.00 shipping. Wholesale inquiries invited.

Clubs! It's Fest Beer Time

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AHA Sanctioned,
Club-Only Competition
Entry deadline
November 2nd



Enter the best fest beer from your club. Use the style descriptions from the National Homebrew Competition and the same entry forms. Send to **Best of Fest**, 736 Pearl St., Boulder, CO 80302, (303) 447-0816.

Homebrew Club Champions

1990 Homebrew Club High Point Award Results

Listed are the clubs whose members won the most ribbons in AHA National Competitions. Points are awarded as follows: three for first place, two for second and one for third. This year the AHA awarded points to the top three finishers of each of the four seasonal competitions. The 1989 Weiss is Nice and Best of Fest, and the 1990 Hail to Ale and Bock is Best club competition winners were all awarded points toward this year's Homebrew Club High Point Award. The points were totaled up after the results were in from the National Competition and the first-place club was announced at the AHA National Conference Awards Banquet in Oakland in June.

- 1st **Sonoma Beerocrats (Calif.)** (24 points)
- 2nd **St. Louis Brews (Mo.)** (14 points)
- 3rd (tied with 11 points each)
Gold Country Brewers Association (Calif.)
Maltose Falcons (Calif.)
- 4th **Foam Rangers (Texas)** (7 points)
- 5th (tied with 6 points)
Beer Brewers of Central Connecticut
The Draught Board (Calif.)
- 6th (tied with 5 points)
Stanislaus Hoppy Cappers (Calif.)
Unfermentables (Colo.)
- 7th (tied with 4 points)
Butte County Brew Crew (Calif.)
Hop Barley and the Alers (Colo.)
Outlaws of Homebrew (N.Y.)
San Andreas Malts (Calif.)

Other clubs whose members placed in the National Competition include the following: **Barley Bandits (Calif.)**, **Bidal Society of Kenosha (Wis.)**, **Bloatarian Brewing League (Ohio)**, **Boston Wort Processors (Mass.)**, **Brewbirds of Hoppiness (Calif.)**, **Brewers United for Real Potables (Washington, D.C.)**, **Brews Brothers (Wash.)**, **Brewtown Brewmasters (Wis.)**, **Deep Wort Brew Club (Colo.)**, **Dukes of Ale (N.M.)**, **Greater Whittier/La Mirada Foamheads (Calif.)**, **Edmonton Homebrewers Guild, (Canada)**, **Hampton Roads Brewing and Tasting Society (Va.)**, **Headhunters (Illinois)**, **Triangle Unabashed Brewers (N.C.)**, **Troy Homebrewers Club (N.Y.)**, **Washoe Zephyr Zymurgists (Nevada)** and **ZZ Hops (Utah)**.

Important: a homebrew club must be registered with the AHA at the time of a given competition in order to be eligible to win points toward the Homebrew Club High Point Award.

Congratulations to the Sonoma Beerocrats and all of the other clubs who placed in the competition!

to Jeff Coursey for taking best of show with his pale lager at the second annual Loose at the Goose Homebrew Competition May 19. Summer activities included a picnic in July and a Blues and Brews Cruise, a four-hour cruise on Lake Michigan with beer and a live blues band, in August.

Meetings are at the Goose Island Brewing Co. on the first Thursday of the month. Dues are \$15, which includes the yearly premium. Contact: Dave Hoppe, 6524 W. 28th Place, Berwyn, IL 60402; (708) 795-4650.

Northwest Amateur Wine and Beermakers Guild (NWAABG): New members Steve and Suzanne Cooley of St. Charles hosted the April meeting, which featured brown ales. The May meeting was at the home of Gene and Joan Schmid of Arlington Heights. Fruit wines made with both wild and homegrown fruit were featured. The host also served Mexican food to go with the featured beer—an "Entenbrau Hell" lager from a 1987 *zymurgy* recipe. Meetings are the third Tuesday of the month at members' homes. Dues are \$1 per month. Contact: Roy J.

Horton, 1419 Redwood Drive, Mount Prospect, IL 60056; (708) 439-4525.

Prairie Schooners' Editor and President Karl Menninger promises the new newsletter will be "informative, entertaining and won't shy away from the hard-hitting stories about homebrew. My goal is to produce the type of newsletter that H.L. Mencken would have produced if he had edited a club newsletter." Apart from entering the field of journalism, the club was told that its proposed homebrew competition at the Illinois State Fair would not be scheduled for 1990. Buoyed by the show of support from other area clubs, the Schooners will be working to have the competition next year.

Prairie Schooners will plan a special event to celebrate their first anniversary in September. Meetings are on the second or third Thursday of the month; place may vary. Dues are \$12. Contact: Karl Menninger, RR 1, Box 296, Petersburg, IL 62675; (217) 632-2995.

IOWA

Heartland Homebrew Club: The club met at the Amana Colonies in June for camping, bicycling and a tour of one of Iowa's two current breweries, the Millstream Brewing Co. For the record, Iowa had 138 breweries before the turn of the century.

New officers are John Hillier, president; Steve Kriegel, treasurer; Steve Butts, photographer; and Craig Olzenak, secretary. Dues are \$12 per household. Meetings are monthly at various times and places. Contact: Craig Olzenak, 1030 High St., Grinnell, IA 50112; (515) 236-4033.

KANSAS

Greater Topeka Hall of Foamers: Congratulations to Chris Hedquist and John Anschutz, who recently passed the BJCP exam and are now Recognized Beer Judges. And congratulations to John for winning first place in pale ale and second place in wheat beer at a recent competition.

The club plans an Oktoberfest party this fall. Meetings are the second Wednesday of the month. Dues are \$15 single, \$25 couple. Interested persons should contact: Jim Madl, 2212 S.E. Stinson Drive, Topeka, KS 66605; (913) 234-8308; or Ed Goldsmith, 849 N.E. 62nd St., Topeka, KS 66617; (913) 246-1893.

Kansas City Bier Meisters: Michael Jackson's "Beer IQ" (*All About Beer*, July 1988) provoked a lively discussion at the April meeting. Congratulations to newly elected officers Jerry Black, president; Ed Tuttle, vice president; Mary Black, secretary; and Jackie Rager, treasurer.

Congratulations to six local brewers who passed the BJCP exam and are now Recognized Judges—Yondie O'Conner, David Montgomery, Dave Ulrey, Richard Johnson, Don Siefert, and Jerry Black. And KCBM would like to congratulate its first National Judge, Alberta Rager.

Overcast skies and the threat of rain did not dampen spirits at the annual Maifest at scenic Wyandotte County Lake. Nearly 50 homebrewers enjoyed German sausage, six kegs of homebrew, a keg of Free State Brewery's Hefe Weizen, brewer's chat and more.

Kettles keep hoppin' as ribbons continue to find their way to Kansas City recognizing outstanding brewing skill. Congratulations to winners in the Bidal Society Competition: Jackie Rager (second place/brown ale and third place/novelty beer) and Kenny Butler (second place American ale). 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.

KENTUCKY

LAGERS, Louisville Area Grain and Extract Research Society Inc. (formerly Louisville Homebrew Society): Dennis Lorenz won the "Name That Club Contest." The LAGERS were incorporated in June.

The July meeting featured a tasting of homebrewed and commercial wheat beers. The August meeting featured a class on hop harvesting and processing taught by Brian Kolb.

A small delegation joined the Bloatarians at the Oldenberg Brewery for "beer and sweat" in the beer garden. An Oktoberfest is being considered for this fall. Any area clubs should contact the LAGERS for a fun competition. Meetings are at the Tollbridge Inn. Dues are \$12. Contact: David R. Pierce, PO Box 22588, Louisville, KY 40252; (812) 948-9969.

Lone Wolf Brewers is a society of corresponding homebrewers who live where there are no homebrew clubs. We have about a dozen members in five states and have recently developed our own logo and beer label. Correspondence is by SASE. We welcome any new members! Contact: Michael Berheide, 120 Delwood Ave., Berea, KY 40403; (606) 986-2647.

LOUISIANA

Redstick Brewmasters held its 13th annual Brewoff April 21 with Stuart Patterson winning both the Light/Amber and Dark categories. Several members got together and brewed an all-grain wheat beer for a 4th of July party.

Charlie Milan attended and survived (just barely) the AHA National Conference in Oakland. He drank many good beers from homebrew clubs, microbreweries and brewpubs in the area and acquired lots of good information from the presentations and fellow homebrewers. Contact: Charlie Milan, PO Box 17661, Baton Rouge, LA 70893; (504) 343-2047.

MAINE

Maine Ale and Lager Tasters (MALT): Maine's only homebrew competition, the Commonwealth Fair Homebrew Competition, will be at the Winsor Fairground Sept. 22 at 2 p.m. Several brewing demonstrations will be on Friday, Saturday and Sunday of that weekend. For entry information call Michael LaCharite at (207) 729-0225. Meetings are the fourth Monday of the month at Center St. Grainery in Bath. Dues are \$10. Contact: Michael LaCharite, 6 Madelyn Ave., Topsham, ME 04086; (207) 729-0225.

MASSACHUSETTS

Barleyhoppers Brewing Club: Congratulations to Chris Lalli, who won first place in brown ale and third in porter at the Southern New England Regionals hosted by Ron Page and the Beer Brewers of Central Connecticut. Further congratulations go to Chris and Mark Larrow for passing the BJCP exam and becoming Recognized Judges.

The June meeting featured a talk by Mark Larrow on western Massachusetts's rich brewing history, which included an exhibit of breweriana from Springfield Brewery and Hampden Brewery. A club project will be to brew Hampden Mild Ale from a brewery recipe dated 1936, which will have to be scaled down considerably.

The club's second annual summer picnic-fest was in July. Meetings are the first Wednesday of the month at Beer and Winemaking Supplies in Northampton. Dues are \$10. Contact: Mark Larrow, 154 King St., Northampton, MA 01060; (413) 586-0150.

The Gambrinus Society visited Vermont's Catamount Brewing Co. in June. The club has no dues and no officers. Meetings are at

members' homes on the second Saturday of the month. Contact: Herbert Holmes, 16 Marsh Road, Barre, MA 01005; (508) 355-2753

MICHIGAN

Ann Arbor Brewers Guild: The fourth annual Beerbecue was held in July at Jeff Renner's house. For September the club is preparing its "Brewola," in which the same recipe will be brewed by all the members using their disparate techniques, to reveal the effects method and equipment have on the same ingredients.

Members are in contact with the Lass Homebrewers of Frankenmuth—"Beer City," Michigan—for plans to co-sponsor a modest brewing competition to take place in November. *zymurgy* readers continue to contact us thanks to our announcement in Club News. All are welcome to attend meetings anytime! Meetings are once a month, alternating Mondays and Thursdays, at various member's houses. Dues are \$5, "until we need more," to cover copying and postage for the Brewletter. Contact: Rolf Wucherer, 1404 White, Ann Arbor, MI 48104; (313) 663-8196.

MINNESOTA

Northern Ale Stars: Northwestern Extract Co. of Brookfield, Wis., donated 6.6 pounds of malt extract for a club brew which was served at the annual "Life's a Beach" summer picnic. The August meeting was scheduled to include a whitewater rafting excursion on the St. Louis River. Dues are \$10. Contact: Don Hoag, 5426 Beartrap Road, Saginaw, MN 55779; (218) 729-6302.

NEVADA

Washoe Zephyr Zymurgists' taste comparison of five different lager yeast strains (in a split batch of Pilsener) was not conclusive, as members found it difficult to discern differences. The Bavarian strains, Wyeast No. 2206 and No. 2308, seemed to produce the most neutral flavors, and the No. 2308 Pilsener had the fullest body. No. 2042 had sulfury overtones, while No.

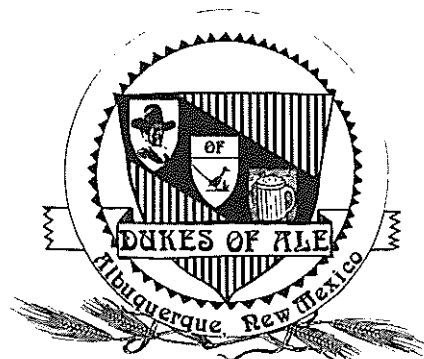
2072 ("St. Louis") had the most distinctive character, with moderate levels of phenols and esters. The Red Star dried yeast was the only poor performer, with a fruity-cider character suggestive of raging wild-yeast contamination.

WZZ had a great time serving its beers at the AHA National Conference in Oakland. They won only one award this time, a third place for Eric McClary's export, but wait till next year. "We'll be back...." Dues are \$10 per household. Meetings are at various locations. Contact: Eric McClary, 6185 Franktown Road, Carson City, NV 89704; (702) 883-7187.

NEW JERSEY

Mid-Atlantic Sudsers and Hoppers (MASH): Eric Reidinger's beer was chosen to represent MASH in the AHA Weiss is Nice club competition. Congratulations to John Dale, Chili Cookoff champion for 1990.

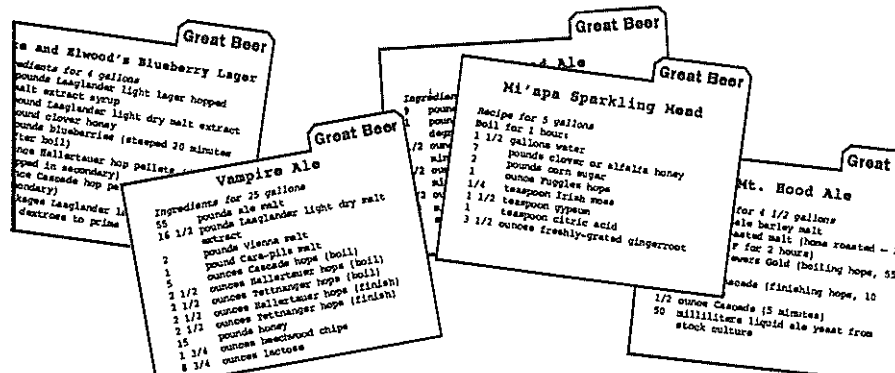
"Prepared" samples of commercial beers were served to educate members interested in the Beer Judge Certification Program. A brew-in and picnic was in July. Meetings are bi-monthly at members' homes. Dues are \$12 per year. Contact: Ed Busch, PO Box 105, Flagtown, NJ 08821; (201) 359-3235.



NEW MEXICO

Dukes of Ale: It was a good spring for the Dukes of Ale. A number of new members joined

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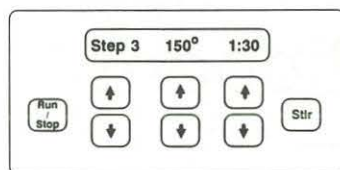
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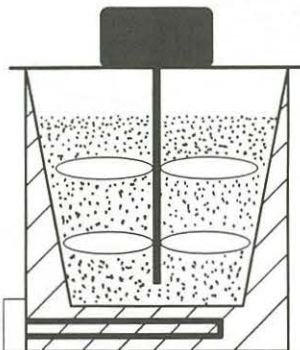
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the club and the quality of homebrew keeps getting better and better.

A highlight of the season was a club brew on St. Patrick's Day. The wort of "DOA Stout" was divided among club members, each of whom fermented with a different yeast. Ever since, there has been a dark presence at all club gatherings. Other highlights included Dan Baumann's presentation of part two of his new work, *Brewing by Numbers*, yeast discussions and a picnic in the Sandia Mountains.

The Dukes' newsletter comes out quarterly and is full of interesting and useful information. The club is interested in exchanging newsletters with other clubs. Meetings are the first Friday of the month at members' homes; call Tom for location. Dues are \$12. Contact: Tom Armstrong Hart, 301 Menaul Blvd. N.E., Albuquerque, NM 87107; (505) 345-5329 (h), 873-1400 (w).

NEW YORK

Broome County Fermenters Association: Five BCFA members rose to the Bermaline Challenge, starting with a can of Bermaline malt syrup, brewing four ales differing only in malt-hop balance, a Scottish ale and a porter, illustrating how little/much differences can be.

There were 15 entries in the April wine contest, and because there are 20 HWBTA categories, everyone was a winner. Paul Houle, who raises pheasants, served a game bird dinner.

The club took a bus trip to the German Alps Festival at Hunter Mountain in July. Members were perfecting their beer marinades for the road kill contest at the Speidi Fest/Hot Air Balloon Rally in August. 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 held its first annual picnic June 9 at Wilcox Park. More than 100 members and friends attended in spite of poor weather conditions, where they enjoyed games, prizes, plenty of homemade food and lots of club-made homebrew.

The club's meetings include several interactive activities such as an Adopt-a-Brewer program for introducing new brewers to proper techniques, and advanced brewers to new techniques. In addition, it has a Brewers' Help Hotline. At each monthly meeting there are lectures on different aspects of brewing: yeast culturing, mashing, basic brewing, kegging and specialty brewing.

Thanks to Wendell Choinski and Benny Cox, Hudson Valley has its first competition ribbons, two first places garnered at the Northeast Competition at Westport, Mass. Wendell also took a first in the dark ales at the Upstate New York Competition in Rochester. Congratulations also to Bruce Franconi, who won first place in specialty beers at the New York City Homebrew Competition at the Manhattan Brewery.

Meetings are the first Wednesday of the month at the Verbank Village Inn. Dues are \$15. Contact Bruce Franconi, RD2, Box 35, Red Hook, NY 12571; (914) 758-0661.

Long Island Brewers Association: Several members attended the AHA National Conference in Oakland. A picnic was held in late summer. There are no officers and no dues. Meetings are the second Tuesday of the month at Mr. Fadeley's in Patchogue. Contact: Arnie Moodenbaugh, 247 Titmus Drive, Mastic, NY 11950; (516) 281-0152.

New York City Homebrewers Guild: Congratulations to Guild president Garrett Oliver, who recently became assistant brewer at

the Manhattan Brewing Co., a New York City brewpub. On June 3 the Guild hosted the Mid-Atlantic Regional Competition, sanctioned by the HWBTA. Mike Penchak won best of show with his "Terminator" Doppelbock, earning him the privilege of brewing a batch of his winning beer at the Manhattan Brewing Co., where it will be offered to the public. Guild member John Naegele was first runner-up, and took home an Electric Mash Tun donated by Milan Labs. There were 118 entries and more than 20 judges in the competition.

Congratulations to Sal Pennachio, who won first place in the Continental Pilsener category at the AHA National Competition. Doug Dundas became editor of the newsletter, *The Written Wort*. The Guild ordered logo-customized glassware and a second run of its popular T-shirts. The Guild currently has more than 110 members. Dues are \$20. Contact: Garrett Oliver, 110-20 197th St., Hollis, NY 11412.

Sultans of Swig: At the last meeting a can of malt extract and a warm round of applause greeted Brian O'Malley in recognition of his winning second place in the light lagers at the recent Upstate New York competition at Rochester, with a beer brewed in honor of the birth of his new son, Christopher. Brian's timing was right but Christopher's wasn't. He arrived three weeks before the batch was ready, but Brian didn't seem to mind. Congratulations!

The Sultans bid a fond farewell to John White, who was moving to England. He treated the group to some recently rediscovered bottles of bitter. Praising the unorthodox aging process the bottles underwent—three months' storage in the trunk of his car—he decided to name the beer "Pontiac Bitter." The Sultans meet every third Monday at the Buffalo Brew Pub. Dues are \$2 per meeting. Contact: Tim Herzog, 412 Lamarck Drive, Cheektowaga, NY 14225; (716) 837-7658.

Upstate New York Homebrewers Association: Congratulations to Greg Perkins, who won the March brown ale mini-contest. At the club's 12th Annual Contest and First Empire State Open April 28 there were 123 entries in nine categories. More than 30 different homebrews were served to the more than 100 attendees.

UNHA sent judges to the April Homebrewers of Central N.Y. contest and the NYC Homebrewers Guild June contest at the Manhattan Brewery. In May it also sent judges to the Canadian Amateur Brewers Association National Competition in Toronto. This marks the third year that UNHA and CABA have exchanged judges.

At the May meeting 11 varieties of hop rhizomes were distributed and a blind tasting of commercial stouts was held. Young's Oatmeal Stout from England finished first.

Upcoming events include a trip to the new micro-brewpub in Lackawanna for the rollout of the house beer and a November bus tour of Toronto area micros and brewpubs. Meetings are the second Wednesday of the month at the Hof Brau Haus in Rochester. Dues are \$20. Contact: Upstate New York Homebrewers Association, PO Box 23541, Rochester, NY 14692; (716) 272-1108.

OHIO

Dayton Regional Amateur Fermentation Technologists (DRAFT): To introduce members to different styles of beer, provide practice for judges-in-training, and groom for competitions, DRAFT meetings will feature a "theme beer."

Increased emphasis is on technology transfer. DRAFT has been taping how-to videos, featuring inventions, and providing hosts for local beer tastings. Formal training for beer

judges has begun.

Recipe swapping with CHEERS of Columbus and the Bloatarians of Cincinnati has been a highlight of joint meetings. Regarding bulk buys and member discounts, DRAFT is in the process of developing closer ties to local merchants and mail order suppliers.

The newsletter name has been changed from *Homebrew News, Brews & Views* to *The Journal of Irreproducible Brews*. There was no opposition to this motion, apparently due somewhat to an understanding that any form of criticism constitutes a formal request to be "guest editor" for one or 10 months. 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 held the Eighth Annual Oregon Homebrew Festival, an HWBTA-sanctioned competition, April 14 at the Hanson Country Inn sponsored by Freshops. More than 100 entries were judged by leading brewmasters from around the Northwest. This beautiful country estate was a perfect setting for a day of great food, music and homebrew. The club has been experiencing rapid growth over the past year and the new energy was channeled into an event that everyone will remember for years to come.

Summer activities included picnics, a chicken barbecue, and a trip to the Oregon Brewers Festival. For those who wish to join, meetings are the third Wednesday of the month and dues are \$8 per year. Contact: Mary Shannon O'Boyle, 325 S.E. Alexander Ave., Corvallis, OR 97333; (503) 757-0407.

PENNSYLVANIA

Three Rivers Alliance of Serious Homebrewers (TRASH) wishes to thank Michael Jackson for taking time from his tour of the Allegheny Brewery and Pub May 31 to talk with a number of club members and sign autographs.

Congratulations to Greg Walz for winning first place in sweet stout and third place in pale ale-medium at the 1990 HWBTA National Competition. The March meeting was at the Allegheny Brewery and Pub, Pittsburgh's only brewpub and one of the few anywhere that produces only German-style lagers and alts. The club would like to thank Tom Pastorious for his time, effort and expense in organizing the meeting, which was thoroughly enjoyed by all.

The April meeting featured a yeast-culturing demonstration by member Ralph Colaizzi and a microbiologist from the University of Pittsburgh. May featured a sale of ingredients bulk-purchased by the club. June's meeting featured a tasting of several Belgian beers, brought from the West Coast by Claudia Glevin and some 1989 Samichlaus provided by Greg King of Jones Brewing. Meetings are the first Sunday of the month, when possible, at varying locations. Dues are \$10 annually plus a \$5 per meeting cover charge. Contact: Greg Walz, 3327 Allendorf St., Pittsburgh, PA 15204; (412) 331-5645.

RHODE ISLAND

Rhode Island Association of Brewers: The May meeting in Naragansett, featured a discussion of yeast culturing and propagation and a demonstration by Jim Sullivan. Thanks go to Jim Sowers, who hosted the June meeting in Warwick, and to Brian McCully and Greg Horton, who provided 12 different hop teas for comparative evaluation. The club is currently

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conducting a survey to determine future meeting topics and activities. The club is unstructured with annual dues of \$3. Meetings are about every four to six weeks at members' homes. Contact: Jerry White, 5 Spirketing St., Jamestown, RI 02835; (401) 423-0463.

SOUTH CAROLINA

Hopportunityists of Clemson: Dues are \$3.50. Contact: Brad Purinton, 597 Lakeside Drive, Six Mile, SC 29682; (803) 868-2859

TENNESSEE

Bluff City Brewers: Homebrewer profile:

James Ingram, president of the Bluff City Brewers. An architect by hobby, homebrewer by trade, James has been fermenting for more than a decade. Recently elected president for life, James has been the catalyst in the phenomenal growth of homebrewing in the mid-South. Because of his never-ending efforts, both the quality and quantity of homebrewers in the southeastern United States have improved tremendously!

Meetings are 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.

East Tennessee Brewers Guild serves the serious and not-so-serious homebrewers of the Knoxville-Oak Ridge region. Meetings are the first Tuesday following the first Monday of each month. Coming events include the annual Oktoberfest, the annual dark beer competition in November, and the annual specialty beer tasting in January. ETBG hats are now available for \$5. Dues are \$7. Contact: Steve Railsback, RR1, Box 60-A, Lenoir City, TN 37771; (615) 986-0526.

TEXAS

BOCK 'N' ALE-ANS: "Exclusive use of Munton and Fison English two-row pale malt as a base has proven to make the best ales," the club reports. "We are developing brewing procedures that give residual body and lots of flavor in low-gravity ales. Experiments with different strains of yeast are continuing."

Several club members traveled to England in August. Meetings are at Hills and Dales Ice House on the first Sunday of the month. Contact: Paul Farnsworth, 7407 Hummingbird Hill, San Antonio, TX 78255; (512) 695-2547.

North Texas Home Brewers Association (NTHBA): A hearty thank you goes out from the club to the many homebrewers who supported the highly successful Bluebonnet Conference and Competition. The contest had 307 entries and such notable judges as Fred Eckhardt, David Miller and Michael Jackson. Planning is well underway for the fifth annual brewoff in March 1991.

"Right now we have the third annual Tri-City Pub Crawl to look forward to and, of course, the annual pilgrimage to Houston for the Dixie Cup Competition," says President Paul Seward. Monthly meetings are based on 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: Meetings include 15 to 30 minutes of business and an educational program. Recent presentations concerned yeast handling, kegging, beginning brewing, mashing and tasting. Local pub brewer Greg Noonan lends advice on club matters and is a valuable resource for those tough homebrew questions.

A club competition was held in June. The club hopes to someday sponsor a major New England competition.

"We keep our club accessible to those new to brewing. It's easy to lose new members if they feel they are not in league with the other club members. Also, we are responsible with our drinking; we don't use our club as an excuse to get drunk."

Meetings are the first Monday of the month at members' homes and at the Vermont Pub and Brewery in Burlington. Contact: John Gallagher, 84 Caroline St., Burlington, VT 05401; (802) 862-6328.

VIRGINIA

Hampton Roads Brewing and Tasting Society is coordinating a three-club get-together with James River Homebrewers and Brewers United for Real Potables (BURP) in Virginia Beach in mid-September for a tour of Virginia Brewing Co. and the 19th St. Brewery and Restaurant. Other clubs or individuals are



BIDAL Society Homebrewers of Kenosha at "the Landmark" at the annual winter dinner, February 10, 1990.

welcome and should contact Ron Young at (804) 427-5965 for more information. This may turn out to be the first annual Virginia Beach club competition, picnic and tour.

Meetings are the first Wednesday of the month at rotating locations. Dues are \$12. Contact: Ron Young, 2301 Kingsman Lane, Virginia Beach, VA 23456; (804) 427-5965.

James River Homebrewers had a busy spring. The fun began in March with the annual St. Patrick's Day Celebration. Members brought homebrewed versions of the Emerald Isle's best brews. These included several red ales, a host of stouts and a keg of the stout that won the club homebrew competition in 1989. A live Irish band played until the wee hours while club members took the opportunity to prove how really bad they are at darts.

In April the annual club homebrew competition was held. Jim Dickerson became the first member to ever win the best-of-show award twice and the first to win two years in a row. Jim won in four of the six classes being contested, his best-of-show beer a porter. Meetings are the second Thursday of the month at members' homes. Dues are \$12. Contact: Gary Tolley, 1401 Stone River Drive., Richmond, VA 23235; (804) 276-0306.

Jerry's Kids: Having been inspired by a visit to the Blue Ridge Brewing Co., the club performed a simple mashing at the May meeting. In addition, that meeting was devoted to a tasting and discussion of porters, both commercial and homebrewed. In June the Kids tasted (and finished) the young mashed mild ale, and planned for a homebrew exhibit booth at the County Fair. Plans are under way for a steamed crab and homebrew fest as soon as crab prices come down! Dues are \$10. Meetings are the first Monday of the month. Contact: Philip Rock, Draught Masters, 917 C Preston Ave., Charlottesville, VA 22908; (804) 924-5759 (days).

WASHINGTON

Brews Brothers: President Dinsmore's administration was rocked by scandal, as the club treasurer ran off to Oregon with the assistant newsletter editor and the scribe resigned in disgrace. The new treasurer is Dick Hurst and the scribe is now John Polstra.

At the May meeting members participated in a bock tasting. Ken Dinsmore conducted an experiment in which members attempted to identify the type of malt (Klages or Hugh Baird pale) used in two batches of homebrew whose recipes were otherwise identical. Meetings are on the second Saturday of the month. Dues are \$12. Contact: John Polstra, 9346 California Drive S.W., Seattle, WA 98136; (206) 932-6481.

WISCONSIN

Bidal Society Homebrewers of Kenosha: The Bidal Competition was April 22 at Brewmaster's Pub, with 192 entries from 75 people in nine states and 11 homebrew clubs. Best-of-show honors went to Art Lies of Madison Homebrewers and Tasters Guild with his weizen. Runner-up was Jeff Palmer of Brewtown Brewmasters with a strong ale. The club award went to the Bidal Society, thanks to the following members: Brian North, with three first places and one third; Art Steinhoff, with one first place, one second and three thirds; Charlie Brown, with three second places; Dave Norton, with one first place; and Brian and Linda North with one third place.

Jim Johnson, Brian and Linda North and David Norton went to Oakland for the AHA National Conference. The Cherry Pilsener was a smash hit at Homebrew Club Night and the club sold lots of T-shirts. "We will bring more next year, folks," they promise. 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.

Brewtown Brewmasters: The March wower of the month went to Jeff Palmer and John Goreky for their doppelbock, which went on to represent the club in the AHA Bock is Best club competition.

Congrats to the following members for placing first, second or third at the Kenosha Bidal Society Regional: Jeff Palmer, John Goreky, Dave Volkert, Kirk Jianacopolis, Rob Burko, Paul Kerchewski, Bob Kortess, Keith Bartly and Mark May. Jeff Palmer took second best of show and the club took the second-place club award.

The May meeting featured the annual spring trek to Lakefront Brewery. As usual,

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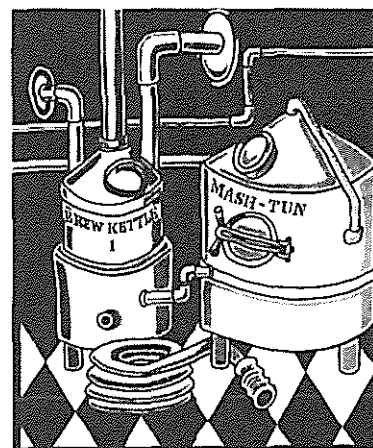
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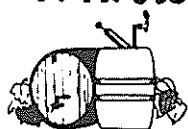
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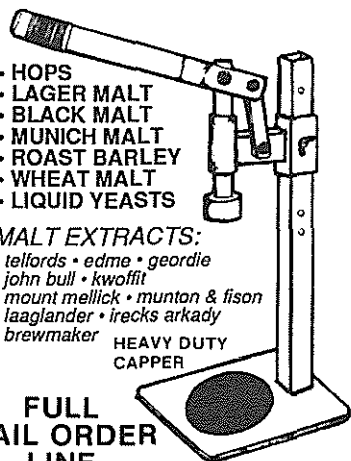
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Russ and Jim Klisch were gracious hosts, and generous with both brewing expertise and samples of their three great brews. For this the Klisch brothers get the coveted wower-of-the-month award.

The Brewmasters purchased a handsome traveling trophy to generate friendly competition between all clubs in the state. The clubs will get together three times a year with the winner taking home the trophy and engraving its name and date on it. 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.

Central Wisconsin Amateur Wine Club: Meetings are devoted to programs furthering members' wine- and beer-making abilities. The club also sponsors a wine judging at the local fair and a private judging for members only. Some field trips are taken to visit wineries, pick berries, etc. Everyone is welcome to attend a few club meetings before being required to join. The club meets on the second Thursday of the month (September through May) at the Central State Bank. Dues are \$10. Contact: Ed Holt, 1200 E. 26th St., Marshfield, WI 54449; (715) 384-9441.

King Gambrinus Court of Brewers met recently at Paul Dixon's house. Members shared a variety of different homebrews.

"We talked about how to improve our beers, and other things new clubs need to talk about to get organized and get the show on the road," they report.

Meetings are monthly at members' houses. Dues are \$3 monthly. Contact: Art Steinhoff, 7680 Big Pine Lane, Burlington, WI 53105; (414) 539-2736.

Madison Homebrewers and Tasters Guild: Congratulations to Michael Howe for winning the best-of-show Mammoth award at the club's Big and Huge Competition with his Hi Degree Berry Beer. The next Madison competition is the November Classic on Nov. 3.

On Sept. 8 MH&TG will host its major annual event, "The Great Taste of the Midwest" beer festival, for which it expects 25 Midwest brewers and 2,000 people.

Meetings are every Wednesday (except the first of each month) at Geno's Cellar. Guild dues are \$10 per year. Contact: Jan Blochwitz, PO Box 1365, Madison, WI 53701-1365; (608) 256-5364.

CANADA

Edmonton Homebrewers Guild: Thanks to all the entrants, participants and sponsors of the 1990 Open Competition last May.

The club meets on the first or second Monday of the month in the hospitality room at the Strathcona Brewery, 4914A 89 St. in Edmonton. Dues are \$25. Correspondence can be directed to the club in care of Strathcona Brewing Co., 4914A 89 St., Edmonton, Alberta T6E 5K1, Canada; (403) 465-0553; FAX 468-1197.

Royal Canadian Malted Patrol: At the end of June Vancouver was honored by a visit from Michael Jackson. Twenty-five Patrol members were on hand to taste local microbrews with the Bard of Beer. In July the club held its annual barbecue featuring salmon to compliment the homebrew.

Planned for September is an all-grain brewing demonstration. October will feature a visit to the Pickled Onion pub—a creation of one of the members in his home. Upcoming will be a Beer and Chocolate tasting—"Diet for it!" Meeting are at members' homes. Dues are \$10. Contact: Betty Ann Sather, Pacific Coast Vintners and Brewers, 3419 Kingsway, Vancouver, BC V5R 5L3; (604) 433-8918.

Thunder Bay Home Brewers: The club's association with Thunder Bay's Renegade Brewery has been informative and helpful. Its brewmaster has been helpful in analyzing members' brewing problems and suggesting possible causes and remedies. The brewery's management lets the club use its lounge for meetings and has sponsored club events. Renegade representatives say the information at the meetings helps them formulate their products and understand the wants and needs of the beer-drinking public.

Meetings are bimonthly at the Renegade Brewery. Dues are \$2 per meeting. Contact: Bruce Holm, 160 Iris Crescent, Thunder Bay, ON P7A 8A1, Canada; (807) 767-5077.

AUSTRALIA

Amateur Brewers Association of Victoria Inc.: A successful club outing was recently held at the Rifle Brigade Hotel at Bendigo. Fortunately, the Marlborough Ghost did not appear this time.

The standard of beers being brewed by members has been very high lately. Liquid yeast cultures together with better hops and malt and more brewers going to all-grain mashing have been the main reasons. A grain-brewing workshop was held at Barry Hastings' Titan Brewery in June.

A world-class scotch ale identical to McEwan's Scotch Ale was successfully brewed by Andrew Graham during March 1990. Meetings are the last Wednesday of the month. Dues are \$10. Contact: Barry Hastings, 10 Aston Heath, Glen Waverley 3150, Australia; (03) 561-4603.

NEW ZEALAND

Auckland Guild of Winemakers and Brewers: The June meeting featured a talk by Ian Clark from Villa Maria Winery. At press time, the club was preparing for Regional Competitions at Orewa in August. Meetings are the fourth Wednesday of the month (except December) 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.

Hibiscus Amateur Winemakers and Brewers Guild has gone from strength to strength with some excellent firsts in the New Zealand National Competitions in Nelson in February.

The Guild hosted this year's Regional Convention and Competitions in Orewa in August, with delegates and competitors from Te Awamutu to Kaitia.

Meetings continue to be very well attended as the annual program of fun lectures takes shape. Members are giving great feedback about their gains from the expertise that the more knowledgeable members are imparting to them. Fun-learning has got to be the way to go! Visitors are welcome, "Just tell the doorman you are looking in on us," they say. Meetings are every second Thursday at the Silverdale Ambulance Hall. Dues are \$15 double, \$12 single. Contact: Mrs. Jessie Evans, 111 Whangaparaoa Road, Orewa, Auckland, New Zealand; (0942) 65314.

North Shore Fermenters: New officers are George Speary, president; Ike Ansin, editor/secretary; Alf Cameron, treasurer. Jack Broome, co-owner of the Waitakere microbrewery gave a talk at a recent meeting. Meetings are the third Wednesday of the month in Murrays Bay. Dues are \$15 single, \$20 double. Contact: Iris (Ike) Ansin, 13 Sundown Avenue, Wangaparaoa, Auckland, New Zealand; 0942-48209.

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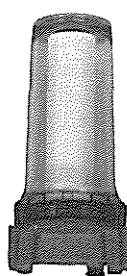
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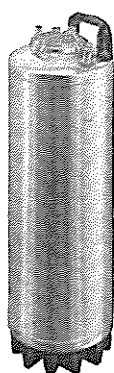
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Sugar Grove, IL 60554
Ph# 708-557-2523

Iowa

Biederman Brewing Supply
PO Box 164
Elkader, IA 52043

Kentucky

Winemakers Supply & Pipe Shop
9477 Westport Road
Westport Plaza
Louisville, KY 40222
Ph# 502-425-1692

Maine

R.S.V.P. Discount Beverage &
Redemption Center Inc.
887 Forest Ave.
Portland, ME 04103
Ph# 207-773-8808

Maryland

Brew Masters Ltd.
12266 Wilkins Ave.
Rockville, MD 20852
Ph# 301-984-9557

The Flying Barrel
111 S Carrol St.
Fredrick, MD 21701
Ph# 301-663-4491

Massachusetts

Beer And Wine Hobby
180 New Boston St.
Woburn, MA 01801
Ph# 617-933-8818/800-523-5423

The Witches Brew
25 Baker St.
Foxborough, MA 02035
Ph# 508-543-2950

Michigan

The Barrel Shop
41 Courtland St.
Rockford, MI 49341
Ph# 616-866-3327/800-648-9860

Missouri

E.C. Kraus Sales
PO 7850
9001 E 24 Hwy
Independence, MO 64054
Ph# 816-254-7448

Winemakers Market
4349 N Essex Ave.
Springfield, MO 65803
Ph# 417-833-4145

Nebraska

Homebrewing Supply Co.
2805 N 97th Ave.
Omaha, NE 68134
Ph# 402-391-0649

New Hampshire

Orfordville Home Brew Supplies
Rt 25A RR1 Box 106A
Orford, NH 03777
Ph# 603-353-4564

Salisbury Brewing Supply Co.
114 Garvins Falls Road
Concord, NH 03301
Ph# 603-224-8270

New York

The Brewery
18 Main St.
Potsdam, NY 13676
Ph# 315-265-0422/800-762-2560

Fall Bright
9750 Hyatt Hill
Dundee, NY 14837
Ph# 607-292-3995/607-292-6908

Hennessy Homebrew, Inc.
470 N. Greenbush Road
Rensselaer, NY 12144
Ph# 518-283-7094

Milan Malt Shoppe
RD 1, Box 196
Red Hook, NY 12571
Ph# 914-756-2741

Milan Wine & Beer Brewing Lab.
57 Spring St.
New York, NY 10012
Ph# 212-226-4780/800-BEER-KEG

Party Creations
RD 2 Box 35
Red Hook, NY 12571
Ph# 914-758-0661

North Carolina

Alternative Beverage
114-0 Freeland Lane
Charlotte, NC 28217
Ph# 800-365-BREW

Oregon

Home Fermenter Center
123 Monroe
Eugene, OR 97404
Ph# 503-485-6238

Pennsylvania

Ambler Woodstove & Fireplace
Butler & Bethlehem Pikes
Ambler, PA 19002
Ph# 215-643-3565

Bryant Brewing
RD 1, Box 262
Austin, PA 16720
Ph# 814-647-8526

Rhode Island

East Coast Homebrew Supply
199 Austin Farm Road
Exeter, RI 02822
Ph# 401-392-0522

Hobby Winemakers Supply
1270 Post Road
Warwick, RI 02888
Ph# 401-461-0780

Tennessee

Allen Biermakens
4111 Martin Mill Pike
Knoxville, TN 37920
Ph# 615-577-2430

Squash Blossom Market
5101 Sanderlin, Suite 124
Memphis, TN 38117
Ph# 901-685-2293/901-324-BREW

Utah

Art's Brewing Supplies
640 S 250 W
Salt Lake City, UT 84101
Ph# 801-533-8029

Virginia

The Compleat Gourmet Inc.
3030 W Cary St.
Richmond, VA 23221-3502
Ph# 804-353-9606/800-777-9606

Heartwood Crafts/Brew Supplies
PO Box 2501
Lebanon, VA 24266
Ph# 703-889-2741

Washington

The Cellar Home Brew
14411 Greenwood N.
Seattle, WA 98133
Ph# 206-365-7660/800-342-1871

Jim's 5¢ Home Brew Supply &
Traditional Beer Emporium
N 2619 Division St.
Spokane, WA 99207
Ph# 509-328-4850

West Virginia

Tent Church Vineyard
RD 1, Box 218
Colliers, WV 26035
Ph# 304-527-3916

Wisconsin

Haupt Barrel & Cooperage Co.
1432 S First St.
Milwaukee, WI 53204
Ph# 414-645-7274

Hedtke's IGA Market
308 Clark St.
Hatley, WI 54440
Ph# 715-446-3262

Life Tools
401 N Clay St.
Green Bay, WI 54301
Ph# 414-432-7399

Canada

Pacific Coast Vintners and
Brewers Ltd.
3419 Kingsway
Vancouver, BC V5R 5L3
Canada
Ph# 604-433-8918

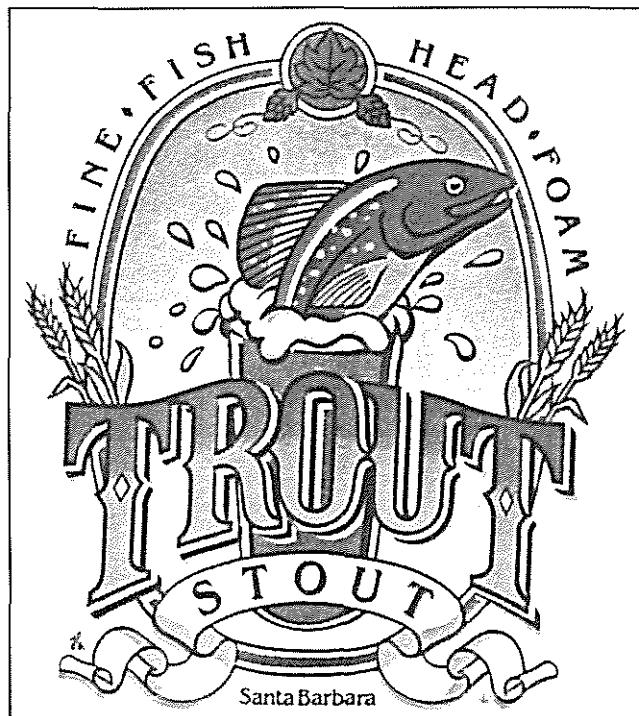
Marcon Filters
40 Beverly Hills Drive
Downsview, ON M3L 1A1
Canada
Ph# 416-248-8484

If you are interested in having your shop listed, please call Linda Starck, (303) 447-0816, for all the details.

1990 AHA Label Contest

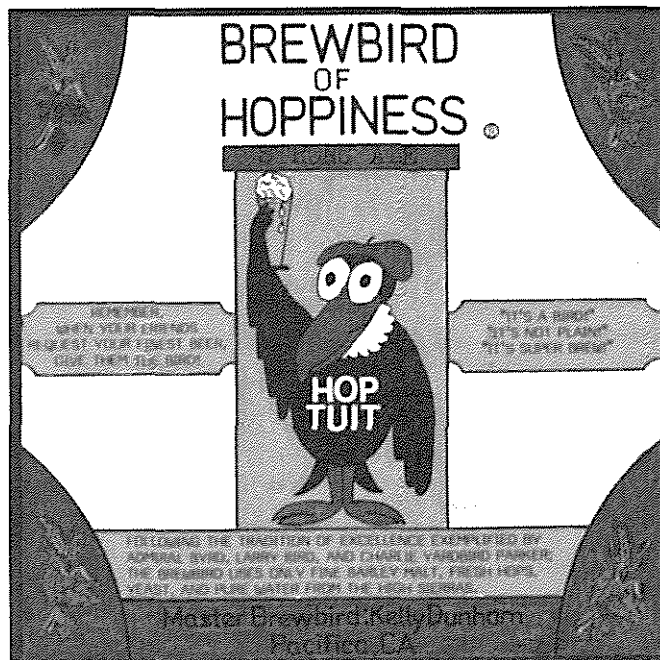
Judged by popular vote at the 1990 AHA National Conference in Oakland, Calif.

And the Winners Are...



Most Artistic

Glenn T. Kincaid, Santa Barbara, Calif.



Best Exemplifies the Homebrewing Spirit

Kelly Dunham, Pacifica, Calif.

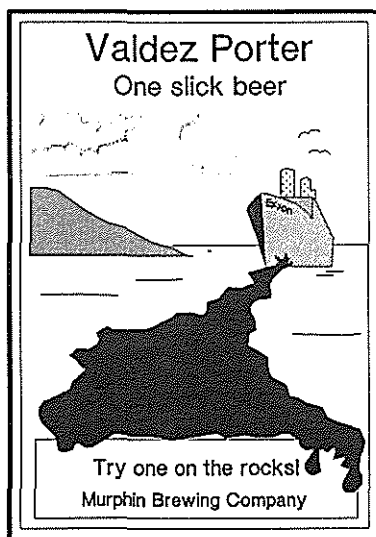
(Kelly's entry also won first place in the label competition at the 1987 San Mateo County Fair.)

CENSORED

Rudest

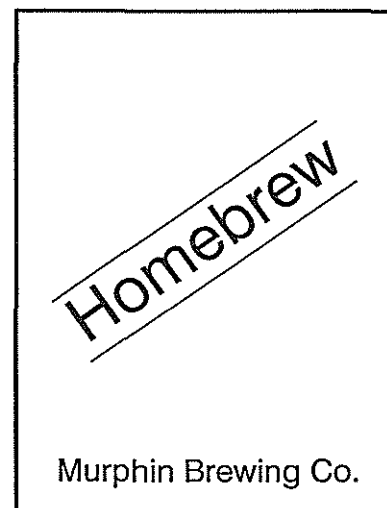
Scott Simhouer, North Bend, Ore.

(Due to the sensitive nature of Scott's entry, "Suck on this," we are unable to print it in *zymurgy*. Send us a self-addressed, stamped envelope and we will send you a copy.)



Funniest

David Eby, Brian McCloskey,
Michael Platow
Goleta, Calif.



Simplest

David Eby, Brian McCloskey,
Michael Platow
Goleta, Calif.

The winners will receive a sooper-dooper grab bag of stuff. Our thanks to all those who entered the contest!

68 FALL 1990 ZYMURGY

Coming soon from Brewers Publications

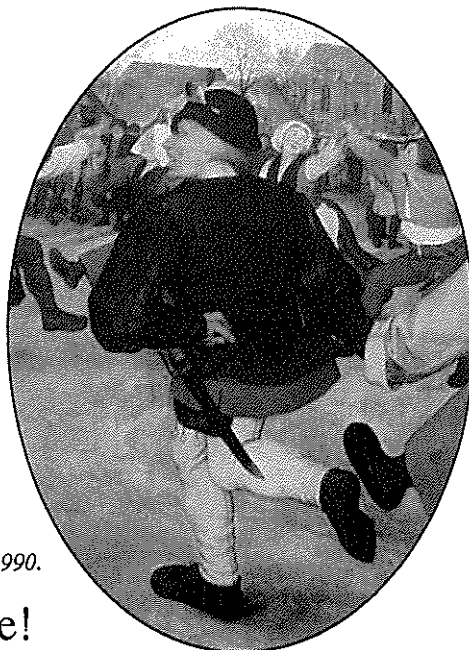
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Boston Beer Company

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