

Zymurgy

FOR THE HOMEBREWER AND BEER LOVER

Vol. 14, No. 3
Fall 1991

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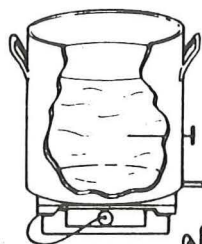
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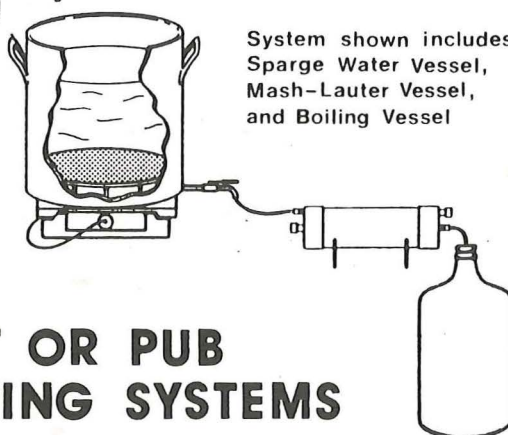
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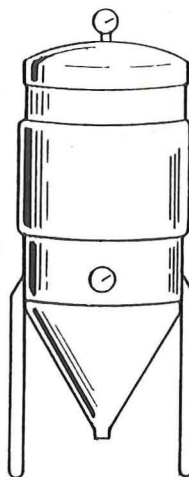
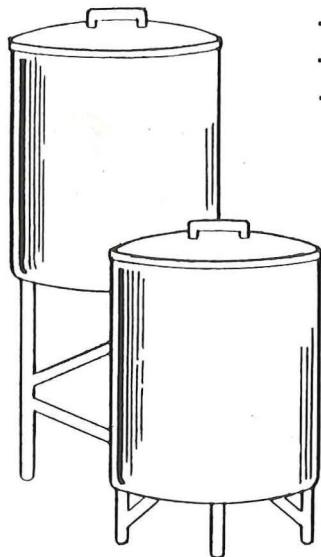


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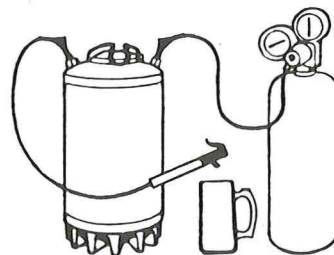
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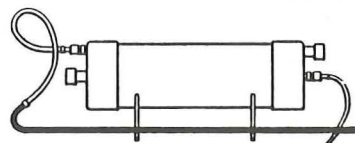
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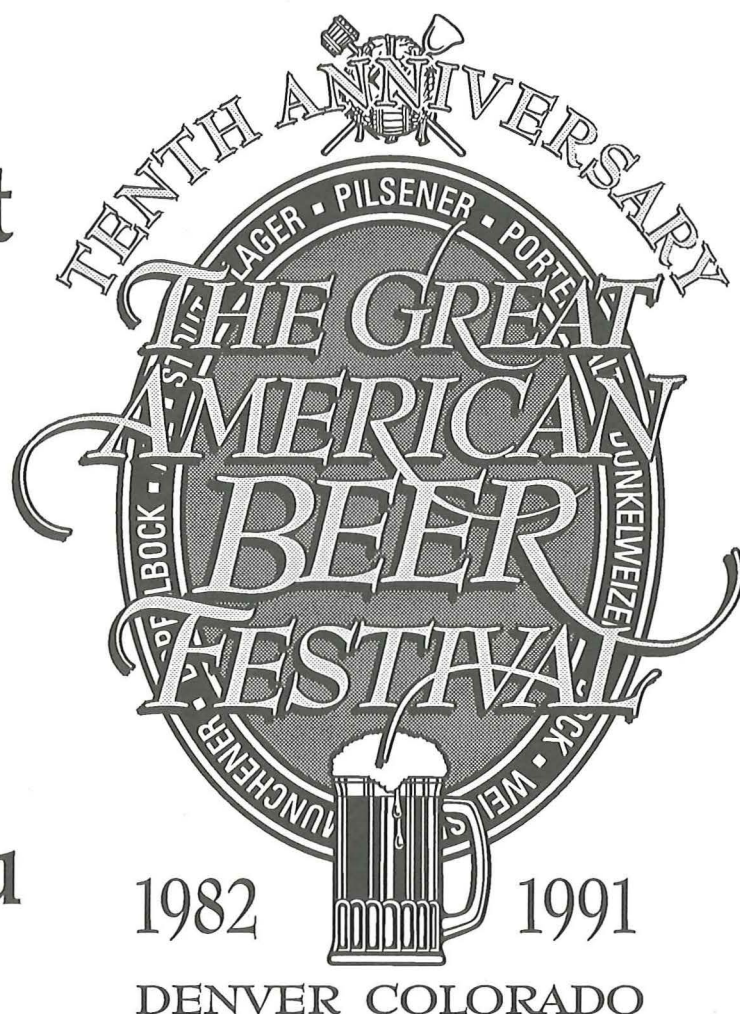
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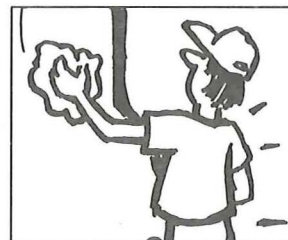
Zymurgy

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THE AMERICAN HOMEBREWERS ASSOCIATION MISSION STATEMENT

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

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EDITORIAL

CHARLIE PAPAZIAN

Beer Poets



he kitchen stove and the floor are clean. In my brew closet my brewpot, sparge bucket and charismatic wooden spoon are all neatly stashed. My yeast is pitched, my fermentation hoses in place, and the sweet smell of hopped wort lingers in the air. I've just brewed my first batch of lager this summer. I've been looking forward to this day ever since I began a steady round of travel three months ago. It has been a day of brewing and reflection.

People have been asking, "San Antonio (twice), Boston, Montreal, the West Indies, Belgium, Portugal, Memphis and Manchester, N.H., all on beer business?" And then there's the inevitable, "It's a rough job, but someone's got to do it."

I miss springtime in Colorado and especially seeing my hops spring from their winter's underground nest. Coming home to mow a knee-high lawn isn't very quieting, either. But to tell you the truth, I have enjoyed my beer travels. I feel privileged and fortunate to have so many opportunities to meet the beer poets of the world.

A Montreal brewpub poured maple syrup beer from its tap, a specially prepared dinner greeted six appreciative beer enthusiasts in a neighborhood flat in the same city. In Lisbon a conversation about Ethiopian tej mead, millet beer and a brewer's integrity made for an intriguing evening with brewers from Nigeria, Cameroon and Ireland.

Fruit beers, lambics, Trappist beers and sour brown ales harmoniously accented the cities and countryside of Belgium. Their creators expressed the passion for their unique brews and a lament that there may be less than 10 breweries in Belgium within three years.

A brewing professor from Edinburgh, Scotland, and a representative of one of the world's largest brewhouse fabricators from Bavaria discussed quality, integrity and

honesty in the industry. "What goes around comes around," they concluded, clad in logo T-shirts on a beach in the Caribbean. A Canadian handed me a fistful of *Schizosaccharomyces pombe* yeast in San Antonio and spoke of its autolyzing powers. I listened intently as I renewed my appreciation for the important and hard work of homebrew supply retailers, distributors and manufacturers.

Two weeks later at a brewing chemists meeting in the same city I became thoroughly intrigued with a presentation on an indigenous sorghum beer from South Africa. Conversations led to other beers and other grains of the world. In Memphis, after a comfortable night in the Tajmah-shed, I judged one homebrew after another after another after... and listened to beerlieve it or not tales of a beer gone bad but saved by refermentation. A taste unbelievably confirmed a rather bizarre procedure.

Brewers and beer enthusiasts with their great imaginations and expressive gifts are the world's beer poets. And truly never has there been a gathering of more beer poets than at the 13th Annual AHA National Homebrewers Conference in Manchester, N.H. For me it was a culmination of 13 weeks of beer travels. Fourteen speakers, 14 poets enraptured me and the rest of the audience.

Apple cider, chocolate and beer, water, yeast, sour mash and beers of antiquity, pale ale, Belgian lambic brewing in Wisconsin, equipment, gadgets, computers, cooking with beer, the impact of legislation, all-grain, extract brewing and the mad homebrew scientists. These weren't ordinary presentations. These were very special verses—poems of inspiration that I am confident would inspire the rest of the brewing world, amateur and professional alike, as they inspired me.

To the brewer and beer poets the world over, I thank you. Your special sensitivity to the art and science inspires thousands of us for years to come.





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DEAR ZYMURGY

OUR READERS

Checking the Labels

Dear *zymurgy*,

I read with satisfaction the account by Dan Fink in "Brew News," (*zymurgy* Winter 1990 Vol. 13, No. 5) of the analysis of malt extracts reported by Professor Ingledew at the 1990 meeting of the American Society of Brewing Chemists. Munton & Fison manufactures all its malt extracts and homebrew kits from 100 percent malt and hops. Usually the malt is made from barley, although we do have a wheat extract that is a mixture of barley and wheat. The only exception is the American light, which contains 25 percent glucose syrup. As with all our products there is a full statement of ingredients on each label.

We share the concern of Dr. Ingledew that any homebrew products in the marketplace could be misrepresentative of their actual contents.

Yours sincerely,
A.J. Janes

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Between the Covers

Dear *zymurgy*,

Good news! I have entered the world of homebrew and after my first batch of spirits I am looking forward to a rewarding hobby. After traveling to the supply store for the initial setup, I found an item I think would be beneficial to everyone just getting started. That is a copy of *zymurgy*. In between the covers of your magazine is a wealth

of information anyone should find helpful, whether it be suppliers, articles or recipes. Keep up the good work and, for a reward, enclosed is my check for membership and a subscription.

With regards,
Dale Dowdy
Paris, Texas

A Lifetime of Homebrew

Dear *zymurgy*,

I bought a homebrew "starter kit" on April 28, 1990 (my 28th birthday) from Beer and Wine Crafts of El Cajon, Calif., and tasted my first homebrew over Memorial Day weekend. I de-

cided immediately that homebrewing would be my lifetime hobby.

Since then I have made about five more batches and have even tried my hand at Mr. Papazian's Barkshack Ginger Mead (still aging as of this writing). Yesterday I met another homebrew enthusiast. As we were talking, he asked if I had received my new *zymurgy*. Imagine his disbelief when I said I didn't subscribe! He brought in a back issue, and after I had looked through it I wondered how I could have started homebrewing (and continued a full year!) without it.

Well, since homebrewing is going to be a lifetime hobby, I figured I should obtain a Lifetime AHA membership. Please accept my membership (and note that my T-shirt size is XL, as I am not only an avid brewer but also an avid drinker!).

I look forward to meeting other homebrewers, sharing secrets, hints and ideas, and improving my own technique. I feel that this is a step in the right direction.

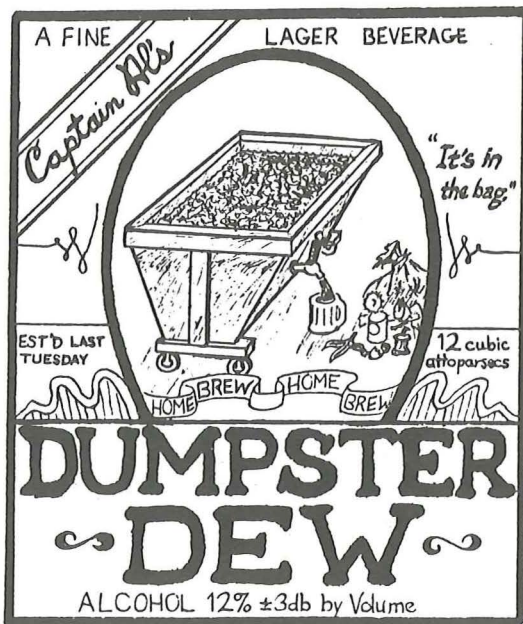
Here's to a lifetime of brewing (and drinking) enjoyment!

Bob Weber
Gales Ferry, Connecticut

Questioning the Categories

Dear *zymurgy*,

I wasn't sure at first if I agreed with your editorial in *zymurgy* Spring 1991 (Vol. 14, No. 1), but after looking over the categories listed for the national competition, I decided that I do



Al Duester of Woods Hole, Mass., brews this strong lager (12%) in large batches.

have one or two strong disagreements with the editorial. One objection is that even if somebody brewed a beer that might win the "best of show" they can't enter at all if there is no category for that beer.

Second, and more important, is the subject of the categories themselves. I can accept that German lager styles or English pale ale and stouts should be used as criteria to judge some homebrews, because these styles

have developed over hundreds of years. I can even accept a "steam" category made famous by the great Anchor Brewery in San Francisco. But why should we have a category of "diet or lite" and "dry" under American lager just because some megabrewery decides that a less flavorful, less satisfying brew can be sold through mass marketing?

Some of these styles have only existed for a couple of years, and were

created solely to make a profit with no concern for the art of brewing beyond the obvious necessity for good brewing technique required for clarity, clean taste and long shelf life.

Are the efforts of dedicated and creative homebrewers less legitimate than some faceless megabrewers just because they can mass market their product to millions?

Peter M. Jackson
Oakland, California



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P.S. Fortunately, one of my better attempts at brewing just happens to fit the "American light lager premium" category, so I can participate in this year's competition.

Homebrew McMurdo Style

Dear *zymurgy*,

You would perhaps be interested in learning about my homebrew operation down here at McMurdo Station, Antarctica.

I have a New Zealand fermentation jug, five gallons, a hydrometer and various types of wort—New Zealand, English and the like.

I use D-B (New Zealand draft beer) 330 ml bottles with metal twist caps, 10-ounce tonic water bottles with plastic twist caps and a homemade, refillable keg made from an eyewash station jug. It is aluminum with a pressure gauge and a refill valve similar to a tire valve. I use a small CO₂ bottle and fill that when necessary from our vehicle maintenance shop bottles.

The water here at McMurdo is distilled, but so far more than 10 brews have been outstanding.

There are about five other brewers here, and we have some *great* parties. I hope to read your publication, and if possible, please send one down on the midwinter airdrop. It would be greatly appreciated.

Thank you very much,
John Porter

NAVSUPFORANTARCTICA
McMurdo Station, Antarctica

Editor's note: See zymurgy Summer 1990 (Vol. 13, No. 2) for more on Antarctic brewing.

Beer Forum Echoes

Dear *zymurgy*,

In regard to Russ Wigglesworth's article about CompuServe's beer forum in *zymurgy* Winter 1990 (Vol. 13, No. 6), I would like to mention there is a poor man's version of this. If you have a computer and modem you can connect to many local bulletin-board systems (BBS) that carry a beer-making echo. An echo is a special interest conference that relays messages about that topic to all participating BBSs internationally. Usually there is no charge to use these private boards and the echoes they carry.

The downside is that messages take a day or two to "echo" to all the systems, which means no on-line (real time) chatting. But the discussions are much like those described in Russ's article, and a few plugs for *zymurgy* appear from users. Often there are newcomers to the world of homebrewing who just happen to drop in and take an interest in what we already know is the world's greatest participatory sport. If you can't find a

beer-making forum on any BBSs in your area just ask your favorite "sysop" about it. They usually are responsive to user requests.

Sincerely,
Randy Fisher
Portland, Oregon

Editor's Note: The internet network, accessible from many universities and corporations, carries a "Homebrew Digest." To receive it, send electronic mail to Rob Gardner at HOMEBREW-REQUEST%HPFCMR@HPLABS.HP.COM

Maple Syrup in Homebrew

Dear *zymurgy*,

I'd like to comment on maple syrup.

We started making homebrew six months ago and have only used kits so far but we make maple syrup here (150 gallons a year) and have begun to use syrup instead of sugar. We prefer dark beer so we use a stout kit and add four cups of syrup (recipe suggests six cups of sugar but six cups syrup was too sweet). We use syrup

for priming as well—about three-fourths of a cup as opposed to the 1 1/4 cup recommended in the directions. Just wanted those who have plenty of syrup to know it makes the beer really yummy. Hopefully we'll start experimenting soon with recipes, but in the meantime the kit plus syrup beer is pretty darn good and easy, too.

Sincerely,
Jane Dwinell
Irasburg, Vermont

Racking Up Bottles

Dear *zymurgy*,

I am pretty new to brewing—off and on for 10 years, then I started having babies! Now my 10-, 7- and 4-year-old boys think I have a pretty neat hobby. (I am the best connoisseur of fine beers and steward of God's greatest gift to man—beer—that they know!) but have yet another gadget. I have a small dishwasher and I use it a lot—it saves time so I can relax. I haven't seen this one yet and it is so simple.

To stack bottles upright in the dishwasher I use No. 12 wire or No.

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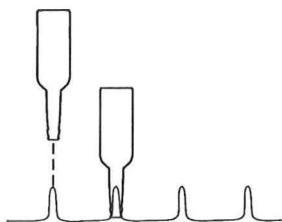
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13 solid copper common household wire bent in the following fashion:

In my apartment-size dishwasher I use five of these. They are held upright by the bottles themselves be-

tween the rack's own rows of upward separators. The five homemade racks, which hold six bottles each, support 30 bottles. There is no way for the bottles to get loose and get stuck in the washing mechanism below.

Thank you!
Jim Mason

Freezer Conversion

Dear *zymurgy*,

I'd been pondering the purchase of a spare refrigerator for some time but it occurred to me that converting

a freezer would be a whole lot cheaper and I'd gain more capacity to boot. Well, after a few frustrations I managed to find something that worked.

I obtained a 22-cubic-foot freezer for \$75. I figured all I would have to do is exchange the freezer thermostat for a fridge thermostat that senses air temperature rather than plate temperature. For reasons I won't detail, that didn't work. After some time I finally stumbled upon something that seemed like it would do the job. Penn, Honeywell and White-Rodgers are a few manufacturers that make a thermostat that suits this purpose. I selected a Honeywell 631C mainly because it was readily available. I selected one rated for 16 amps, range -30 to 20 degrees C and differential set point of ± 2.8 degrees C (I got the load rating off the old freezer thermostat). It cost around \$55 from an electrical supply house. However, I found that they normally don't send any technical information. You have to contact the manufacturer directly but the supply house should be able to give you the manufacturer's address and phone number.

When selecting a thermostat it is better to choose one with a larger differential set point rather than a small one that causes the compressor to short cycle. A carboy of beer is a large thermal mass compared to the air around it, so the danger of inducing temperature shock to the yeast is unlikely. I suspended the thermostat about six inches off the inside of the freezer lid and away from the sides. I ran a ground wire from the thermostat to the frame of the freezer, because the thermostat is metal and the inside lid is plastic.

The freezer has been up and running for a few months now and everything's just fine. Condensation is minimal. The compressor run time is about 25 minutes when set at 2 degrees C and cycle time is at least two hours. I've yet to be in the area long enough to witness two cycles. Best of all it only cost me \$130.

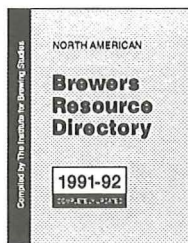
John Krueger
Oshawa, Ontario

Editor's note: See zymurgy Fall 1989 (Vol. 12, No. 3) for an article on installing an external thermostat on your beer refrigerator.

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ASSOCIATION NEWS

KAREN BARELA

Board of Advisers Meets

The AHA Board of Advisers met during the National Conference—for several staff members it was the first in-person meeting. Administrator Karen Barela, Sales Manager Buzz Burrell, News Editor Dan Fink, *zymurgy* Managing Editor Elizabeth Gold, Art Director Steve Harley, Advertising Manager Linda Starck and President Charlie Papazian attended the meeting with seven of the 13 board members, including Judy Ashworth, Scott Birdwell, Ed Busch, Steve Casselman, Fred Eckhardt, Bill Murphy and Charlie Olchowski. Don Hoag was elected chairperson for 1991–92. Casselman, Eckhardt, Don Hoag and Jeff Frane were appointed to additional three-year-terms. Highlights of the discussions follow:

- **AHA Membership:** The board was pleased with recent increases and discussed ways to keep the growth rate alive and healthy.
- **AHA National Conference:** Locations were discussed for the 1992 and 1993 conferences. Milwaukee, Wis., has been chosen for 1992. The Northwest is being considered for 1993, with Portland or Seattle in the running.
- **AHA National Competition:** With the first round complete and round two and best of show just days away, the board gave resounding approval to the concept and implementation of

split first rounds and decided to continue next year. The directors' manual and judges' manual will be revised and improved for 1992.

- ***zymurgy*:** The board was pleased with design and content changes over the past year and balance of articles for beginners, intermediates and advanced brewers. Advertising revenue is rising, and the board supports increasing the number of pages per issue, while keeping the ratio of advertising to editorial content the same.

George Fix honored at National Conference

The Board of Advisers and the AHA chose George Fix to receive the



George Fix

1991 AHA Recognition Award. In its fourth year, the award is given to an individual who has made outstanding contributions to the homebrewing community. An engraved plaque is on display in the AHA office with the names of each recipient. Congratulations to Fix and previous recipients! Since 1988, four special people have been honored with this prestigious award: Fred Eckhardt, 1988; Pat Baker, 1989; Byron Burch, 1990.

Above and Beyond the Call of Duty

Five special AHA/*zymurgy* contributors were honored for going above and beyond the call of duty. Fred Eckhardt, Dan Fink, Terry Foster, Greg Noonan and Darryl Richman all met multiple deadlines for books, conference manuscripts and *zymurgy* articles. For putting up with our nagging and interrupting their lives by putting beer and homebrew as a top priority, thank you Fred, Dan, Terry, Greg and Darryl.

Brewery Prize Sponsors Honored

For the second year, the Aass Brewery in Drammen, Norway and the Young's Brewery in London, England have sponsored the bock and barley wine categories with a round-trip travel prize. Additional 1991

round-trip sponsors are the Great American Beer Festival (to sponsor the trip for the Homebrewer of the Year); Vermont Pub and Brewery, The Mountain Brewers Inc., Otter Creek Brewing Co. and Dewey's Ale House jointly sponsored the pale ale prize trip; Pike Place Brewery, Duwamps Cafe/Seattle Brewing Co., Maritime Pacific Brewing Co. and Roslyn Brewing Co. jointly sponsored the stout prize trip; Miller Brewing Co. sponsored the American light lager trip; Goose Island Brewing Co., Weinkeller Brewery, Pavichevich Brewing Co. and

the Chicago Brewing Co. jointly sponsored the Vienna/Okttoberfest/Märzen prize trip. We thank these breweries for their generosity and congratulate the winners on page 17. Breweries interested in becoming involved as a 1992 sponsor may contact Karen Barela at the AHA.

BJCP Plans Discussed

Co-directors Jim Homer and Pat Baker joined committee members Phil Fleming, Byron Burch and Dave Norton along with BJCP Administra-

tor Karen Barela and AHA President Charlie Papazian in the annual meeting of the BJCP Committee. The meeting took place during the AHA National Conference in Manchester, N.H. They discussed the possibility of appointing associate directors to assist with grading the increased number of examinations. Other topics were the possibility of an additional judge level, promotion of the program and the service quality. Committee members agreed the program should continue its focus on improving the quality of judging and homebrew and on education.

The National Conference recognition luncheon was the setting for honoring 11 new national judges and one new master judge. Each received kudos from the audience and a cast silver (the master judge received gold) specially designed jewelry pin. Congratulations to Judy Lawrence of Marion, Conn., for achieving the level of master judge by earning 40 or more experience points and passing the exam with a score of 90 percent or higher. She joins the master ranks with three others, Scott Birdwell, Richard Gleeson and David Norton. Congratulations also to Tom Ayres, Cambridge, Mass.; Steve Daniel, League City, Texas; Mike Fertsch, Woburn, Mass.; Jay Hersh, Medford, Mass.; Brad Kraus, Houston, Texas; Alec Moss, Pacifica, Calif.; Brian North, Franklin, Wis.; Maureen Nye, North Hollywood, Calif.; Dave Ruggerio, West Roxbury, Mass.; Chuck Skyeck, Memphis, Tenn.; and Steve Stroud, Medford, Mass. Each passed the exam with a score of at least 80 percent and earned a minimum of 20 experience points, bringing the total to 31 national judges. Good luck to all BJCP judges who are working toward similar levels of expertise.

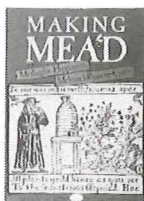
Milwaukee Here We Come

Milwaukee, Wis., has been chosen as the site for the 14th Annual AHA National Conference and Competition. From June 10 to 13, AHA members, beer lovers and homebrew enthusiasts will gather at the Marc Plaza hotel for the big event. The Midwest should be a big draw for local



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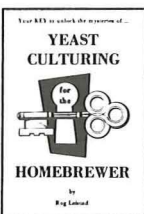
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members and clubs, and we are excited about the close proximity to several micro- and pubbreweries. Details are in progress for speakers and presentations, so watch for specifics in future *zymurgy* issues.

On The Road

AHA staff members who traveled to Manchester, N.H., to participate in the 13th Annual National Conference included Charlie Papazian, Karen Barela, Buzz Burrell, Dan Fink, Pamm Gibson, Elizabeth Gold, Steve Harley, Jim Homer, Linda Starck and Dave Welker.

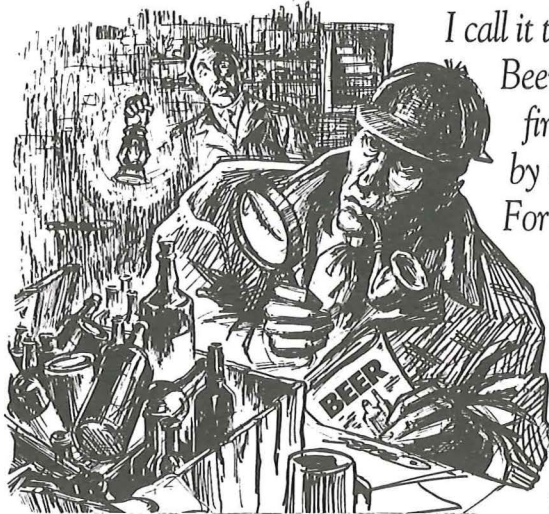
Barela, Gold, Papazian and Starck will travel to the Microbrewers Conference in Buffalo, N.Y., Sept. 4 to 7. Barela also will travel in September to Portland, Ore., to scout possible sites for the 1993 Conference.

Papazian's fall travel schedule is beginning to look as busy as April's and May's. Beginning with September's Microbrewers Conference, he will continue to the Master Brewers Association of the Americas Conference and also meet with local homebrewers in Calgary, Alberta, Canada, Sept. 13 to 18. Returning for a short time for the Great American Beer Festival Oct. 4 and 5 in Denver, he then travels to Boston Oct. 26 for a homebrew banquet and *Complete Joy of Home Brewing* (new edition) book signing (for more information call Dave Ruggerio at Barley malt and Vine at (617) 327-0089). Then it's on to San Francisco for the Brewers Association of America Conference Nov. 10 to 12 and to Frankenmuth, Mich., for the Taste of the Great Lakes Homebrew Conference and Competition Nov. 16. As always with Charlie's travels, he will be looking to meet with fellow homebrewers and beer lovers.

zymurgy welcomes contributors

zymurgy welcomes ideas, outlines and proposals for manuscripts on the subjects of beer, mead and brewing. All submissions will be carefully considered. Direct inquiries to Elizabeth Gold, managing editor, *zymurgy*, PO Box 1679, Boulder, CO 80306-1679.

"Elementary My Dear Watson. There is Really No Mystery to Uncovering the True Facts About the World's Greatest Beers."



I call it the "Case of Beer Bottles." At first I was baffled by the whole affair. For weeks, some fiend had been stealing empties from pubs all across the city. I deduced immediately, of

course, that it was the perpetrator's way of keeping track of the brands he liked best. What puzzled me was why the chap didn't simply subscribe to *All About Beer*, the magazine that can clue you in on great beers and fine drinking establishments around the world. For true beer lovers, not subscribing to *All About Beer* would be criminal.

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Brew Free or Die!

1991 AHA National Conference and Competition

I don't mean to be an alarmist, but things are looking a little ominous as I write this. I'm typing on my laptop computer, huddled under a king-size bed in the governor's suite atop the Center of New Hampshire Holiday Inn. There's something under here besides me and the dust bunnies, and I can hear the security force's beer-sniffing dogs yapping down the hall.

I think the false trail of "real beer" crown caps I left has thrown them off the track for now, but the Prohibition squad will be back. If they want to take away my homebrew, they're going to have to pry it out of my cold, dead hands.

Aw, you know better. The American Homebrewers Association 13th Annual Conference on Quality Beer and Brewing was nothing like that, of course. More than 400 brewers from 32 states and five Canadian provinces, Holland and Australia gathered in Manchester, N.H., for four days of fun, fellowship and talk about homebrew with rarely a frown.

The crew tasted hundreds of varieties of first-rate brew at Club Night alone, estimated Dan Fink, who organized the event. By my count, we consumed more than 1,000 bottles of fine beer during the four-day event from a variety of New England breweries that donated their wares for the occasion.

That's a fair quantity of brew, indeed, and it provided a fair demonstration of moderate consumption, in the view of AHA President Charlie Papazian.

"In America today, homebrewers

are making a difference in creating a respect for beer as an alcoholic beverage," Papazian said in opening remarks. "The AHA has a very special opportunity to show this country that 400 beer enthusiasts can get together and enjoy beer without a problem. Now, relax, don't worry and have a few homebrews!"

The crowd wasn't slow to comply.

Still, as Papazian called it, the tone of the convention was enjoyment,

there's a real concern that the neo-Prohibition movement would seek to stamp out the *use* of alcohol rather than just fighting its *abuse*.

The current wave of neo-Prohibitionism is the nation's third, according to Mendel. The first efforts at social reform through restrictions on alcohol use came in the early 19th century; the second, which began with the "temperance" movement and antisaloon activity in the 1880s, culminated with national Prohibition during the 1920s.

Despite the failure of that so-called "noble experiment," which actually created an atmosphere in which bootlegging became big business and illegal activity became fashionable, the "anti's" are at it again, mounting an aggressive campaign to restrict the availability of alcohol through legislative action.

Some of those measures include heavy excise taxes on producers, a cost that is passed along to the consumer; required government

warning labels on alcoholic beverages, coupled with a policy that bans proclaiming the beneficial aspects of alcohol; restrictions on advertising; efforts to establish "zero tolerance" blood-alcohol levels for drunken driving that would in essence make it impossible to drink even one or two beers and drive legally; and publicity efforts to label beverage alcohol as a "gateway" to illegal drugs and narcotics.

Recalling that archaeologists have found recipes for beer as far back as five millennia, Mendel concluded, "Beer has accompanied human culture for thousands of years and has always held its place in the minds of man. People tend to forget this. To defeat the problem of abuse, attack the problem of abuse. The goal, to



Scott Birdwell and Jim Homer Judge Best-of-Show with a nose, an eye and a fine palate.

not excess. The toughest job the hotel security staff had, in truth, was re-opening the clubroom doors around midnight so revelers could continue socializing without disturbing early-to-bed neighbors.

But the tension between moderation and Prohibition did form a thread in the colorful fabric of this year's convention. Jeff Mendel, associate director of the Institute for Brewing Studies, outlined the challenge to brewers and beer lovers in his talk during the opening session.

"One thing is for sure, our country has a dangerous problem with alcohol abuse," Mendel told the crowd. "However, does that mean that you and I, who consume alcohol moderately, should be punished?" He said

ROBIN GARR

Their thirst for knowledge quenched, homebrewers followed each day's educational events with good cheer and great beer.



combat alcoholism and drunken driving, is good. But to use publicity to smear the beverage that we love and the companies that produce it is not."

What can individuals do to stem the tide? Contact your representatives and senators in Congress, Mendel advised. Don't send form letters but, in your own words, make a distinction between use and abuse, and let them know that their constituents enjoy beer moderately—and vote.

"Who's going to protect us? Obviously, it's up to us," Mendel said.

The conference got rolling when the Board of Advisers convened its annual meeting and beer judges-in-training took the BJCP examination. Papazian ran an apprentice beer judge lab, walking more than 100 novice and intermediate beer judges through the AHA judging procedures and beer styles, demonstrating with tasty samples.

Meanwhile, more than 60 qualified judges, divided into small groups, were intent on serious homebrew judging. For the first time, the sheer number of entries (a record 1,627 from the United States, Canada, Germany, Japan and Sweden) required that first-round judging be divided among three regional sites, said Dave Welker, Boulder, Colo., the competition director.

About 370 of the entries made the cut on points and were sent to Manchester, where the judges narrowed the field to 24 finalists.

Some statistical trivia: 28 percent of the entries used dry yeast and 72 percent used liquid yeast; 77 percent of the finalists used liquid. The largest number of entries, 176, were

in the pale ale category, with stouts in second place at 142. The American dark beer category (jocularly known as "Pizza Hut Dark") drew only 16 entries, and the "dry" beer category attracted *none*, Welker announced to wild applause.

Papazian honored George Fix, longtime consultant and beer judge, with the annual AHA Recognition Award, and Master Judge Pat Baker presented certificates to new Master Judge Judy Lawrence and a dozen newly rated National Judges: Tom Ayres, Steve Daniel, Paul Dickey, Mike Fertsch, Jay Hersh, Brad Kraus, Alec Moss, Maureen Nye, Brian North, Dave Ruggiero, Chuck Skypeck and Steve Stroud.

Professor Surfeit made his usual appearance, waving a foot-long cigar and claiming to be in a hurry because the limo was double-parked. During his brief question-and-answer session, the professor recommended chocolate beer as the best beverage to accompany peanut butter and jelly.

Here's a quick summary of the round tables:

"Yeast and Its Importance to Homebrewing," by Rodney Morris of College Station, Texas, featured

one of brewing's top yeast experts in a detailed examination of the subject that was decidedly not for the beginner. Your *zymurgy* reporter stuck with Morris when he told us that yeast metabolism contributes to both the aromas and the flavors of finished beer, but he rose above my level of competence when he started talking about lipids, aeration and anaerobic cell growth.

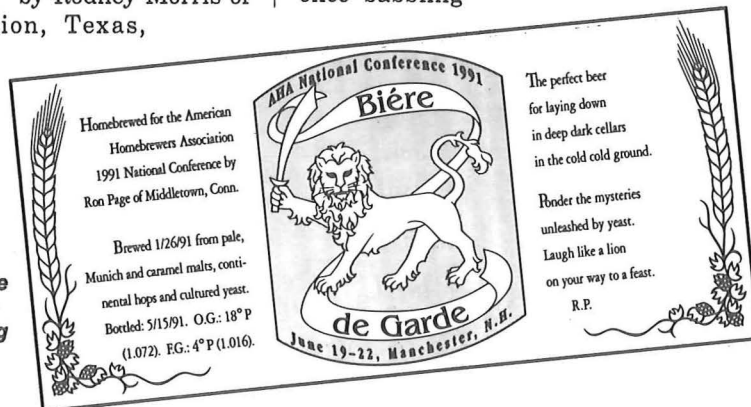
Candy Schermerhorn, the "Brewgal Gourmet" of Phoenix, Ariz., offered one of the most popular round tables, "Cooking With Beer," a review of beer cookery illustrated with delicious malt-extract cookies and a Cajun-style stew. The secret is simple: Simply replace part of the liquid in the recipe with beer, maintaining the proper texture and gauging the quantity so it enhances rather than dominates the flavor of the dish.

"Computer Brewing," with Darryl Richman of Northridge, Calif., featured Richman's rundown of ways to use the computer to do almost everything in brewing from recording recipes and printing beer labels to talking with brewing pals on CompuServe and Internet.

Steve Casselman of Reseda, Calif., had his audiences in helpless laughter with "Scientific Brewing Hodgepodge," a hysterically funny presentation with a serious point, in which he described (among other things) how to sanitize bottles by baking them in the oven; how to convert an old air conditioner into a cooling system; and, in remarkable detail, how to use a spectrometer and statistical techniques to prove that beer is more red than blue!

Ralph Bucca, president of Washington, D.C.'s BURP and 1988 AHA Meadmaker of the Year, had the audience babbling

Ron Page's commemorative Bière de Garde is now maturing in conference-goer's cellars



excitedly over his triple bucket system for all-grain brewing, a combination of plastic buckets, an Igloo® cooler and CPVC plastic pipe that actually makes all-grain brewing look easy.

Among other roundtables, Fink demonstrated brewing gadgets; Vermont Brewpub operator Greg Noonan discussed water in brewing and helped brewers test their own water samples; Paul Correnty of Pepperell, Mass., outlined cider making; 1987 Homebrewer of the Year Ray Spangler of Erlanger, Ky., told of sour-mash beers and other exotic styles in "Brewing on the Edge"; pale ale expert Terry Foster of Milford, Conn., detailed his specialty; Michael Matucheski told how he produced winning beer by growing his own hops and barley, doing his own malting, culturing lambic yeast and fermenting in oak barrels; and Greg Stark of Pasadena, Calif., demonstrated his high-tech 15-gallon all-grain brewing system.

A panel of national judges including Scott Birdwell of Houston, Texas; Chuck Cox of Cambridge, Mass.; Maureen Nye of North Hollywood, Calif.; and Jim Homer of Boulder, Colo., gathered before a small but growing crowd to select the best-of-show winner from among the 24 homebrew finalists.

With instructions to vote independently, stress the positive and negotiate, the quartet couldn't agree on only four finalists and ultimately named six: Berliner weisse, Scotch ale, India pale ale, specialty lager, Trappist ale and Munich dunkel.

After much sniffing, swirling and squinting, the panel got the six down to two, and there they stuck, hung on a philosophical debate. The specialty lager (a brew flavored with orange peel, honey and ginger) was by any standard spectacular, boasting what the judges called a remarkable complexity on the nose and palate. The dunkel, meanwhile, drew raves for almost religious fidelity to the style, a beermaking tour de force. However, two of the judges were uneasy because the specialty lager, by its nature, did not have to conform to a specific style; while two other judges



Club Night and the Homebrew Expo combined to fill the hall with lively enthusiasts.

were concerned because the dunkel went flat quickly.

They finally gave the nod to the Munich dunkel, and the Homebrewer of the Year trophy went to Jim Post, a member of the Beer Brewers of Central Connecticut. The judges praised the beer's "sophistication," but Post laughingly admitted this was probably a poor choice of words for his "Jamie Beer," named for his infant son.

"I've been brewing beer for five years, but I still make five-gallon batches on the stove, and I make a lot of the same mistakes that others make," Post said.

"For example, with this batch I forgot to mash out and the rubber stopper blew out on the third day in the basement. I found it later, and who knows what was crawling into my beer. The temperature in my basement was 53 degrees F (11.5 degrees C) in March when I brewed, but it was up to 63 degrees F (17 degrees C) when I bottled a month later. I don't mean to dispel any myths about the best of show, but this is true."

Meadmaker of the Year, awarded separately, went to Stephen Yuhas and Ed Gilles, of Windber, Pa., for a sweet, sparkling melomel called "Johnstown Brewing Ginger Mead." The awards banquet featured the usual grand entrance by Papazian, who arrived standing on the back of a motorcycle, dressed in a black leather jacket, pants and cap.

Not to be forgotten was the convention's other major evening event, Club Night and the Homebrew Expo. A large room was jammed with booths at which 18 clubs from around the nation and Canada dispensed homebrew and sociability, along with a dozen vendors' booths displaying everything from hops and malt ex-

tracts to old English "yard" glasses. Every booth offered something of interest, with some of the longest crowds lining up for brews at the joint booth of two TRASH clubs (the Toronto Regional Association of Specialty Homebrewing and Pittsburgh's Three Rivers Alliance of Serious Homebrewers). Also of note were Darryl Richman's Macintosh com-

puter demonstration of his new software for homebrewers, "The Brewer's Planner;" the gigantic Oktoberfest steins on sale at the Ithaca, N.Y., Brewer's Union booth; the New Hampshire "Brew Free or Die" club's notorious "BFD" T-shirts; and the big bags of Cascade, Chinook, Willamette, Centennial, Perle, Mount Hood and Tettnanger hops open for sniffing at the Freshops booth.

"Club members from all over the country are meeting folks here from club's they've read about in *zymurgy* and in newsletters," said organizer Fink. "They're getting to know each other, and they have brought their most unusual beers. Putting it all together like this makes sure that everyone gets to try everything."

After the awards banquet, New England's brewpubs and microbreweries strutted their stuff with free beer samples, T-shirts and memorabilia from 16 regional breweries. The beers all seemed to pass muster, but the T-shirt winner of the evening, by acclamation, was the bizarre "Duck's Breath Bitter Ale" rendition from Dewey's Ale House of Brattleboro, Vt.

Art Steinmetz, a New York homebrewer and active user of the CompuServe Beer Forum, summed up the convention in a CompuServe message after he got home: "The whole shebang exceeded my expectations," he said. "It's a tremendous feeling to walk into a room full of strangers and be instantly familiar with all of them. Homebrewers are a great bunch! It was wonderful seeing those of you who came. To those who missed it, see you next year!"

Robin Garr, a homebrewer and writer who lives in New York, is Associate Sysop of the CompuServe Beer Forum.

American Homebrewers Association 1991 National Homebrew Competition Winners

BEST OF SHOW

Homebrewer of the Year

Trophy sponsored by Munton & Fison, England
Jim Post, Newtown, Conn., member of the
Beer Brewers of Central Connecticut
"Jamie Beer"
Munich Dunkel

Round-trip travel and accommodations have been awarded to the Homebrewer of the Year to visit the Great American Beer Festival, Denver, Colo., Oct. 4 and 5. Winner will enjoy two nights of fine beer tasting as the guest of the Great American Beer Festival X.

Meadmaker of the Year

Sponsored by Home Wine and Beer Trade Association

S. Yuhas and E. Gilles, Windber, Penn.
"Johnstown Brewing Ginger Mead"
Melomel, cyser, piment, metheglin

Club High Point Award

The House Beer Measure of Excellence Club Trophy, sponsored by DeFalco's Wine & House Beer, Dallas, Texas

- 1st: The Sonoma Beerocrats (California) with 22 points
- 2nd: The Maltose Falcons (California) with 11 points
- 3rd: Boston Wort Processors with 10 points
- 4th: A tie at 9 points: The Unfermentables (Colorado) and the Foam Rangers (Texas)

ENTRIES BY CATEGORY

Barley Wine—69 entries

Edme Centenary Barley Wine Trophy, Edme, Ltd., Mistley, Mannington, England

- 1st: Robert Grossman and John Hood, Haddon Heights, N.J.
"Old Kortholt"
- 2nd: Micah Millsap, Oakdale, Calif.
"Trespassers Will be Violated"
- 3rd: Rob Brunner, Windsor, Colo.
"Robert the Bruce"

Round-trip travel and accommodations have been awarded to the first-place winner to visit Young & Co. Ramrod Brewery, London, England. Prize sponsored by Young & Co., London, England.

Belgian Style Specialty—65 entries

Chimay award sponsored by Manneken-Brussel Imports, Inc., Austin, Texas

- 1st: Trappist ale, Mark Richmond, Springfield, Ohio
"She Will"
- 2nd: Trappist ale, Jackie Keith, Louisville, Ky.
"Jackie's Abbey"
- 3rd: Trappist ale, Kelly Robinson, Ceres, Calif.
"St. Rhinoceros Triple"

Brown Ales—78 entries

Premier Malt Brown Ale Trophy, Premier Malt Products, Grosse Pointe, Mich.

- 1st: Brown ale, Kevin Johnson, Pacifica, Calif.
"Arther Pithicus Brown"
- 2nd: American brown, Kenneth Cummings, Asheville, N.C.
"#69 Brown Ale"
- 3rd: English mild, David Lose, Sebastopol, Calif.
"? Pale Ale"

Pale Ale—176 entries

Wynkoop Brewery Pale Ale Trophy, Wynkoop Brewing Co., Denver, Colo.

- 1st: India pale ale, Quentin Smith, Rohnert Park, Calif.
"Hospital Palor"
- 2nd: India pale ale, Jim Lopes, Fresno, Calif.
"The Bitter Truth"
- 3rd: American pale ale, Rick and Barrie Mayer, Lake Zurich, Ill.
"Whama Jama"

Round-trip travel and accommodations have been awarded to the first-place winner to visit Vermont area breweries. Winner will be hosted and sponsored by The Vermont Pub and Brewery (Burlington), The Mountain Brewers Inc. (Bridgewater), Otter Creek Brewing Co. (Middlebury) and Dewey's Ale House (Brattleboro).

English and Scottish Bitter—93 entries

Jasper's Home Brew Supply English and Scottish Bitter Trophy, Jasper's Home Brew Supply, Litchfield, N.H.

- 1st: English special, Andy Leith, St. Louis, Mo.
"Bridge House Bitter"
- 2nd: English special, Jerry Bockmore and Jack Pine, Portland, Ore.
"Jack and Jerry's Best Bitter"
- 3rd: English ordinary, David Gourley, Newington, Conn.
"#44"

Porter—85 entries

The Cellar Porter Beer Trophy, The Cellar, Seattle, Wash.

- 1st: Brown porter, Robert Burko, Milwaukee, Wis.
"Cream City Porter"
- 2nd: Robust porter, Lee E. Tolbert, Cloverdale, Calif.
"Patriot"
- 3rd: Robust porter, Patrick O'Hara, Bedford, Ohio

English and Scottish Strong Ale—42 entries

Wine & Hop Shop Scotch Ale Award, Wine & Hop Shop, Denver, Colo.

- 1st: Strong "Scotch" ale, David Sherfey, LaCrescenta, Calif.
"Axo Scots"
- 2nd: Strong "Scotch" ale, Kelly Robinson, Ceres, Calif.
"Fifty-Six Pound Ale"
- 3rd: English old ale/strong ale, Sandra Castro and Helen Murphy, Sacramento, Calif.
"K.A. (Can You Figure it Out?)"

Stout—142 entries

Coal Black Kidney Stout Award, Great Fermentations of Marin, San Rafael, Calif.

- 1st: Imperial stout, Dave Hammaker, Roaring Spring, Pa.
"Imperial Curmudgeon"
- 2nd: Imperial stout, Wendell Choinsky, Germantown, N.Y.
"Baltic Stout"
- 3rd: Dry stout, John Dale, Neshanic Station, N.J.
"SN stout #47"

Round-trip travel and accommodations have been awarded to the first-place winner to visit Washington area breweries. Winner will be hosted and sponsored by the Pike Place Brewery (Seattle),

Duwamps Cafe/Seattle Brewing Co. (Seattle), Maritime Pacific Brewing Co. (Seattle) and Roslyn Brewing Company (Roslyn).

Bock—97 entries

Yakima Valley Hop Growers Bock Beer Trophy, Yakima Valley Hop Growers, Yakima, Wash.

- 1st: Doppelbock, Thomas Griffith, Franklin, Mass.
"Doppelbock Two"
- 2nd: Doppelbock, Phil Rahn, Cordova, Tenn.
"Ozark Stimulator"
- 3rd: Helles (light) bock, David Woodruff, Sebastopol, Calif.
"Til He Comes"

Roundtrip travel and accommodations have been awarded to the first-place winner of bock beer to Aass Brewery, Drammen, Norway. Winner will participate in the brewing of a batch of Aass Bock. Prize sponsored by Aass Brewery, Drammen, Norway.

Bavarian Dark—43 entries

Dave Line Memorial Bavarian Dark Trophy, Crosby & Baker, Westport, Mass.

- 1st: Munich Dunkel, Jim Post, Newtown, Conn.
"Jamie Beer"
- 2nd: Munich Dunkel, Mike Fertsch, Woburn, Mass.
"North Hancock Dunkel"
- 3rd: Munich Dunkel, Eric Stockinger, Riverside, Calif.
"Darkest Depths of Mordor"

American Dark—16 entries

BME Brewers Cup BME Extract, Staten Island, N.Y.

- 1st: Quentin Smith, Rohnert Park, Calif.
"Brewers Caramel"
- 2nd: David J. Rose, San Rafael, Calif.
- 3rd: David Slobodin, Annandale, N.J.
"Stonebrew Lane"

Dortmund/Export—22 entries

DeFalco's Wine & House Beer Export Beer Trophy DeFalco's Wine & House Beer, Dallas Texas

- 1st: David Woodruff, Sebastopol, Calif.
"Boogie's Export"
- 2nd: Stu Tallman, Rochester, Mass.
"Stubrew"
- 3rd: Gregory J. Walz, Pittsburgh, Pa.

Munich Helles—34 entries

Wines, Inc. Munich Helles Beer Trophy Wines, Inc., Akron, Ohio

- 1st: Steven and Christina Daniel, League City, Texas
"Where in the Helles Munich"
- 2nd: David Woodruff, Sebastopol, Calif.
"Light of Life"
- 3rd: Brian Capouch, Monon, Ind.
"Felicitous Pickle"

Classic Pilsener—83 entries

Alexander's Pilsener Trophy, California Concentrates, Acampo, Calif.

- 1st: Bohemian, Matthew Holland, Park City, Utah
"Yellow Dog's Pilsener"
- 2nd: German, Wayne Greenway, Oakland, Calif.
- 3rd: Bohemian, Tom and Daryl Richard, Redwood City, Calif.
"La Vie De Bohème Pilsener"

Continued on next page

Join the National Homebrew Conference.

The AHA is looking for a handful of homebrewers to give presentations at the
National Homebrew Conference in Milwaukee, Wisconsin, June 10-13, 1992.

If you have an idea for a presentation, talk, exhibit, whatever, write it down or give us a call. We'll need to hear from you by November 15.

Contact
Karen Barela
(303) 447-0816.

Continued from previous page

American Light Lager—73 entries

Keller's Brewhaus American Light Lager Trophy, Keller's Brewhaus, Oklahoma City, Okla.

- 1st: American premium, Vern Wolff, Esparto, Calif.
"Preprohibition Lager a la Geo. Fix"
- 2nd: American standard, Douglas S. Quade, Westminster, Md.
"Lusty Lager"
- 3rd: American wheat (ale), Jim Hilton, Brookline, Mass.
"Jim's American Wheat"

Round-trip travel and accommodations have been awarded to the first-place winner to visit Miller Brewing Co., Milwaukee, Wis. Winner will be hosted and sponsored by Miller Brewing Co.

Vienna/Oktobertfest/Märzen—77 entries

Frank H. Steinbart's Memorial Vienna Beer Trophy, F. H. Steinbart Co., Portland, Ore.

- 1st: Märzen/Oktobertfest, Dennis and Cindy Arvidson, Encinitas, Calif.
- 2nd: Vienna, Greg Dillion, Santa Barbara, Calif.
"Eucalyptus Hill Amber"
- 3rd: Vienna, George Fix, Arlington, Texas
"Vienna"

Roundtrip travel and accommodations have been awarded to the first-place winner to visit Chicago area breweries. Winner will be hosted and sponsored by Goose Island Brewing Co., Weinkeller Brewery, Pavichevich Brewing Co. and the Chicago Brewing Co.

German Style Ale—46 entries

Great Fermentations of Santa Rosa Altbier Challenge Cup, Great Fermentations of Santa Rosa, Calif.

- 1st: Düsseldorf-style altbier, Steven and Christina Daniel, League City, Texas
"League City Alt Part 3"
- 2nd: Kölsch, Marlene Spears, Woburn, Mass.
"Kinsman Junction Koelsch"
- 3rd: Kölsch, Daniel E. Murphy, El Cerrito, Calif.
"Almost a Wheat Beer"

Cream Ale—23 entries

Yellow Dog Award, The Home Brewery, Fontana, Calif.

- 1st: Steven and Christina Daniel, League City, Texas
"League City Cream Ale"
- 2nd: Alex Puchner, Redondo Beach, Calif.
"Alex Ale"
- 3rd: Victor Gottlieb, Manaken-Sabot, Va.
"Gottlieb's Victory Beer #18A"

Fruit Beer—50 entries

Purple Foot Fruit Beer Trophy, The Purple Foot, Milwaukee, Wis.

- 1st: Fruit ale, Ken Kraemer, Bloomington, Minn.
"Black Raspberry Ale"
- 2nd: Fruit ale, Stephen Goetz, Horsham, Penn.
"#14"
- 3rd: Fruit lager, Ron Page, Middletown, Conn.
"Georgia Peach"

Herb Beer—53 entries

Marin Brewing Co. Herb Beer Trophy, Marin Brewing Co., Larkspur, Calif.

- 1st: Herb lager, Gene Muller, Westmont, N.J.
- 2nd: Herb lager, Ron Page, Middletown, Conn.
- 3rd: Herb ale, Wendell Choinsky, Germantown, N.Y.

Specialty Beer—47 entries

Beer and Wine Hobby Specialty Beer Trophy, Beer and Wine Hobby, Woburn, Mass.

- 1st: Specialty lager, Mike Zulauf, Breckenridge, Colo.
"Zulu's X'mas Lager"
- 2nd: Specialty lager, Scott Graysmith, Denver, Colo.
"Stein Honey Wheat Lager"
- 3rd: Specialty lager, Byron Burch, Santa Rosa, Calif.
"To Bee or Not to Bee American Honey Lager"

Smoked Beer—27 entries

Jim's Homebrew Supply Shop Smoked Beer Award, Jim's Homebrew Supply, Spokane, Wash.

- 1st: Bamberg-style rauchbier, Dave and Judy Lipitz, Pueblo, Colo.
"Prairie Smoked Beer"
- 2nd: Bamberg-style rauchbier, Pamela Butt, Aurora, Colo.
"Sweet Amore Rauch"
- 3rd: Bamberg-style rauchbier, Ron J. Butt, Aurora, Colo.
"Zero-Delay Hybrid"

California Common Beer—40 entries

Anchor Brewing Co. California Common Beer Trophy, Anchor Brewing Co., San Francisco, Calif.

- 1st: California common beer, Phil Rahn, Cordova, Tenn.
"Common Amber"
- 2nd: California common beer, Curtis Palm, Palouse, Wash.
"#4"
- 3rd: California common beer, Eric Stockinger, Riverside, Calif.
"Scud Fest Maerzen"

Wheat Beer—67 entries

Wheat Growers Challenge Cup, National Association of Wheat Growers Foundation, Washington, D.C.

- 1st: Berliner weisse, Mike Fertsch, Woburn, Mass.
"Webster Cliff Wheat"
- 2nd: German-style weizenbock, Paddy Giffen, Cotati, Calif.
"Pale oon Rizen Weizen"
- 3rd: German-style weizen/weissbier, Reinhold Scrafstetter, West Allis, Wis.
"Deutsches Erinnerung (German Memory)"

Traditional Mead—17 entries

Havill's Mazer Mead Traditional Mead Trophy, Havill's Mazer Mead, Rangiora, New Zealand

- 1st: Still, Gene Goldberg, Denver, Colo.
"Mead #2"
- 2nd: Still, Paddy Giffen, Cotati, Calif.
- 3rd: Sparkling, Philip Fleming, Broomfield, Colo.
"Oh Honey Let It Be Mead"

Melomel, Cyser, Pyment, Metheglin—61 entries

The American Mead Association Flavored Mead Trophy, American Mead Association, Ostrander, Ohio

- 1st: Sparkling, S. Yuhas and E. Gilles, Windbar, Pa.
"Johnstown Brewing Ginger Mead"
- 2nd: Still, David Sherfey, La Crescenta, Calif.
"Afterglow"
- 3rd: Still, Stan Pierce, Boulder, Colo.
"Mocha Mint"

BREW NEWS

DAN FINK

Mondavi label nixed

The Robert Mondavi Winery's "mission statement" that appeared on each bottle's back label for more than two years was disapproved by the Bureau of Alcohol, Tobacco and Firearms because it was "misleading," according to the *Wine Spectator*. After a few weeks of furor, however, the BATF approved a modified version.

The original read, "Wine has been with us since the beginning of civilization. It is the temperate, civilized, sacred, romantic mealtime beverage recommended in the Bible. Wine has been praised for centuries by statesmen, philosophers, poets and scholars. Wine in moderation is an integral part of our culture, heritage and gracious way of life."

The BATF said the label implies wine is beneficial to society and is recommended by religious authorities, but failed to mention harmful side effects or that some religious authorities may not endorse wine consumption. "Such statements constitute irrelevant material that tends to create a misleading impression," wrote BATF Product Compliance Chief Jerry Bowerman.

The BATF approved a reworded version that reads, "Wine has been with us since the beginning of civilization. It is a temperate, civilized, romantic mealtime beverage. Wine has been praised for centuries by statesmen, philosophers, poets and scholars. Wine in moderation is an integral part of our family's culture, heritage and gracious way of life."

Texas bans, reinstates Voodoo Brew

Texas regulators banned Dixie's Blackened Voodoo Lager Beer because the label conjures up images of witchcraft, according to an *Associated Press* wire story. A Texas Alcoholic Beverage Commission supervisor said the label appeared cult-oriented and featured skeletons. The ban "has to do with your cults and public safety areas. We have to keep an eye on things like that," he said.

According to the brewery, the foil label for the dark lager shows a Louisiana bayou at night, complete with the eyes of nocturnal swamp animals peering through the darkness. "It's a beautiful swamp scene, and there are no skeletons," a brewery representative said. "This situation is unbelievable."

In response to the Texas ban, a Louisiana representative introduced a bill banning the sale of Texas' Lone Star Beer in Louisiana unless the Texas ban is lifted. Texas removed the ban shortly after.

Budvar is safe, Havel says

In response to the Campaign for Real Ale's letter to Czech President Vaclav Havel ("Brew

News," *zymurgy* Spring 1991 Vol. 14, No. 1), the Czech government has assured CAMRA the Budweiser Budvar brewery in České Budějovice will not be sold to Anheuser-Busch, according to *What's Brewing*. Budvar and Anheuser-Busch may combine resources to build a new brewery in Czechoslovakia, but the original brewery and Budweiser Budvar brand will not be sold, officials said. In addition, the government assured CAMRA that other Czech brands also would be preserved.

CAMRA is worried, however, because trademark rights discussions are continuing between the breweries



Clay Biberdorf, a winner in the 1990 AHA National Competition, recently took his prize trip to the Young and Co. Ramrod Brewery in London, England. Biberdorf's "Tsampa" barley wine took first place last year in its category. He is shown with Young's Head Brewer Ken Don (right).

CALENDAR OF EVENTS

1991

- Sept. 4-7 National Microbrewers/Pubblers Conference and Trade Show, Buffalo, N.Y. Contact the Institute for Brewing Studies at (303) 447-0816.
- Sept. 5 L.A. County Fair Bees and Honey Mead Competition, **AHA-Sanctioned Competition**, Pomona, Calif. Contact Greg Stark at (818) 374-6371.
- Sept. 7 Santa Cruz County Fair Homebrew Competition, **AHA-Sanctioned Competition**, Santa Cruz County Fairgrounds, Watsonville, Calif. Contact Keith Smock at (408) 336-8428.
- Sept. 14 Sonoma County Harvest Fair Homebrew Competition, **AHA-Sanctioned Competition**, California residents only. Contact Paddy Giffen at (707) 795-8401.
- Sept. 14-15 Harvest Homebrewers Competition, **AHA-Sanctioned Competition**, Renaissance Pleasure Faire, Novato Calif. Contact Robert Busack at (415) 892-0937.
- Sept. 15-18 Master Brewers Assoc. of the Americas 104th Annual Convention, Calgary, Alberta, Canada. Contact Dan Sommers at (608) 231-3446.
- Sept. 21 **BJCP Exam**, Grants Pass, Ore., sponsored by Southern Oregon Brewers Society. Contact Hubert Smith at (503) 597-2142.
- Sept. 24, 27, 28 Mid-South Fair Homemade Wine and Beer Competition, **AHA-Sanctioned Competition**, Creative Arts Center—Mid-South Fair. Contact Chuck Skypeck at (901) 327-7191.
- Sept. 28 **BJCP Exam**, Memphis, Tenn., sponsored by Squash Blossom Market. Contact Chuck Skypeck at (901) 327-7191.
- Sept. 28-29 California Small Homebrewer's Festival Competition, **AHA-Sanctioned Competition**, Mt. View, Calif. Contact Sherry Archer at (408) 779-0234.
- Oct. 4 All About Ales, **AHA-Sanctioned Competition**, Toronto, Ontario, Canada. Contact Paul Dickey at (416) 239-1851.
- Oct. 4 Taste of the Great Lakes, **AHA-Sanctioned Competition**, Frankenmuth, Mich. Contact Dan McConnell at (313) 663-4845.
- Oct. 4-5 Great American Beer Festival X, Denver Merchandise Mart, Denver, Colo. Contact Daniel Bradford, Association of Brewers, PO Box 1679, Boulder, CO 80306-1679; (303) 447-0816; FAX (303) 447-2825. Hotel accommodations available at The Inn at the Mart, (800) 842-4415.
- Oct. 5 1991 Octoberfest Competition, **AHA Sanctioned Competition**, Waldoboro, Maine. Contact Dennis Hansen at (207) 594-8073.
- Oct. 19 Farmer's Fair, **AHA-Sanctioned Competition**, Riverside, Calif. Contact John Thomas at (714) 676-BEER.

- Oct. 19-20 Eighth Annual Dixie Cup Competition, **AHA/HWBTA-Sanctioned Competition**, Houston, Texas. Contact Scott Birdwell at (713) 523-8154.
- Oct. 26 Homebrew Banquet, Tasting and *Complete Joy of Home Brewing* (new edition) Book Signing, Boston, Mass. Contact Dave Ruggerio at (617) 327-0085.
- Nov. 7 Reggale and Dredhop, **AHA-Sanctioned Competition**, Boulder, Colo. Contact Philip Fleming at (303) 469-9847.
- Nov. 8 Best of Fest, **AHA Club-Only Sanctioned Competition**, Entry Deadline is Nov. 8. Contact the AHA at (303) 447-0816.
- Nov. 9 Northwest Novembeerfest, **AHA Sanctioned Competition**, Kirkland, Wash. Contact Alan Moen at (206) 746-2897.
- Nov. 16 Taste of the Great Lakes Conference, Frankenmuth, Mich. Contact Michael O'Brien at (313) 482-8565.

1992

- Feb. 3 Hail to Ale, **AHA Club-Only Sanctioned Competition**, Entry Deadline is Feb. 3. Contact the AHA at (303) 447-0816.
- March 30 Bock is Best, **AHA Club-Only Sanctioned Competition**, Entry Deadline is March 30. Contact the AHA at (303) 447-0816.
- April (TBA) Great Canadian Homebrew Competition, **AHA-Sanctioned Competition**, Toronto, Ontario, Canada. Contact Paul Dickey at (416) 239-1851.
- April 27-29 National Microbrewers/Pubblers Conference and Trade Show, Milwaukee, Wis. Contact The Institute for Brewing Studies at (303) 447-0816.
- May 2 National Homebrew Day
- June 1 Penultimate Pilsener, **AHA Club-Only Sanctioned Competition**, Entry Deadline is June 1. Contact the AHA at (303) 447-0816.
- June 10-13 The Fourteenth Annual AHA National Conference on Quality Beer & Brewing, Milwaukee, Wis.
- Aug. 3 Weiss is Nice, **AHA Club-Only Sanctioned Competition**, Entry Deadline is Aug. 3. Contact the AHA at (303) 447-0816.
- Oct. 1 Best of Fest, **AHA Club-Only Sanctioned Competition**, Entry Deadline is Oct. 1. Call the AHA at (303) 447-0816.
- Dec. 1 Barley Wine is Fine, **AHA Club-Only Sanctioned Competition**, Entry Deadline is Dec. 1. Contact the AHA at (303) 447-0816.

To list events, send information to *zymurgy* Calendar of Events, PO Box 1679, Boulder, CO 80306-1679. Competition organizers wishing to apply for AHA sanctioning must do so at least two months before the event. Contact Karen Barela at (303) 447-0816.

that could allow Budvar to be sold in the United States. CAMRA also objects to any joint venture between Anheuser-Busch and traditional Czech breweries.

Four states legalize brewpubs

State governments in Arkansas, Nevada, North Dakota and Tennessee recently legalized brewpubs, according to *The New Brewer*. That leaves only 14 states still prohibiting brewpubs.

However, the new laws are not without problems. In Tennessee, the legalization applies only to the cities of Memphis and Nashville. In Arkansas, no off-premise sales will be allowed, and each pub may brew only 1,500 barrels per year. In Nevada, the pubs are allowed only under a complicated formula that factors in county population, historical interest and redevelopment programs.

Lobbyists in Montana and Texas tried to push legalization through in those states, but were defeated.

Doktor Bier cures ills

A new Czech beer is claimed to cure patients with stomach, liver and kidney problems, according to an *Associated Press* wire story. "Doktor Bier" is a mineral beer containing 3 percent alcohol and very little sugar. It is available at the famed hot springs and health spa, Karlovy Vary. "It's the world's only medicinal beer," said Vladimir Perina of the Carlsbad brewery, according to the Czech news agency CTK. The beer will be available in Belgium, the Netherlands, Morocco and Sweden, and yearly output will be 650,000 gallons.

Germans to brew in space

A Bremen brewery wants to experiment with beer fermentation in space aboard the German space mission D-2, scheduled to launch in December, according to *Scala*. Plans are to observe beer fermentation in weightless conditions to help understand the biology of the fermentation process. Scientists and brewers hope the research can help improve brewing science on earth.



Illustration by Christine Klein

I'd like mine on the floor

A 23-year-old woman was arrested at the Avalanche Tavern in Milwaukee, Wis., for performing a "naked beer slide," according to a *United Press International* wire story. This new fad at the tavern consists of stripping naked and sliding across a beer-covered barroom floor. The woman observed several men perform the slide before trying it herself for a \$90 bet. Police said she was arrested for "conduct prohibited in a tavern."

Brewers gather to bless bock

As homebrewers, commercial brewers and beer lovers watched, the Rev. Michael Barrett dripped holy water on kegs and cases of bock beer in Milwaukee for the third annual Blessing of the Bock ceremony.

The event, a brainchild of Lakefront Brewmaster Russell Klisch, featured a tasting of beers from many midwest breweries and, of course, the first bocks of the year.

"We do this for a number of reasons," Father Barrett told the *Milwaukee Journal*. "We do it because everything in God's creation is a gift. Beer certainly is. And we do this in a very respectful way," he continued. "We understand that alcohol can cause a great deal of suffering, but it is also a gift that can bring a great deal of joy if it's used in moderation."

Homebrew club fights drunk driving

The Gold Country Brewers Association, a homebrew club based in Sacramento, Calif., has been working with the California Highway Patrol to promote responsible drinking. A patrol officer administered Breathalyzer® and divided attention tests to members at a recent club meeting. The tests, given to members who volunteered to become impaired at the meeting, demonstrated the effects of alcohol on motor skills. A designated driver program was implemented to get everyone home safely.

AHA Sanctioned Competitions

Gemstate Homebrew Competition

The Gemstate competition in Boise, Idaho, on April 21 drew 75 entries. Tony Kanaley of Boise took best of show with a wheat beer. The competition was run by the Ida-Quaffers homebrew club.

1991 Mayfaire

Kevin Verble of Orange, Calif., took best of show with an imperial stout in the Maltose Falcon's 1991 Mayfaire competition in Woodland Hills, Calif., on April 27. The event drew 103 entries.

U.S. Open Competition

Louis Carannante and Ron Kline of Houston, Texas, won best of show with a pale ale in the 1991 U.S. Open, held April 28 in Charlotte, N.C. The competition drew 88 entries.

Great Canadian Competition

The Great Canadian Homebrew Competition in Toronto, Ontario, drew 184 entries this year. Craig Nichols of Toronto won best of show with an extra-strength beer in the May 3 event.

May Homebrew Extravaganza

The May Homebrew Extrava-

Hard Copy.

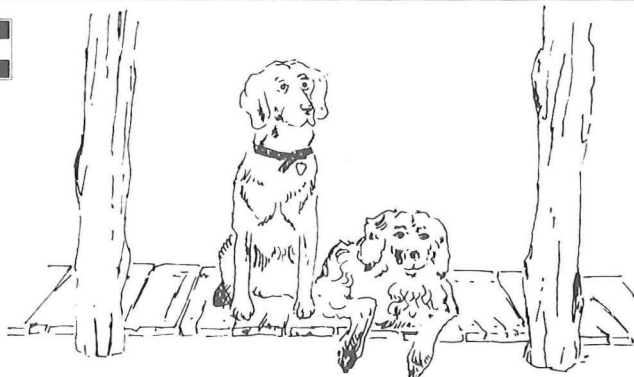
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ganza Competition in Memphis, Tenn., drew 161 entries. Phil Rahn of Cordova, Tenn., won best of show with a pale ale.

Upstate New York Competition

The Upstate New York Homebrewers 13th Annual Competition and Second Annual Empire State Open Competition received 166 entries this

year. Glenn Vangraafeiland of Rochester, N.Y., took best of show with a porter in the April 27 event.

Second Annual Scotch Ale Competition

Micah Millspaw of Oakdale, Calif., took best of show in the Second Annual Scotch Ale Competition with a wee heavy. The June 1 event drew 12 entries.

Central New York Competition

The Amateur Brewers of Central New York's June 18 competition drew 115 entries. Lisa St. Hillaire of Syracuse, N.Y., took best of show with a stout.

Micro and Pubbreweries

(Information furnished by the Institute for Brewing Studies)

Openings

United States

Arizona: Gentle Ben's Brewing, Tucson

California: Pacific Beach Brewing, Pacific Beach • Santa Maria Brewing, Nipomo • Tied House Restaurant and Brewery No. 2, San Jose

Colorado: The Flying Dog Brewpub at Lauretta's, Aspen • New Belgium Brewing, Ft. Collins

Florida: Irish Times Pub and Brewery, Palm Beach Gardens

New York: Hudson Valley Brewing Co., Orangeburg

North Carolina: Spring Garden Brewing Co., Greensboro

Ohio: Burkhardt's Brewing Co./Tavern on the Green, Akron

Oregon: Umpqua Brewing Co., Roseburg

Canada

Ontario: Granite Brewery (No. 2), Toronto • Hart Brewery Co., Carleton Place • Union Station Brewpub (No. 2), Etobicoke • Bonzini's Brewpub, Regina, Saskatchewan

Closings

United States

California: Back Alley Brewery and Bistro, Davis • Central Coast Brewing Co., San Luis Obispo • Sherwood Brewing Co./Main Street Brew Pub, Chico

Georgia: Friends Brewing Co./Helenboch Brewery, Helen

Hawaii: Honolulu Brewing Co., Honolulu

Virginia: 19th St. Brewery/Weeping Radish No. 3, Virginia Beach

Canada

Ontario: Bixel Brewery, Brantford

JACKSON ON BEER

MICHAEL JACKSON

Can Belgium's Rodenbach Survive?



ny list of the world's greatest beers would include one of the Rodenbach products from Belgium. It is among the world's most distinctive beer styles, even if it has no name (Flemish red?) and at Rodenbach it is made in one of the most unusual breweries.

Now there must be concern about the future of both the style and the brewery, following the news early in 1991 that Rodenbach may be acquired by Interbrew, producers of Stella Artois (and, it should be said, of several speciality beers).

Rodenbach's beers are made from reddish malts, which help impart a distinctive burgundy color and a suggestion of barley sugar in the background palate. There is nothing especially unusual about the hops (Belgian-grown Brewers' Gold and Kent Goldings), though the yeast is a complex symbiosis of cultures.

The crux of the matter is the maturation procedure and blending.

There are three

Rodenbach beers. After a normal top fermentation and a period of secondary fermentation, the product called Rodenbach Grand Cru is matured in ceiling-high oak tuns for not less than 18 months and sometimes well over two years.

During this period there is a third sequence of microbiological activity caused by lactobacilli and acetobacters. The wood, with its tannins and caramels, also makes a direct contribution to the beer's

palate and color.

Rodenbach Grand Cru emerges with a startlingly tart acidity that characterizes the range. Its dazzlingly complex palate also includes a wide range of fruity notes.

I have been teased for identifying passion fruit, but I stand by my description. There are also suggestions of Madeira, and oaky notes.

The Grand Cru is bottled "straight," at 5.2 percent alcohol by volume, and also made available in a

blend with beer of the same type that is younger (about six weeks old). This blended version is called simply Rodenbach. It has similar characteristics, but is a little lighter in palate and body. Rodenbach is the most quenching beer in the world.

The third version is sweetened with cherry essence. With the acidity, Madeira notes and oakiness of its background, this makes an interesting dessert beer. It is called Alexander Rodenbach, after the founder.

The Rodenbach family can be traced to the



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Rhineland, near Coblenz. In the 1700s, during the rule of the Austrian Empire, they went to Belgium. In 1820, Alexander Rodenbach bought a brewery in the town of Roeselare, and that was the beginning of the present enterprise.

Alexander Rodenbach had been blinded in an accident at the age of 11, but that did not stop him from laying the foundations of a great brewery, devising a rudimentary form of Braille, becoming a politician and taking part in the movement for Belgium's independence.


In the 1870s, Eugene Rodenbach went to England to study brewing techniques. What he learned there, especially about blending, helped to perfect the Rodenbach method. No one seems to know in which English breweries he worked, but it is interesting to note that the production of Greene King Strong Suffolk also involves a long maturation in wood and a blending.

It could be argued that the combination of these two traditional procedures defines a particular form of old ale, and that Rodenbach Grand Cru and Greene King Strong Suffolk are the classic examples. (The two breweries are located geographically in areas that have a great deal of shared history.)

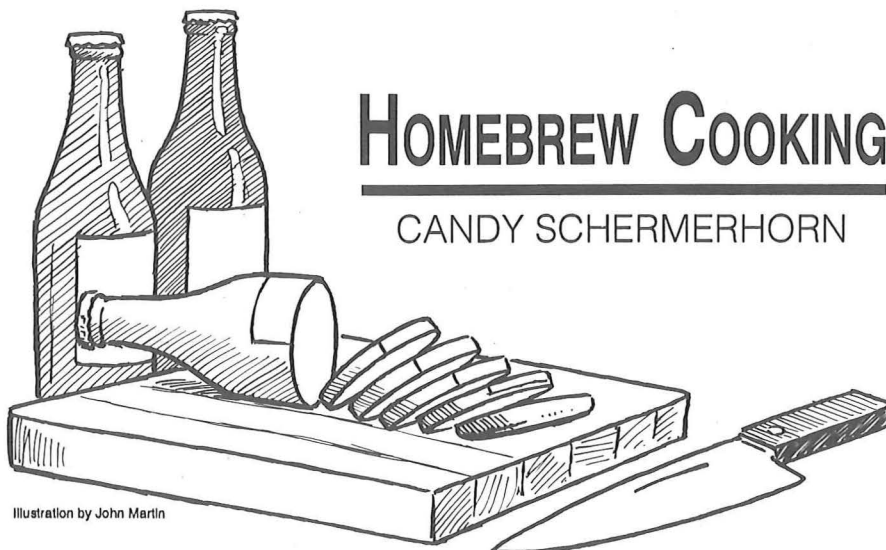
Rodenbach Grand Cru is much more intense in flavor than Greene King Strong Suffolk, which itself is far from bland. Rodenbach has about 300 of the huge oak tuns—they make an astonishing sight—while Greene King has only a couple.

Therein lies a problem.

Rodenbach, a sizable brewery with a capacity of 240,000 hectoliters a year, is geared to produce a very distinctive style of beer. Rodenbach grew to this size when beers of this type were the local brew in West Flanders (much as mild was, and to some extent still is, in the English West Midlands, or dry stout in Ireland).

The only way to justify that capacity today is to expand the sale of Rodenbach as a specialty. This certainly is not out of the question. 

Reprinted with permission from What's Brewing, newspaper of the Campaign for Real Ale.



HOME BREW COOKING

CANDY SCHERMERHORN

The Brewgal Gourmet Cooks for Oktoberfest



athered in large tents are the young and old, singing and swaying to oompah-pah bands and German folk songs.

Robust women propel their way effortlessly through the thirsty throngs, remarkably burdened with liter mugs brimming with beer. The aroma of beer mingles with that of roasted chicken, bratwurst and fresh bread, tantalizing the sated into feeling thirsty and hungry once more.

This is German Oktoberfest, a time of festive eating and drinking that is the highlight of a beer-lover's calendar.

Although originally a wedding celebration, Oktoberfest quickly became a festival based on the need to be "rid" of the beer made in late spring once summer gave way to cooler weather; a need modern refrigeration has made obsolete. Still the ceremony itself lives on and should be glorified with the best we can bestow upon it.

One does not have to be in Munich to enjoy the beer, food, atmosphere and camaraderie for which Oktoberfest is famous. Your own back yard

can make for a memorable celebration. Good beer, satisfying food, warm companionship and a couple of polka records are all that is required.

During Oktoberfest, a Märzen or Vienna-style lager is the traditional drink. This strong, malty lager goes well with spicy, hearty foods such as herb-roasted chicken or bratwurst served with curry sauce and fresh bread. This is hearty fare to keep the mind clear and stomach calm while consuming the potent brew.

Of course, I have heard the lament that there simply are no decent bratwurst within a thousand miles to be consumed at this time of year (remember I live in Arizona, not Wisconsin). This is a grave concern that should be met with determination, rolled-up sleeves and a few hours in the kitchen. Although it involves the more complicated step of stuffing the casings, sausage making is within the capabilities of even a novice cook.

The first step is to locate about 15 feet of casings at your local butcher shop or grocery. These should be washed inside and out with water before using.

The second step is to acquire quality meat and spices (not those same spices that have been in the cupboard for more than a year).

The third step is to grind the meat finely. A good butcher can combine the meats and grind them for you.

The fourth step is to mix in the flavoring ingredients and stuff the sausages. A second pair of hands makes this task go smoothly.



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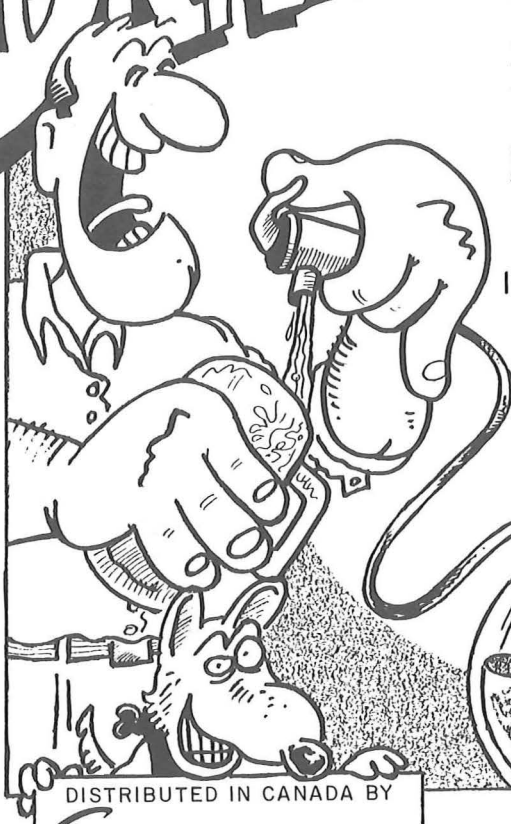
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See, we are done already. Well, it is almost that easy.

In Germany, the sauce served over bratwurst is a pungent and luscious curry flavor. This version also has onions with a sweet-sour background. It also tastes great on hamburgers. A saucepan and a supply of good curry powder are all that is required.

The best store-bought curry powders are found in small, ethnic stores (East Indian or Middle Eastern). This is not the same curry used in East Asian curries.

The roasted chicken served in Germany is spit roasted and absolutely to-die-for. Moist and flavorful, it transcends the attributes of all other chicken dishes with its simplicity and intensity of flavor. If you do not own a large spit barbecue, the method most easily translated for chicken of this caliber is to oven roast. The steps to achieve this full flavor are simple.

Butter and herbs are combined and stuffed under the skin. Truss the chicken and rub with salt and any remaining herbed butter. Place it on a greased rack in a shallow roasting pan. Add a small amount of water or beer to prevent the juices from scorching. Baste the chicken with pan juices or butter.

Is your mouth watering? Well, cool down the Märzen beer and get out the apron, it's time to prepare for your Oktoberfest!

Bratwurst

- 1 1/2 pounds lean veal
- 4 pounds lean pork
- 1/2 pound pork trimmings (fat)
- 1 1/2 tablespoons salt
- 1 1/2 teaspoons mace
- 1 1/2 teaspoons nutmeg
- 1 1/2 teaspoons white pepper
- 2 teaspoon ginger
- 2 cups whole milk, chilled
- 1 cup fine white bread crumbs
- 1/2 cup Märzen or Vienna-style beer
- 1 egg
- 15 feet of sausage casings

(1) Grind the veal and pork finely.

(2) Combine the remaining sausage ingredients in a separate bowl, stirring until well blended.

(3) In a mixing bowl, beat the meat with the other ingredients until very light and fluffy (this ensures thorough blending of meat and spices).

(4) To stuff the sausages, prepare purchased casings from your butcher. Rinse under cool water, then run water through the casings for a few minutes.

(5) Follow the directions on your sausage stuffer or, if you do not own a stuffer, use a funnel with a 1-inch opening. Gently slide a casing onto the end of the funnel (careful, you don't want to tear it). When the entire casing is pushed onto the funnel, tie a knot at the end.

(6) Fill the funnel with the meat mixture and use a short piece of clean 3/4 inch wooden doweling to push the stuffing into the casing. Keep one hand at the end of the funnel to control how quickly the casing slips off. Try to fill the sausages as evenly as possible.

(7) Tie off each sausage by twisting every four or five inches.

The sausage tastes best if you can allow it to "age" in the refrigerator for one day. To cook, simply grill, boil or steam. For boiling or steaming, try using beer (if you can part with it!).

Curried Sauce

- 2 large onions, finely chopped
- 2 tablespoons oil
- 1 cup water
- 1 cup light-bodied dry beer
- 3 tablespoons rice vinegar
- 2 tablespoons sugar
- 2 tablespoons curry powder
- 1 tablespoon cornstarch

(1) Heat the oil in a large saucepan on medium. Add onions and cook slowly until very soft and translucent.

(2) Add the water, beer, vinegar and sugar and cover the pan. Continue to cook on medium-low heat for 30 minutes.

(3) Add the curry powder and stir thoroughly. Cover and cook an additional 15 minutes.

(4) Mix the cornstarch with 2 tablespoons of water and whisk it into the hot mixture. Cook until thick and clear. Taste and adjust seasonings if necessary.

Perfectly Roasted Chicken

- 1 3 to 4 pound chicken, cleaned of excess fat, rinsed and patted dry
- juice of 1 lemon
- 1 1/2 teaspoons kosher salt (or to taste)
- 1 teaspoon freshly crushed pepper
- 1 large clove garlic
- 1 tablespoon dried sage or thyme
- 4 tablespoons butter or margarine, softened

(1) Rub the chicken inside and out with lemon juice. Sprinkle the inside with half of the salt and pepper.

(2) With a cleaver, mash the garlic with the remaining salt to form a paste and mix in the sage and butter.

(3) Carefully lift the skin on each side of the breast and push some of the butter-herb mixture under the skin. Rub the remaining butter-herb mixture over the skin.

(4) Truss the chicken and set it on a well-greased roasting rack, breast side down.

(5) Pour 1 to 2 cups of water or beer into the bottom of a shallow roasting pan. Place in a preheated 425-degree-F oven for 40 minutes.

(6) Turn the chicken, baste and roast an additional 25 minutes, basting every 8 to 10 minutes. Roast until a meat thermometer inserted into the thickest part of the thigh registers 160 degrees F or when the juices run clear when the skin is punctured at the thigh joint.

(7) Remove from the pan and place on a heated platter. Cover with foil and allow to rest 10 minutes before carving. Save the pan juices to simmer with the carcass for a delicious soup.

Candy Schermerhorn lives in Phoenix, Ariz., and is the culinary consultant and instructor at Kitchen Classics. With her husband she has written a humorous cookbook, *The Legendary Pizza (and Beer)*. In her spare time she is editor for the Flying Zucchini Brothers Publishing Co.

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Sanitation



One of the great pleasures I've had as a member of the Beer Judge Certification Program (BJCP) was being on a panel that sent its first-place beer to the best of show and seeing it win handily. It was certainly a great pleasure for the brewer, too.

For every upside to something there always seems to be a downside, and the BJCP isn't immune. Judges have to deal with beers that are infected with bacterial and wild yeast contamination more often than we would like, and it isn't fun. Sometimes that taste will linger for an hour, almost destroying the palate for other beers. To help the contestant, we must relay the information we glean through our efforts and put it on the judging sheet. All judges wish for clean, uncontaminated beers to be savored and judged. So does the contestant.

First a quick story and then on to the subject at hand, which is sanitation, the one way to deliver clean beers and receive high scores and appropriate awards. Just over a year ago, several judges who are members of my homebrew club, the Sonoma Beerocrats, were asked to judge homebrews and wines brewed by workers at a large Bay-area corporation. Afterward the beers would be served at a dinner to more than 300 of the employees, who would also vote. The scores were then combined.

Four judges, including myself, judged 34 beers and two wines. Every beer was so badly infected it was hard to tell what style, if any, they attempted to achieve. The judging was a study in torture, hopefully never to be repeated. In the regional competition at Anchor Brewery I again ran into several badly contaminated entries. It is indeed unfortunate that the uninitiated would expose the public to examples of homebrew that would completely stop me, and perhaps anyone else, from taking up the craft. As homebrewers we must be careful about what we serve our friends, be it strong beers when they like the light American styles, or hoppy beers when they drink dry beers. And most important, to never give anyone an infected example of our brew.

With that admonition, let's see what can be done to guarantee our efforts at producing nice clean award-winning beers.

For the purpose of this discussion, the word "sanitize" means to clean and sterilize. Sterilize and sanitize have been the subject of differentiation by

some homebrewers, but for this purpose they are interchangeable. Cleaning by itself does not necessarily leave an object sterile, so we have to look at all aspects of the process.

A number of cleaning and sanitizing agents are available today, some excellent in single roles, but seldom performing dual purposes effectively. Chemicals such as trisodium phosphate (TSP), sodium hydroxide, soda ash and hydrogen peroxide are known as industrial cleaners. They remove soil (dirt, grease, oil and mold) from surfaces of equipment used in the beer and wine industries. Unfortunately, they must be rinsed from the equipment, thereby potentially recontaminating the surfaces with waterborne bacteria.

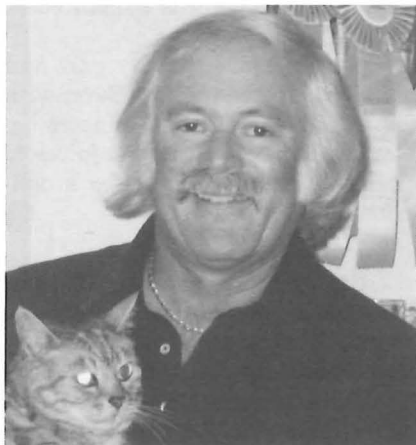
Sanitizers differ from cleaners in that they actually eliminate bacteria and wild yeasts upon contact with the solution for a given period of time. In dilute quantities, no rinsing may be required to protect the beer from chemical absorption, thereby eliminating waterborne bacteria problems. The most popular in this group is chlorine, found in liquid bleach or in dry compounds such as "Sanibac."

Two other compounds, sodium bisulfate and potassium metabisulfite, are commonly used in the wine industry, but rather than killing bacteria they inhibit it from growing and reproducing. They should not be used in the production of beer because they are not effective bactericides. Beer is more susceptible to infection than wine because of its lower acid level (higher pH) and its lower alcohol content.

Sulfites are added throughout the production of wine to maintain the inhibiting effect they have on organisms and bacteria. This cannot be done in the making of beer where most infections are not found until the beer has been bottled. If the beer is infected at this point it is incurable. Careful cleaning and sanitation before bottling will help ensure a drinkable and, perhaps, award-winning beer.

It should be noted that some cleaners and sanitizers are unstable and should never be mixed with each other or with other chemicals. All chlorine-based chemicals, for example, recombine readily with sulfite and ammonia-based chemicals to produce a potentially dangerous chlorine gas.

I only use unscented chlorine bleach and a liquid dishwashing detergent that also is unscented and has no



QUENTIN B. SMITH

claims to being easy on the hands. Some detergents have additives to keep the drying effect on human skin to a tolerable level and have a tendency to leave a film on your equipment no matter how well you rinse. These can be hard to find, so you can substitute lemon-scented detergent if necessary. Biodegradable detergents usually leave no film.

An absolute rule of thumb is "Anything that touched your beer must be sanitized!" To show how, I will describe my brewing and bottling process.

Before the mash-in, the kettles are cleaned with dishwashing detergent, rinsed with hot water and left to air dry. Rinse them with hot water just before using again. My stirring spoon is wooden, so once the wort starts to boil, it is no longer used. Porous items cannot be sterilized.

The lauter-tun, a large food-grade plastic bucket with nylon net, is cleaned with detergent and water and filled with a dilute solution of chlorine bleach and water using two tablespoons of bleach per five gallons of water. This will ensure that no bacteria can get a foothold to cause strange flavors. Mold cannot grow when the plastic bucket sits for months without use. Thirty minutes of contact time with the above solution is ample for sterilizing any item, and air drying will allow items to remain sterile without inoculating your beer with leftover chemicals. Don't let bleach sit in stainless steel for too long or it will pit the metal. Also, copper should not be sterilized with strong bleach solution, as the residue can be poisonous.

Thirty minutes before the end of the boil, I place the wort chiller (made of copper tubing) in one of the kettles for the rest of the boil. At the same time I place the lids on the kettles to sterilize them too, but at an angle to prevent boil overs. Once the boil has been completed, quickly chill the wort to 70 degrees F (21 degrees C). Remember the rule, "Nothing goes into or touches your beer unless it is sanitized." This means your thermometer and saccharometer, too.

While the wort is boiling, prepare the primary fermenter, which is usually plastic and always food grade. I have some seven-gallon glass carboys, but not enough to

handle all the winter brewing for the national contest. Using plastic sends shivers down some brewers' spines, but I have handled these buckets for three years without replacing them and have yet to lose a batch because of problems associated with plastic. Place two tablespoons of liquid bleach in the pail about a half hour before pitching the yeast and fill it completely with water, fitting the lid on top. Then dump out the contents and allow it to air dry for about 10 minutes upside down. The rubber grommet and fermentation lock were sitting in a separate sanitizing bath in another container.

After cooling, dump the wort vigorously into the pail or carboy (with a sanitized funnel), causing the wort to aerate. The fermentation lock is filled to the slots with sanitizing solution and placed on top. This prevents air from entering the carboy. Likewise, when lagering, the lock tends to suck the fluid into the stem because of the drop in pressure, causing a potential contamination problem.

If you lager at extremely cold temperatures or experience quick temperature changes in your fermentation area, use vodka in the lock.

When taking a hydrometer reading, use a sanitized turkey baster to remove the sample. The sample is placed in a glass tube and thrown away after measurement. Do not return it to the fermenter.

Use liquid yeast cultures to prevent wild yeast and bacterial contamination commonly found in dry yeasts. Using liquid yeast doesn't guarantee purity, though. Contaminated liquid cultures sometimes find their way into the market. All you can do is be careful with your sanitation. I sterilize four beer bottles and four fermentation locks with rubber stoppers and fill each with six ounces of sterile wort. Sanitize the yeast package per instructions, placing equal amounts in all four bottles with a fermentation lock on each.

After two to four days, the yeast is ready to pitch. Use one bottle of yeast culture per five gallons of wort. The sterilized wort comes from batches made previously by

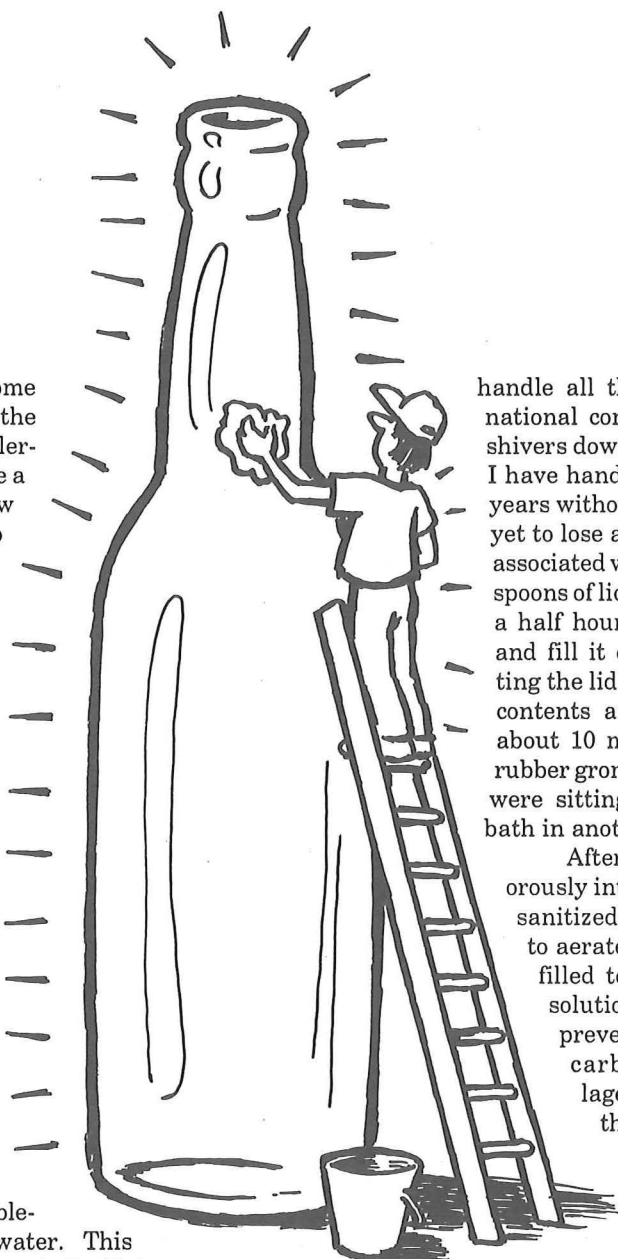


Illustration by John Martin

leaving the trub in the bottom of the kettle and straining it through a paper towel in a colander. Then boil the wort, which is now clear and free of hops and trub, for 10 minutes and pour, boiling, into sanitized bottles clear to the top and cap with a sterile bottle cap. This gives plenty of yeast culture starter during the year. I can just pop off the cap when it's time to get a starter going.

When ready to pitch the yeast shake the bottle well and remove the

fermentation lock, then pour the total contents, about six ounces, into the wort. I have already presterilized the lip on the bottle with rubbing alcohol touched off with a lighter or match. In a pinch, I will use sanitizing solution, but it will kill some yeast on its way out.

When ready to rack the beer to a glass carboy for secondary fermentation, the carboy is prepared, as was the plastic pail, with two tablespoons of chlorine bleach to five gallons of

water and held for 30 minutes. Then it's turned upside down to air dry for 30 minutes. A new fermentation lock is used along with a drilled rubber stopper, all sanitized for 30 minutes in a container near the sink.

The rest of the equipment—the racking tube, siphon hose, turkey baster and hydrometer are placed in the sink with chlorine solution bathing them entirely. Fill the siphon hose and the connected racking tube with the turkey baster, making sure no air bubbles are left inside the tubing. After 30 of minutes of contact time, drain the siphon rig and let it dry in the top portion of the dishwasher that is clean from doing dishes. If you cannot place your rig in a sterile environment, use it right away without drying.

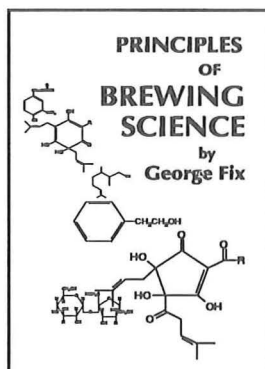
I use these methods often and never have any chlorophenols show up in my contest beers. Don't use a stronger bleach solution than the one given here if you plan to use this technique, though. Once the beer is racked and the carboy put away with sanitizing fluid in the fermentation lock, begin the cleanup of the primary fermenter and siphon rigs. Clean the pail with a plastic scrubber, not metal, so it won't scratch the surface and cause problems later. Use a "Brillo Dobie" scrub pad for this purpose, then use a light detergent solution to rescrub the hops and spent wort out.

Rinse and then fill with a sanitizing solution as before and let sit for the prescribed 30 minutes, or longer if you prefer (unless it is stainless steel). Then drain it and put it away. The same goes for the other items. Rinse with hot water and resanitize before putting them away. By making sure the items are clean and sterile before putting them away, you won't have something growing in them while resting for who knows how long. The source of a lot of problems is merely rinsing and putting things away rather than sanitizing them.

When ready to bottle, jet rinse the bottles with hot tap water. I have 140-degree F-water (60 degrees C), but had to turn up my water heater to get it. Place the bottles in the sink with a chlorine solution based on how dirty the bottles were to begin with. If they have been in the garage for a year, pre-clean them by spraying sev-

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eral times with undiluted chlorine bleach and leave for several days.

If the bottles are dirty on the outside and washing them was ineffective, soaking overnight in a cup of bleach to one gallon of water will remove the filth and loosen old labels. Once cleaned with the jet sprayer from the tap, place the bottles in a chlorine bath of two tablespoons of bleach to five gallons of water. These are allowed to soak for 10 to 20 minutes, drained and placed upside down in the dishwasher. Make sure the surface you place your bottles on is sterilized as well.

Place the bottling tube, siphon rig, plastic stirring spoon and other items in a clean batch of sanitizing solution. Don't use the bottle solution for this purpose. The bottle caps are boiled for 10 minutes in clean water and, just before capping, placed in water with three to four drops of bleach. Don't do this too early because it causes rust. Leftover caps can be rinsed with clear water, allowed to dry and saved for next time.

Priming sugar is boiled for 10 minutes in a covered container in the

microwave and allowed to cool, covered, in the air for about an hour. Water or syrup added to the beer at any stage must be boiled to prevent contamination.

To rack the beer, sanitize a plastic pail and lid as usual, placing the sugar solution carefully in the bottom to avoid aeration, then siphon the beer onto the sugar solution. If you forget to stir with a sanitized plastic spoon, don't worry, the beer will mix with the sugar quite nicely by itself with this method.

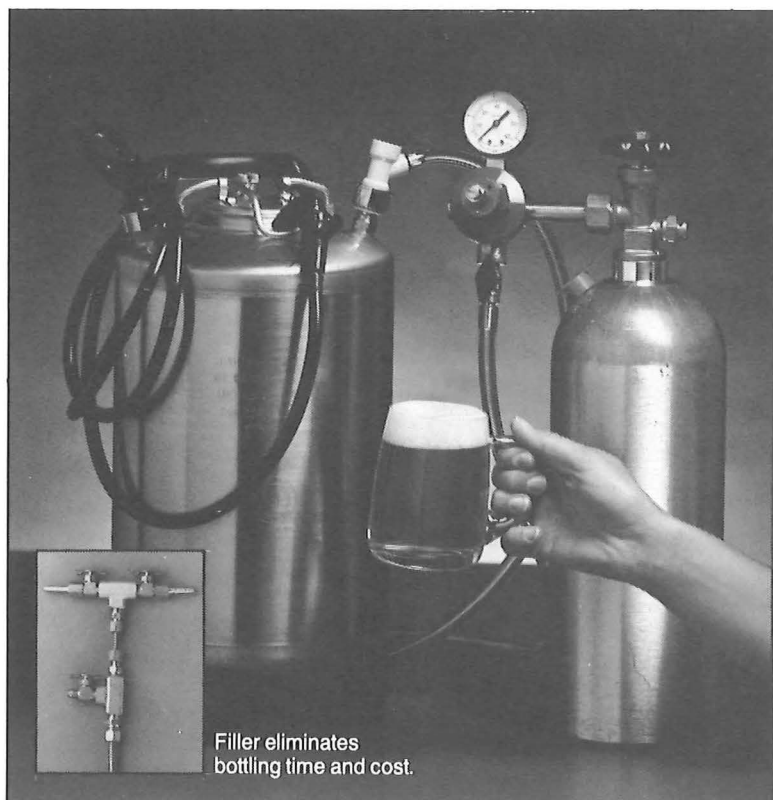
To start the bottle filler, use the turkey baster to fill the siphon tube with sanitizing solution, crimp off the tubing, fit the bottle filler (also filled with solution) on the end of the tube and place a finger over the racking tube end to prevent any flow. Place the tube full of solution into the beer and uncrimp the tubing, place the bottle tube into a sanitized bottle and siphon off all the sanitizing solution and about four ounces of beer. Your mouth won't have to touch any of the surfaces. If a large bubble occurs in the tube, squeeze the hose to move it out, preventing any aeration of your beer.

After you are done, clean and sanitize your equipment all over again before putting it away. When drinking bottled beer, I always leave my bottle sprayer by the sink filled with sanitizing solution to spray the bottle after rinsing and prevent any mold growth. This makes for much easier cleaning next time and saves lots of time, plus reducing the risk of contamination.

I wish to thank Byron Burch and Great Fermentations of Santa Rosa for some of the material included in this article and the time spent with me over the years keeping my beers clean and award worthy. Careful attention will get you into the mainstream of clean beer to drink and share with your friends. Good luck, and I hope to be tasting your beer at the next competition.



Quentin Smith is a member of the Sonoma Beerocrats. In three years of brewing for competitions nationwide, he has never failed to take an award. He entered a beer in all 24 categories of the 1990 AHA Nationals, taking a first and second place.



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Illustration by Jörn Martin

In Mead We Trust

We know from references throughout history that mead, or honey wine as it is more often known, is the oldest alcoholic beverage—as old as humankind. Cave paintings from the Stone Age depict men collecting honey from bee hives. “Madhave” means the honey-borne ones, and there are references to honey throughout Hindu history, as well as Sanskrit writings 5,000 years of age. The fermentation of honey occurred naturally because it was the most frequently available sugar at the time. A little honey, a little rain, a little naturally occurring yeast and voilà—mead.

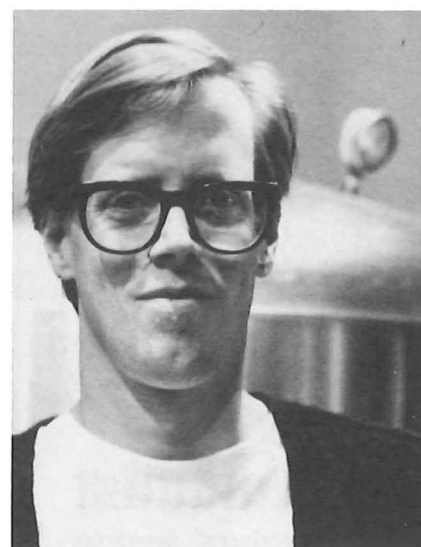
“Nectar of the gods” and “ambrosia” both refer to mead in the writings of old, and the drink has acquired a reputation as an aphrodisiac. The bee has long been considered the messenger of God, and thanks to the reputation of mead, is

what we speak of when we refer to the birds and bees.

The writings of the people of Scandinavia (basically the Vikings) tell how Odin drank the magic mead of inspiration in three drafts and fled in the form of an eagle after the mead had been stolen from his people by an evil giant. For this, Odin gained immortality, the gift of tongues, wisdom and a knowledge of poetry (later known as the gift of Odin). The Vikings liked things simple and they had three ways of judging a mead: Is it free? Is it drinkable? And how much is there? (Thanks to Wayne Thygesen for this tidbit.)

The “giving of a toast” evolved during the Renaissance, when mead was at its peak in popularity before wine became readily available and mead was the “preferred drink” over the everyday brew, an unhopped version of the beer of today. A two-handled drinking vessel was filled to

the brim with mead and a small piece of toast was floated in its center. The host of the gathering would take a sip and pass the cup to his



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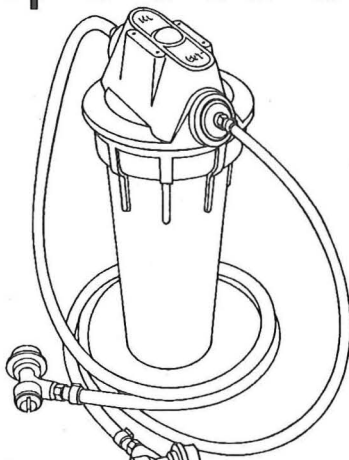
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right, and on it went around the table (anyone not wanting to drink could kiss the cup instead). During rough times, not uncommon in that era, the people on either side of the drinker would stand behind to protect him while both hands were busy giving the toast. When the vessel got back the host would drain the cup and swallow the piece of toast to honor all his guests.

The honeymoon as we now know it (going to Acapulco to get sun-burned) was not an option back then so the newlyweds opted to drink honey wine for one full moon instead. Usually a child was sired as the result of this honeymoon and, not knowing exactly how children were conceived, everyone sought the mead the newlyweds had been drinking because children were quite a valued commodity if one intended to live a long life.

During this same time imported wines were making their mark on the English economy. The government took the stand that grain used in ales should be saved for baking, and that mead consumption should be increased to promote husbandry. Mead's reputation as an aphrodisiac persists to this day, because the general feeling one acquires from moderate mead imbibing is quite different (and warm) when compared to other forms of alcohol consumption.

On a more recent level, there are precious few meaderies in the United States. A number still exist in the United Kingdom, quite a few in Poland where mead halls outnumber beer halls, and some in New Zealand, Australia and Canada. The only one I've visited is The Meadery in Greenwich, N.Y. Wayne Thygesen is the meadmaker there and does a fantastic job of it. Whether mead will ever reach the level of production that it held at its peak is dubious, but there is mead to be found and mead to be made.

Variations of mead have been around since the drink itself: metheglin is produced from spices and honey, cyser is a honey and apple juice combination, morat is a honey and mulberry combination, hydromel is a weak (or watered) fermented honey, sack mead is a sweet

honey wine (only honey is used), pyment or clarre are grape and honey combinations, sack metheglin is a sweet spiced honey wine and braggot is a honey ale. Adding to the honey probably evolved from the search to speed up fermentation and find an environment that would assure a clean finish. Meads typically have a longer fermentation time than ales, and before hops were used in brewing all sorts of spices were used to produce a quicker, more consistent and cleaner product. These include sweet marjoram, violets, strawberry leaves and borage.

Honey, although usually of a desired pH, lacks the nutrients to produce a quicker fermentation and therefore increases the danger of infection (especially ages ago when fermentation was not understood). Fruit juices, spices and malt will increase the nutrient amount while decreasing fermentation time, and that is why we find so many forms of mead throughout time.

Today we have acid blend, yeast nutrients, yeast energizer and grape tannin to provide an environment for the yeast to ferment quickly. These are probably not necessary if one has access to (1) a lot of fresh yeast, (2) a starting fermentation that can be guaranteed clean, (3) a continuing fermentation that can be guaranteed clean (up to 16 months) and (4) a lot of time. I would rather use some nutrient, plenty of good yeast and a lot less time to produce one of my favorite drinks.

Different honeys and different yeasts will produce different meads. Any honey is a candidate to produce a mead: clover, alfalfa, wild flower, orange blossom, mesquite, Tasmanian leatherwood. Different yeasts will produce dramatically different results. Ale or lager yeasts will usually produce a mead that does not ferment completely and is therefore sweeter and heavier, while not being excessively strong.

Champagne yeast, good for sparkling meads, will typically produce a mead that is quite dry and ferments quite completely. Sauterne or sherry yeasts will ferment well but yield a sweeter product, if only in taste or perception. Pick your yeast and honey combination by pre-

dicting how completely they may ferment (finishing gravity), time needed to ferment and residual flavor contributed by the honey. Any and all combinations are worth a try and it will take some time and good prediction to find your favorite. It is my theory that any homebrewer should have a batch of mead fermenting in the corner at all times to make sure there is always an increasing supply of mead in the world.

Hints on Making Mead

Record everything from type of honey, time of year the water was used (this will vary in certain areas subject to run-off) and all amounts used. I've heard that if you pitch your yeast at the full moon, the fermentation will proceed quicker. My homebrewing career was riddled with failure to record, and my later attempts suffered because of this. Sanitation has to be mentioned, of course. I'm sure you're all familiar with this term so I'll just advise you to again consider it in every step of production.

Basic Mead Production

One cannot be too certain of the cleanliness of honey, so either heating or chemical treatment is advisable. Boiling assures a clean ingredient but I'd advise heating to just below the boiling point. (This temperature also will facilitate the precipitation for a clearer product following fermentation. Boiling tends to drive flavors from anything—honey, fruit and hops.

The use of potassium metabisulfite (Campden tablets) is an option, but requires more time. Alas, it is an additive a number of people won't tolerate (hence sulfur dioxide warnings on wine labels). Addition of spices, fruit or nutrients should be done while the mixture is still quite warm (close to boiling) to make sure the ingredient is dissolved but not driven off by high heat.

The preparation of a "must" or yeast starter is a topic of debate. I have never prepared one but I've never heard of a problem caused by the use of one. Personal preference,

experience and style should rule here. However, I would suggest using more yeast than one normally would, up to one packet per gallon, to produce a fast start once the mead is close to 70 degrees F (21 degrees C).

The following recipe is adapted from a number of meads I have made both at home and at the Wynkoop Brewing Co.

Ingredients for 5 gallons:

- 12 pounds honey (your option of variety)
- Water to make a final volume of 5 gallons (brew with less then add the remainder cold if you don't have a large brewpot)
- 0-5 teaspoons yeast nutrient
- 0-5 teaspoons yeast energizer
- 0-3/8 teaspoon grape tannin
- 0-5 teaspoons acid blend

[Note: one to five Campden tablets added the night before if the following heating procedure is not used.]

Heat to just below boiling, chill to about 100 degrees F (43.5 degrees C) before the chemicals are added. Chill to about 70 degrees F (21 degrees C) and add the yeast (3 to 5 packets). Ferment at 65 to 70 degrees F (18.5 to 21 degrees C) until there is no noticeable activity.

Starting gravity should be around 1.092, while it should finish between 1.000 and 1.025. Good luck!

Russell Scheher's brewing career started in 1981 with a homebrewing course taught by Charlie Papazian in Boulder. In 1984 he started winning awards at the AHA competition and in 1985 was Homebrewer of the Year. In 1987 he joined a couple of unemployed geologists to start Colorado's first brewpub: Wynkoop Brewing Company. Since then, Schehrer has designed brewpubs in Ft. Collins and Vail and provided training assistance at a micro in Ft. Collins as well as at the first brewpub in Nebraska. Happily married since '86, he also enjoys motorcycle riding, and all the other things that one gets to do in Colorado.

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The Jockeybox

Draft beer is wonderful to have at a picnic or barbecue—but how do you keep the kegs cold? A giant bucket of ice will work, but with several kegs, huge amounts of ice are required to cover the kegs and replace what melts. What's a poor homebrewer to do?

The answer is to chill the beer, *not* the keg! A device called a jockeybox is widely used by professional servers at sporting events and the like. It consists of a picnic cooler with stainless-steel coils inside. The cooler is filled with ice and beer from the warm kegs is chilled as it flows through the coils and out the taps on the side of the cooler. Usually two or three inlet connections and faucets are mounted on the box, though miniature one-tap jockeyboxes also are used.

Using a Three-keg Jockeybox

- jockeybox
- CO₂ cylinder
- CO₂ regulator with one-way check valve
- CO₂ lines that T into three lines, or two more CO₂ cylinders (optional—three miniregulators, one for each T line.)
- ice
- water bucket
- crescent wrench and tap wrench
- extra rubber washers (see equipment needed to build your own, below)

Setting Up

Set the jockeybox on a sturdy surface. A table is best. Fill to the top of the coils with ice. Never put food in the jockeybox. It may look like a picnic cooler, but it is not. Only ice and water should go inside. Food may

cause bacterial contamination later.

Fill with water to the top of the coils. Make sure the drain plug is closed. Set the three Cornelius kegs out of your way. Under the table is best. Attach the beer hoses to the inlet ports on the side of the jockeybox. Be sure there is a small rubber washer for each connection. This prevents beer from leaking under pressure. You will probably need a crescent wrench to connect the hoses.

Close the jockeybox taps. Attach the beer lines to the Cornelius kegs. You should now be able to pull a little beer from each of the taps.

Attach CO₂ hoses to the CO₂ cylinder. Close the one-way check valve and set the regulator to 25 or more psi. Open the check valve. If you have three miniregulators inline, set them the same way for about 15 psi each. (If you have double coils set the main regulator to about 40 psi, and the miniregulators to about 22 psi.)

Open any toggle switches or check valves in the CO₂ lines so that CO₂ is rushing out of the lines. (You can use a pen to push in the pin on each of the Cornelius fittings to make sure the CO₂ is on and flowing.) Connect the CO₂ lines to the Cornelius kegs. You are now pushing beer through the jockeybox.

Disconnecting

Close the jockeybox taps. Disconnect the CO₂ connections from the Cornelius kegs, while the CO₂ is still flowing. Then turn off the large valve on the top of the CO₂ cylinder. Disconnect the beer hoses from the Cornelius kegs first, then disconnect the beer hoses from the jockeybox. Don't lose the washers. Disconnect the CO₂ hoses from the CO₂ cylinder.

Cleaning the Jockeybox

As you might imagine, it is important to keep the jockeybox clean so that bacteria do not grow inside the lines and coils and change the flavor of the beer as it is served. The jockeybox can be cleaned with a little help from a Cornelius keg and CO₂ cylinder.

Fill a Cornelius keg half full with trisodium phosphate (TSP) or other cleaning solution. Hook up the CO₂ cylinder and connect to one of the jockeybox inlet connections. Pull cleaning solution through to the tap until all beer is out and let run a few seconds. Reconnect to next inlet connection and pull through next tap. Repeat for third inlet and tap. You have just cleaned all the coils.

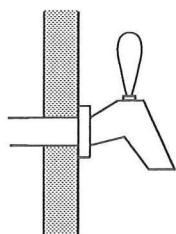
Now rinse the Cornelius keg and fill half full with a mild bleach solution. (one-half ounce bleach in 2 1/2 gallons of water.) Attach CO₂ and pull through to each tap as described above.

Now rinse the Cornelius keg again and run cold water through jockeybox to each tap as described above. To



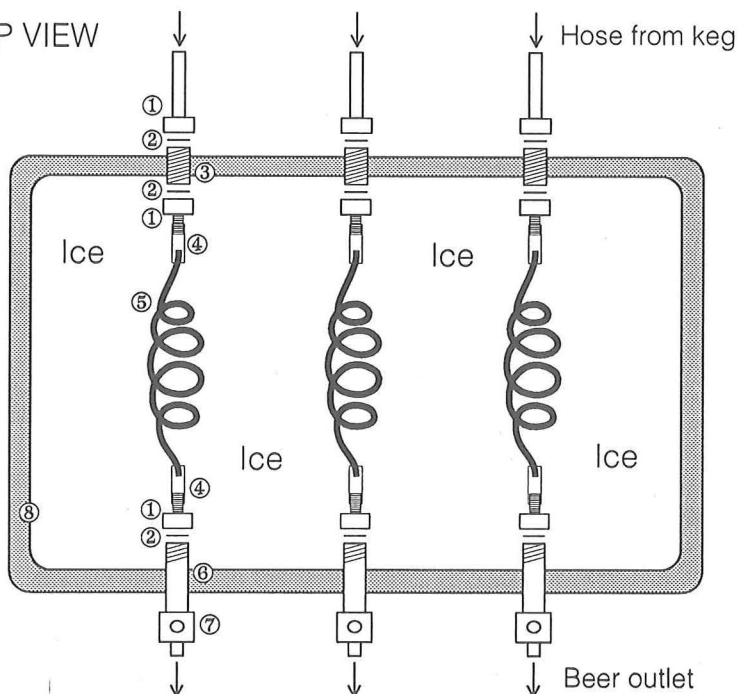
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- ② Washers
- ③ Beer cooler couplings
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- ⑤ Stainless steel or copper coils
- ⑥ Beer shank
- ⑦ Faucet w/knob
- ⑧ Cooler wall



SIDE VIEW
OF FAUCET

TOP VIEW



purge final rinse water, let all water flow out of last tap until CO₂ is spitting through. Hook the empty but pressurized Cornelius kegs up to the other two taps and let the CO₂ push the rinse water through them too.

The coils are now clean and clear.

Just wipe the inside and outside of the jockeybox with a damp cloth to remove beer stains. Store the jockeybox with the drain plug open, the taps open and the lid slightly ajar (until dry inside).

Before next use, just run the

bleach water and then rinse water through the jockeybox. *Remember*, always run rinse water after bleach water. *Never* leave bleach water in the coils overnight. They are thin and expensive, and the bleach will eat tiny holes in them. The next morning you

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could have a beer sprinkler instead of a beer server.

If you don't let the beer sit in the coils overnight, you can skip the TSP or cleaning step; just do the bleach water and rinse water steps. Every now and then the jockeybox coils should be thoroughly cleaned with TSP or other cleaning solution.

Don't forget to clean your beer hoses!

Building a Three-keg Jockeybox

- One large plastic picnic cooler
- Drill, crescent wrench and screwdriver or pincher (depending on the type of hose clamps you use.)
- Three stainless-steel coils. Single coils are 50 feet x five sixteenths inch inside diameter (ID) stainless tubing. Double coils use both three-eighths inch ID and one-quarter inch ID to increase pressure flow. Double coils cool more efficiently but cost about \$100 each.

Note: copper coils have been used successfully by homebrewers, but are not recommended. Copper can react with beer and cause oxidation if it sits in the coils.

- Three beer faucet assemblies with tap handles (beer outlet outside box)
- Three beer shank assemblies (beer outlet through box)
- Three beer cooler couplings (beer inlet through box)
- Three faucet coupling hex or wing nuts and hose tailpieces to attach to your three beer hoses (beer inlet outside box)
- Optional: six more faucet coupling hex or wing nuts and hose tail pieces if you make your own coils (beer inlet and outlet inside box). See below.
- Neoprene coupling washers for hex or wing nut connections
- One tap or faucet wrench
- Hose clamps for hose tailpieces and beer hoses.
- Beer hose

Note: If you buy the coils, they come with hex nut fittings to attach to the cooler couplings (beer inlet) and beer shank assemblies (beer outlet) in-

side the cooler box. If you bend your own coils, you will have to connect short pieces of hose to both ends of the coils and then to a hose tail piece and faucet coupling hex or wing nut. This will allow you to connect the coils to the beer inlets and outlets inside the box.

Jockeyboxes, parts and catalogs are available from many homebrew retailers, soda distributors and beer distributors.



Teri Fahrendorf is Brewmaster at the Steelhead Brewery in Eugene, Ore. She is a member of the Master Brewer's Association of the Americas and received training at the Siebel Institute of Brewing Technology in Chicago. She has been a homebrewer since 1985, a home winemaker since 1980 and a home bread baker before that. (She likes yeast a lot.)

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Homebrewing

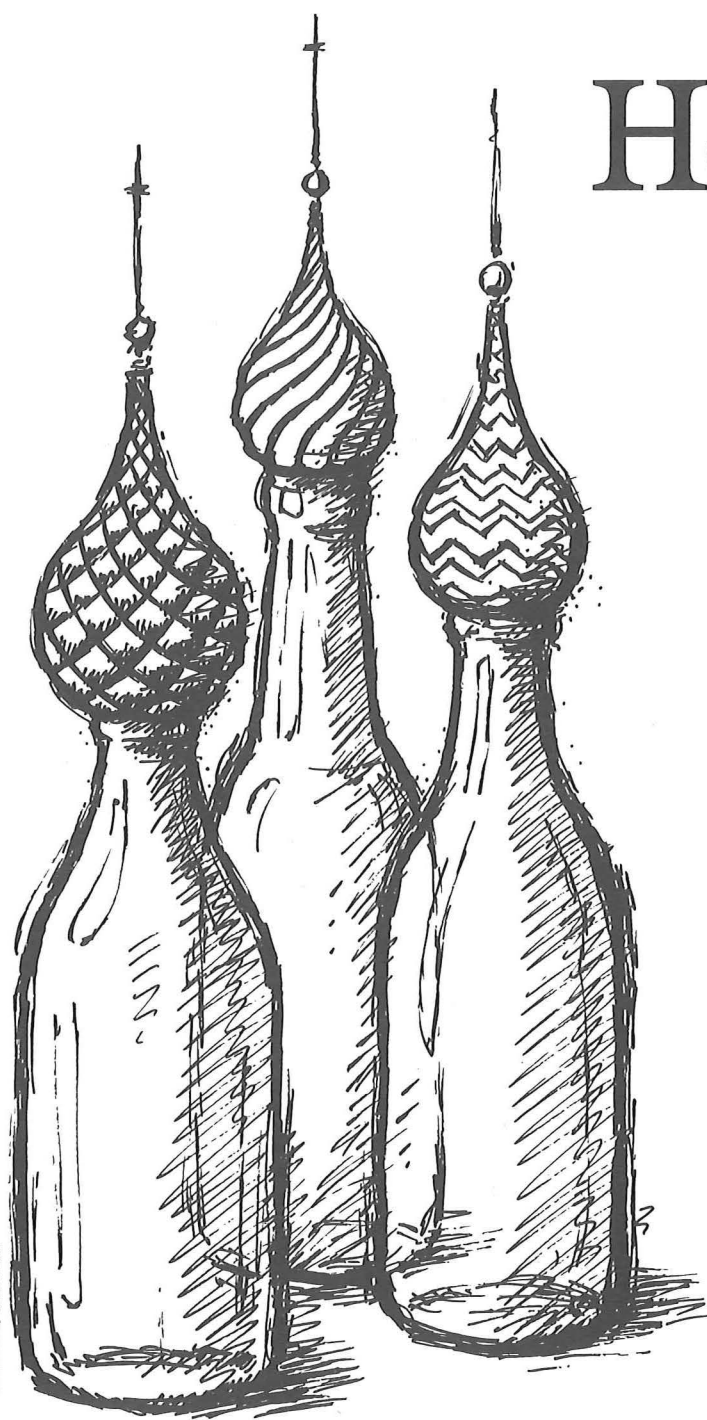


Illustration by John Martin

It was the end of summer when I arrived in Leningrad, Russia's former capital and the city that would be my home for the next nine months. Although I had come to the Soviet

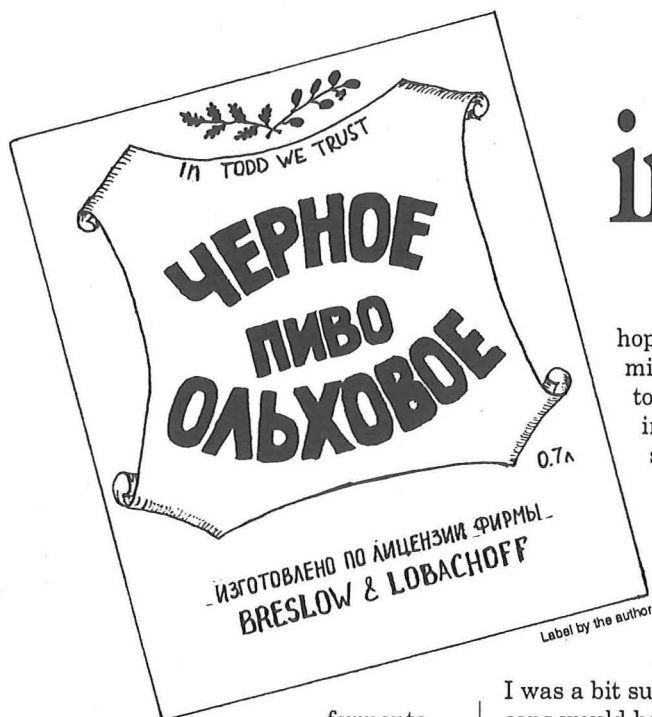
Union ostensibly to improve my Russian and find out more about Soviet culture and educational systems, my real goals were to find out about Soviet beer culture, spread the homebrew gospel and, most importantly, brew.

My first experience with Soviet beer was at a beer bar on one of central Moscow's main streets, Prospekt Kalinina. The only beer available is a weakly carbonated Pilsener-style beer that tastes a bit like salt water and has noticeable sediment—not of yeast. There was no hop flavor or aroma to speak of, something consistent in all the Soviet beer I've tried. I don't think we share the same understanding of exactly what hops are.

Later, back in my Leningrad room, I sat around the table drinking still more beer. It was almost identical to that in the Moscow beer bar but even grittier and saltier. I found myself explaining that all beer was not like this and began to preach the joys of homebrew. My homebrew evangelism and ardor were readily absorbed by my dormitory roommates and it was at this point that we vowed to brew.

In the spring my sister and brother-in-law visited me in Leningrad and, to my considerable joy, remembered to bring a small quantity of malt extract and some hops. Several months earlier Sergey Lobachoff (historian and roommate) and I had vowed to brew at least one batch and discussed what ingredients we would need and how we could possibly find them. Unfortunately, the ingredient that seemed the hardest to find was the malt itself. We thought of doing an all-grain brew, but I had never done this and decided the simpler the better.

After my sister handed over the hops and malt, we committed ourselves to the brew and began to save bottles and look for equipment. The



in Leningrad

fermentation vessel itself was found, quite luckily, in Leningrad's main department store. It was a great wooden cask ideal for an open fermentation. The dorm was an excellent source of empty bottles, and we duly collected empty wine and Champagne bottles, including corks.

Water itself presented a bit of a problem in that Leningrad's water is considered undrinkable by most westerners—it is said to contain the parasite *giardia*. I solved this little problem by repeatedly boiling water in a small saucepan and adding it to a host of three-liter bottles where it would sit until the next day when we would be ready to brew.

We began bright and early by sticking to the fundamentals and keeping things as simple as possible. We seasoned the cask, then cleaned it along with our pot and a large spoon (which served as a spatula) with an evil little packet of a very strong chlorine compound. With everything set to go, we boiled the malt, water and boiling hops for 45 minutes before adding the finishing

hops for the last several minutes. This was added to the remaining water in the cask and left to sit, covered with a piece of plastic. God knows what the specific gravity was.

The next week we bottled and although everything seemed to go smoothly,

I was a bit suspicious of whether our caps would hold. We used the original plastic corks and held them in place with packing tape and fishing line. Corn sugar is not to be found in Leningrad, but because I still had a ration coupon for sugar, we conditioned the old way by adding ordinary cane sugar to each bottle. The fermented mixture was poured directly into the bottles with the aid of

funnel, and everything went surprisingly well.

Over the next several weeks I would periodically be jolted awake at night by the sound of exploding bottles and popping corks. Slowly the corks on all the bottles were rising and this set my nerves on edge thinking the whole batch would be lost. I resecured the fishing line and waited. I think five or so bottles in all were lost, and I'm not sure whether to blame the crude cane sugar or the makeshift sealing. After the bottles calmed down a bit we cleaned them up and attached our label. The beer's name, *Chernaya Olkhovaya* (Black Alder), came from Alder Street, where I lived.

My friends threw me a great send-off party where we finally had the chance to try the beer. The conditioning was perfect. Hey—everything was perfect and all the beer was gone in almost a matter of minutes. Homebrew put the Soviet beer clearly in its place and I heard some people mutter, quite correctly, that Soviet beer wasn't really beer at all. It was a fitting end to an unforgettable year, and I know that some Soviet zymurgists were born in the process.



M. TODD BRESLOW

Todd Breslow has lived and traveled throughout the Soviet Union and has been an avid homebrewer since 1988. He is currently working with Philadelphia's Soviet refugee population as an employment counselor.

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The New Brewer

THE MAGAZINE FOR MICRO AND PUB-BREWERS

FOR THE BEGINNER

ALBERTA RAGER

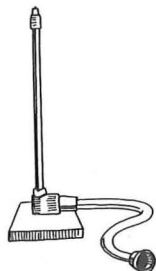
Brewing Gadgets

There are always a number of acceptable ways to accomplish a task. Brewing beer is certainly no exception. Sometimes it's the gadgets or the little things that really make a difference—simplifying the process, improving quality and/or consistency. The following is a review of some of the commercial gadgets that are relatively inexpensive and available at most quality homebrew supply shops.

Cleaning

One of the most time-consuming tasks for the brewer is rinsing bottles and carboys. Because of the importance of cleanliness when brewing, anything that can make this task easier and more efficient is worth investigating.

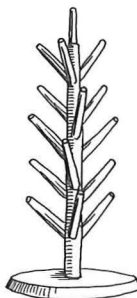
Ken's jet carboy and bottle washer is a brass device that attaches to a faucet. It cleans and rinses bottles and carboys by shooting water into the bottle. This is one of the biggest timesavers we have found.



Brushes can help clean those hard-to-reach places. Airlock brushes are very small and fit inside all parts of a three-piece air lock. Carboy brushes are long and curved to clean the neck, shoulders and bottom of a carboy. Straight brushes in different

widths are available for cleaning bottles and gallon jugs. If purchasing a bottle brush, be sure it will fit into the neck as some wine bottle brushes are too big (baby bottle brushes are not long enough to reach the bottom).

Bottle drainers are a tree arrangement that hold bottles upside down for draining after rinsing. They are available in 45-bottle and 90-bottle arrangements. You will have no more soggy cases or falling bottle arrangements in the sink or on the counter if you use a bottle drainer.



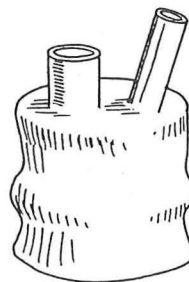
Racking

Racking is the term for siphoning or transferring the beer or wort from one vessel to another. This is the time when beer is especially vulnerable to contamination. Following is some equipment that may minimize potential problems.

A siphon hose has a tendency to swirl and curl, disturbing the sediment. These problems can be minimized by attaching the siphon hose to rigid plastic tube called a racking tube. Racking tubes are available either straight or curved (I prefer the curved). The siphon hose attaches to one end and the other has an

inlet or cap that allows the siphon to draw above the sediment while the tube rests on the bottom of the fermenter. The exact position of the racking tube can be controlled by the use of a carboy or bucket clip. Carboy and bucket clips have a groove on one side to hold the racking tube firmly in place by hooking over the lip of the carboy or bucket.

Carboy universal caps, a plastic cap that fits securely on the neck of the carboy, have a number of uses. The carboy universal cap has a center and off-center stem, each with a removable cap. An airlock



Illustrations by Scott Krauer



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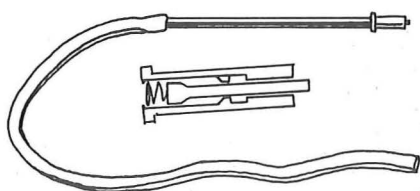
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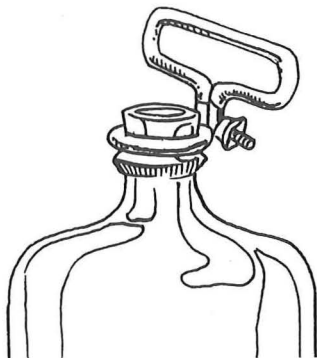
will fit into the center stem so the carboy universal cap can be used in place of a rubber stopper to secure the airlock. (Note: An airtight seal can only be obtained if using a carboy with a lip, not with screw-top water bottles.) A racking tube with a removable tip will fit through the center stem, and can be used during racking or bottling to secure the racking tube. After the racking tube is secured, the siphon can be started by blowing into the second stem, forcing the flow to begin and eliminating the possibility of introducing bacteria by sucking on the hose.

A siphon shut-off or hose clamp can be used to restrict or stop the flow of wort or beer through the siphon hose. They help take the mess out of the bottling process. Available in two sizes, each of which will hold a 5/16-inch inside diameter siphon hose, the shut-off or clamp crimps the hose preventing the liquid from flowing without losing the siphon.

Bottling is always a fun time, moving the hose from bottle to bottle



hoping to get each one full enough without overfilling. Two items come to mind that may help: the bottle filler and the bottling bucket. The bottle filler is a rigid plastic tube with a spring loaded or pressure shut-off valve on one end. The other end attaches to a siphon hose. When pushed to the bottom of the bottle, the beer will flow. When the bottle is full, lifting the tube stops the flow. A perfect head space will result when the bottle filler is removed. A bottling bucket is a food-grade plastic bucket with a spigot to which a siphon hose is attached. A bottle filler or hose clamp may be attached to the siphon hose giving you two levels of flow control.



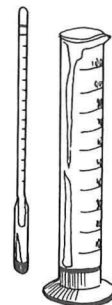
Lifting and carrying a carboy, especially when full, can be quite difficult. A plastic-coated steel handle

can be attached to the neck of the carboy to make this task easier.

Brewing Aids

The following items are not related to transferring or cleaning, but can help you understand and/or have more control over your brew.

A hydrometer measures the amount of dissolved solids, most of which are sugars, present in the wort. Most hydrometers have specific gravity, brix and potential alcohol scales. Readings taken before fermentation tell the amount of fermentables in the wort.



Later readings tell when the beer is finished fermenting and ready to bottle. The specific gravity of the finished beer, the terminal gravity, should be 1/4 to 1/3 that of the original gravity. Comparing the terminal gravity to the original gravity will allow you to calculate the alcohol content of your beer. Using a hydrometer test jar—a tall, narrow plastic or glass cylinder that holds the sample to be tested, will make reading the hydrometer much easier.

There are times in brewing when it is important to know the temperature of the wort or beer. This is particularly true when taking hydrometer readings or pitching yeast. A floating thermometer is the most efficient means of taking temperature readings.

These items are available from most homebrew shops and are relatively inexpensive. They can help take the guesswork and inconvenience out of brewing. It's a well-known fact that brewers possessing all of this equipment have more time to relax and have a homebrew.



Alberta Rager, one of the managing partners of Bacchus & Barleycorn Ltd. in Merriam, Kan., has conducted homebrew seminars for four years.

For more information on beginning brewing see the "Free from the AHA" ad on the inside back mailing cover or call (303) 447-0816.

WINNERS CIRCLE

DAN FINK

Summer has come and gone. Beer reserves, carefully squirreled away by homebrewers for the hot weather, are nearly dry. It's brewing season again! If you'll be out searching the woods for a trophy homebrew to mount on the wall, try out these recipes. Each took a prize in the 1990 National Homebrew Competition. In addition, Jim Fitzgerald's helles bock beat out over 30 other entries to win the 1991 Bock is Best club competition.

Be sure to watch your mailbox for the 1991 Special Issue, dedicated to in-depth analysis of all the beer styles plus the first-place winning recipes from the 1991 Competition in June.

BARLEY WINE

Second Place
Norman Dickenson
Santa Rosa, California
"Bip Bam Hot Damn"

Ingredients for 5 gallons

- 11 pounds two-row Klages malt
 - 5 pounds light dry malt extract
 - 2 pounds Munich malt
 - 12 ounces dark molasses
 - 2 3/4 ounces chocolate malt
 - 1 ounce Nugget hops (60 minutes)
 - 3/4 ounce Cluster hops (60 minutes)
 - 1 ounce Nugget hops (35 minutes)
 - 1/2 ounce Styrian Goldings hops (35 minutes)
 - 3/4 ounce Styrian Goldings hops (20 minutes)
 - 1/2 ounce Cascade hops (10 minutes)
 - 1/2 ounce Styrian Goldings hops (10 minutes)
 - 1/2 ounce Hallertauer hops (dry hop)
 - 3 teaspoons gypsum
 - 1/4 teaspoon Epsom salts
 - Red Star dry Champagne yeast
 - 1 1/2 cups corn sugar to prime
- Original specific gravity: 1.093
 - Terminal specific gravity: 1.034
 - Boiling time: 60 minutes
 - Primary fermentation: eight days at 57 degrees F (14 degrees C) in glass
 - Secondary fermentation: 14 days at 57 degrees F (14 degrees C) in glass
 - Age when judged (since bottling): four months



Brewer's specifics

Mashed all grains at 156 degrees F (69 degrees C) for 60 minutes.

Judges' comments

"Sweet malty aroma with just a touch of dark roast grain. Full body, big, nay, huge! Big, malty clean and very drinkable. A winner."

"Good beer overall. Nice brewing. More hop aroma needed, and some malt body. Very well made."

"Very nice looking beer. Too sweet, not enough hops for balance."

BELGIAN-STYLE SPECIALTY

Second Place
Robert Burko
Milwaukee,
Wisconsin
"Cream City Abbey
Ale"



Illustrations by Martin Hess

Ingredients for 5 gallons

- 7 pounds two-row malt
 - 3 pounds Munich malt
 - 3/4 ounce chocolate malt
 - 1/2 pound brown sugar
 - 5 ounces molasses
 - 1 1/2 ounces Saaz hops (60 minutes)
 - 1/2 ounce Willamette hops (1 minute)
 - Chimay liquid yeast culture
 - 3/4 cup dextrose to prime
- Original specific gravity: 1.063
 - Terminal specific gravity: 1.015
 - Boiling time: 60 minutes
 - Primary fermentation: 14 days at 68 degrees F (20 degrees C) in glass
 - Age when judged (since bottling): five months

Brewer's specifics

Mashed-in with 13 quarts of water at 135 degrees F (57 degrees C). Rest one-half hour at 124 degrees F (51 degrees C). Mashed all grains for one hour at 155 degrees F (68 degrees C), then raised to 168 degrees F (75.5 degrees C) for five minutes. Sparged with 5.5 gallons of pH 5.7 water at 168 degrees F (75.5 degrees F).

Judges' comments

"Malty/phenolic aroma—appropriate for style. Phenolic taste up front and dry finish. Middle of the road

1991 BOCK IS BEST CLUB COMPETITION WINNER

Jim Fitzgerald
Randolph, Massachusetts
Representing the Boston Wort Processors
"Helles Bock"

Ingredients for 5 gallons

- 5 pounds Klages two-row pale malt
- 2 pounds Munton and Fison two-row pale malt
- 2 pounds Munich malt
- 1/2 pound crystal malt
- 1/2 pound Cara-Pils malt
- 3 1/3 pounds Munton and Fison light malt extract syrup
- 1/4 pound Munton and Fison light dry malt extract
- 1 ounce Tettnanger hops (60 minutes)
- 1 ounce Hallertauer hops (50 minutes)
- 1 ounce Hallertauer hops (40 minutes)
- 1/2 ounce Tettnanger hops (30 minutes)
- 1/2 ounce Tettnanger hops (15 minutes)
- 1/2 ounce Saaz hops (two minutes)
- Wyeast No. 2206 liquid yeast
- 1 pint original wort to prime

- Original specific gravity: 1.077

- Terminal specific gravity: 1.020
- Boiling time: 70 minutes
- Primary fermentation: three weeks at 55 degrees F (13 degrees C) in glass
- Secondary fermentation: two weeks at 55 degrees F (13 degrees C) in glass
- Age when judged (since bottling): two and a half months



Brewer's specifics

Mashed grains in 10 quarts water at 128 degrees F (53.5 degrees C) for 30 minutes. Mashed at 158 degrees F (70 degrees C) for 60 minutes. Sparged with 180-degree-F (82-degree-C) water to a volume of 6 gallons.

Judges' comments

"Malty aroma with hoppy and floral accents. Color on dark side. Very sweet, almost cloying. Body good, a bit too much unfermentable sugar."

"Very nice maltiness, fruitiness detracts, noticed a slight problem in aftertaste—oxidation, maybe?"

"Warming, good alcohol. Grainy finish. Balance OK, CO₂ a bit high. Sweet."

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body—like a Chimay. Well done. I like this one.”

“Malty/fruit balance very nice in aroma. A hint of spice. Nice color, a bit cloudy but that’s normal. Nice balance in taste. Clove and fruit show but don’t overpower. Very nice beer—reminds me of a Chimay Red. Good effort.”

“Really wonderful typically Belgian style. Not too alcoholic. Great balance between esters and subtle, delicate lactic sourness.”

SCOTCH ALE

Second Place Kelly Robinson Ceres, California “Fifty-six Pound Ale”

Ingredients for 5 gallons

- 13 pounds pale ale malt
- 3 pounds Alexander’s light malt extract
- 1/2 pound crystal malt
- 1/2 pound toasted pale malt
- 5 ounces Munich malt
- 4 ounces black patent malt
- 1 pound brown sugar
- 1 1/2 ounces Willamette hops (60 minutes)
- 1/4 ounce Fuggles hops (60 minutes)
- 1/2 ounce Willamette hops (30 minutes)
- 3/4 ounce Northern Brewer hops (30 minutes)
- 1/2 ounce Perle hops (dry hop)
- 1/2 ounce Mount Hood hops (dry hop)
- Wyeast No. 1098 liquid yeast in 3-cup starter

- Original specific gravity: 1.092
- Terminal specific gravity: 1.025
- Boiling time: 135 minutes
- Primary fermentation: seven days at 65 degrees F (18.5 degrees C) in glass
- Secondary fermentation: three and one-half weeks at 50 degrees F (10 degrees C) in glass
- Age when judged (since bottling): five months

Brewer’s specifics

Toasted 1/2 pound of pale malt at 375 degrees F (190 degrees C) for 10 minutes. Mashed all grains 90 minutes at 149 degrees F (65 degrees C). Sparged with 4 gallons of 170-degree-F (76.5-degree-C) water.

Judges’ comments

“Very buttery, almost too much for style. Nice color. Exceptionally sweet, almost cloying. Very high alcohol. This is really one to sip, but the candylike sweetness is off-putting.”

“Malty nose. Nice color, clear, fine head retention. Chewy, sherrylike finish, but balanced well. A bit phenolic from high alcohol. Well-done, powerful beer, but is it too big?”

“Soft, malty sweet and strawberrylike estery aroma—inviting hops in the background. Body blew my kilt up! A



brew any true Celt or Scot would take the high road or the low road to sip on. Fine effort!”

STOUT

Second place David Hammaker Roaring Spring, Pennsylvania “Imperial Stout”



Ingredients for 5 gallons

- 6 pounds William’s English dark malt extract
- 6 pounds William’s Australian dark malt extract
- 2 1/4 pounds rice malt extract
- 1 2/3 pounds dark American classic malt extract
- 2 pounds crystal malt
- 11 ounces black patent malt
- 9 ounces roasted barley
- 9 ounces chocolate malt
- 1 ounce Green Bullet hops (45 minutes)
- 1 ounce Northern Brewer hops (45 minutes)
- 1 ounce Pride of Ringwood hops (45 minutes)
- 1 ounce Chinook hops (45 minutes)
- 1 ounce Mount Hood hops (15 minutes)
- 1 ounce Cascade hops (15 minutes)
- 3/4 ounce Mount Hood hops (steep at end of boil)
- 3/4 ounce Cascade hops (steep)
- 1/2 ounce English East Kent Golding hops (steep)
- 2 teaspoons gypsum



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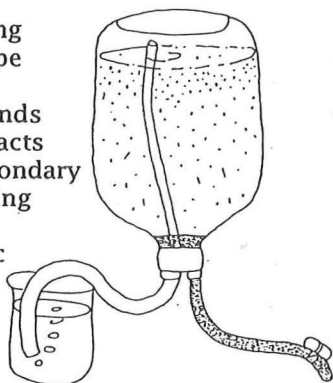
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K-1 dry wine yeast
3/4 cup corn sugar to prime

- Original specific gravity: 1.120
- Terminal specific gravity: 1.050
- Boiling time: 45 minutes
- Primary fermentation: two days at 60 degrees F (15.5 degrees C) in plastic
- Secondary fermentation: four months at 60 degrees F (15.5 degrees C) in glass
- Age when judged (since bottling): four months

Judges' comments

"Needs more carbonation to hold head a little more. Big, full flavor. Slight oxidation. Great body. Excellent—a fine example of imperial stout."

"Very full, lacking nothing except a little condition. Don't drink too many of these!"

"Great sweet aroma. Little head retention. Great full body. Very rich—the Czarists would love it!"

RAUCH BEER

Second place

Ralph Bucca

Huntingtown, Maryland

"Barbeque Rauch"



Ingredients for 2.5 gallons

- 4 pounds Klages malt
- 1 pound Cara-Pils malt
- 1/2 pound crystal malt
- 1/4 pound black patent malt
- 2 ounces Hallertauer hops (60 minutes)
- 1 ounce Kent Goldings hops (60 minutes)
- 1/2 pound corn sugar
- 3 tablespoons Wright's liquid smoke
- yeast sediment from Angelica ale
- 2.5 ounces corn sugar to prime

- Original specific gravity: 1.040
- Terminal specific gravity: 1.005
- Boiling time: 60 minutes
- Primary fermentation: one week at 65 degrees F (18.5 degrees C) in glass
- Secondary fermentation: one week at 65 degrees F (18.5 degrees C) in glass
- Age when judged (since bottling): two months

Brewer's specifics

Mashed all grains for 1 1/2 hours at 145 degrees F (62.5 degrees F). Sparged with 2 gallons boiling water. Smoke added at beginning of boil.

Judges' comments

"Too dark for class. Head excessive. More of a smoked porter than a Bamberg Anheuser-Busch."

"Very subtle smoke aroma. A little dark and full bodied for category. Smoke comes through more in the mouth than in the nose. Very drinkable."

"A good, clean balanced beer. A little bit too thick for the classic rauchbier style. Good beer!"



DEAR PROFESSOR

PROFESSOR SURFEIT

Saké for Saké Sake

Dear Professor,

An interest in saké was what got me involved in homebrewing over a year ago. At that time I read the *Complete Joy of Home Brewing* and joined the AHA. Since then I have brewed 12 different beers but none of them was saké. I have been trying to find a recipe for saké that I might be able to homebrew, but I've had no success in finding one. Most rice wine recipes I've found say the recipe is not a true saké but a raisin wine. The local brewing supply store, bookstores, public libraries and university library have yielded very little detailed information.

I have learned that saké is not a wine but a Japanese beer. Koji has been mentioned several times but in different contexts. So I'm not sure if it is just steamed rice or if it is a mold (*Aspergillus oryzae*) or if it is a combination of both. Another bit of information was that the finest saké made in the U.S.A. is made by the Kimoto Brewing Co. in Berthoud, Colo.

One interesting bit of legend says that the rice used to brew saké should be chewed by virgins before being used. This may be the reason I can't find a very detailed account of this brewing process.

So I turn to you and your resources. What is fact and what is fiction?

Do you have detailed recipes, homebrew recipes or information you can send to me? Are there U.S. saké breweries? What is and where can I get koji? Are there any homebrew clubs or organizations that can give

me more information about saké? Have you written articles about saké that I can get copies of? If not it seems like a great subject for an article.

Thank you for your time,
John Black
Eaton Rapids, Michigan

Dear John,

Corn silk wine from Oaxaca? Tuak palm toddy from the Celebes? Chong from Tibet? Japanese saké? Wanna know something about them or where to go to find out? We got the answers.

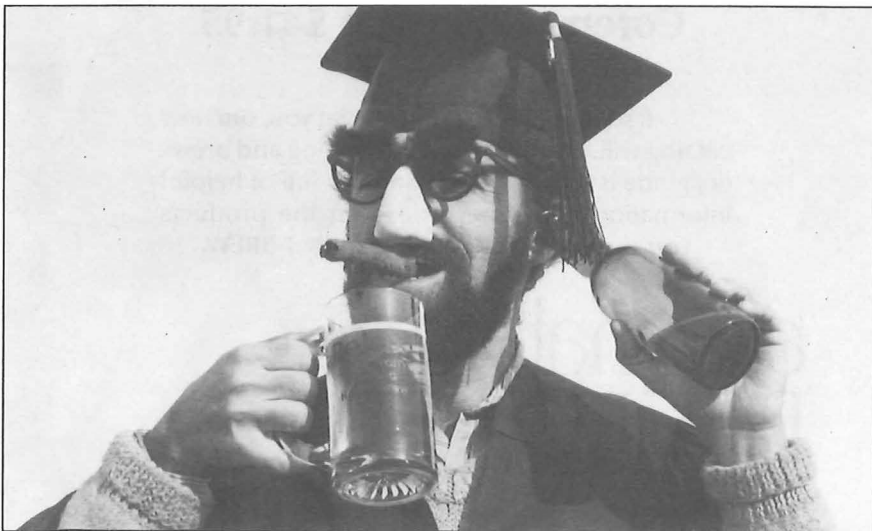
The Fall and Winter 1982 issues of *zymurgy* (Vol. 5, No. 3 and 4) featured a two-part article on making saké written by Fred Eckhardt. The same articles also appear in *Best of Beer and Brewing*, Vol. 1-5. These are excellent resources and if you'd like to contact Fred his address is PO Box 546, Portland, OR 97207.

Saké has the strength of wine, but since it is made with a grain, one might consider it a beer. But it contains no malt or hops and it undergoes some unusual processing and fermentation, all natural.

Koji is available through several homebrew shops, in particular I recommend Great Fermentations of Marin or Santa Rosa, both of which know about making saké and offer ingredients and enzymes to make it. Their ads can be seen in the pages of *zymurgy*.

Alas, poor Kimoto. They were making brown rice saké using natural techniques. A good enough product but difficult to market. It went out of business several years ago.

A pinch between your virgin's cheeks and gums? Well it'd work since your mouth has starch-degrading enzymes. I'm sure it was done to some extent somewhere in the hills of Ja-



Professor Surfelt, Hb.D., Wurryphree, Colo.

pan. But modern saké makers find it a lot easier to forego the virgin chew method.

Pursue these resources and I guarantee you will learn how to make saké at home.

*For God's saké,
The Professor, Hb.D.*

Mini Lager Tanks

Dear Professor,

I'm an all-grain lager brewer and a fairly dedicated adherent of the

Reinheitsgebot. Having heretofore followed the homebrewer's convention of a secondary "lagering" in glass, believing that it simulated the big brewery's practice, I was somewhat disconcerted to read (in Dave Miller's *Complete Handbook of Home Brewing*) that in the breweries this process occurs under pressure, so not only is the beer aged, it's also carbonated. Miller suggests bottling after giving the beer a five-or-so day rest, allowing your bottles to serve as little lagering tanks.

I'd like to go Miller one better by employing a pair of old quarter-barrel kegs as lagering tanks. I've acquired bungs for the large holes. Into the smaller ones I figure I can fit a pressure gauge along with some sort of device for regulating the pressure. At bottling time I would be able to use one of the CO₂ counterpressure devices to get fully conditioned, sediment-free brew.

I'd appreciate any comments you might care to make about my scheme, especially as to a mechanism for regulating the pressure at the keg/lagering tank and an idea of just what that pressure should be. That's critical. Thanks in advance for all you help.

Yours truly,
Steve Niedenfuer
Saint Joseph, Minnesota

Dear Steve,

Your scheme is fundamentally a good one. Though your best bet is to use Cornelius soda tanks for lagering and pressurizing as there are fixtures, pressure gauges and other accessories that are conveniently available and fit your purposes perfectly. Refer to Dan Fink's article, "Counterpressure Transfer" in *zymurgy* Summer 1991 (Vol. 14, No. 2) for some insight.

Your pressure depends on the style of beer you are brewing and also the temperature of the brew. Byron Burch discusses this in his 1990 AHA Conference talk in *Beer and Brewing*, Vol. 10. The book also has a pressure/temperature chart that you will find useful.

Yes, tank you,
The Professor, Hb.D.

Fermentation from Hell

Dear Professor,

On a fine October day, fellow BURPer (Brewers United for Real Potables homebrew club in Washington, D.C.) Bill Ridgely and I went to the Massanutten Mountain area of Virginia for some mountain cycling. On our drive into a campsite we noticed several large patches of prickly pear cactus along the roadside with their fruit ready for harvest. On our way out of the mountains we stopped and picked about 10 pounds of the fruit to make prickly pear mead.

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We each took about five pounds of prickly pears home to make our mead. I ran the pears through a meat grinder, then added some raisins, honey, water and yeast and placed it all in a four-gallon bucket with a plastic sheet covering it. That's when all hell began to break loose.

I had about two gallons of material in a four-gallon bucket, usually sufficient space for even the most vigorous fermentation. It first started fermenting with an inch or two of foam, quite normal. However, the next day it foamed out of the bucket and onto the floor. I warned Bill, who had not yet started his, to be prepared for a big mess. It continued to foam over for about a week. I even tied a large trash bag over the bucket, but that did not slow it down. So I set it outside to minimize the mess. Bill had the same results, and fearing for his life, tossed out his mead from hell.

Meanwhile, my mead continued to foam on. The strangest thing about this was its consistency. It was basically one large mass of gelatinous slime and reminded me of the blob from an ancient horror film. The cool weather finally slowed it down, so I brought it back into my basement and transferred it into a two-and-one-half gallon jug. It was still foaming through the airlock, but not as much. About 10 days later I attempted to put it through a wine press to extract something to ferment. It was still in the blob form and slid through the sides of the press into a waiting bucket below, defying pressing.

I finally gave up and hauled the bucket of prickly pear slime mead to my garden. I tossed it on a pile of recent remnants of fermentations; namely, pressed grape skins, mashed-out barley malt and spent hops. It landed with a loud plop. I then ran back to the house and quickly rinsed out the bucket, press and jug of that awful slime. The next day I went to the garden to see if it had moved. All that was left was a shiny slime residue and several cactus seeds. Bill intends to go back to that cactus patch next year and try again, using different techniques. I wish him well. Warning: This is a true story, it could happen to you!

Ralph Bucca
Huntington, Maryland

Dear Ralph old pal,

I can relate. My colleague Charlie Papazian tells a similar story in his mead adventures. In the fall of 1990 he brewed his umpteenth batch of prickly pear mead and experimented by using more than the usual amount of prickly pears and not boiling the pulp. The resulting consistency was similar to seal's snot. But he is brewing it and continues to ferment it in his basement. He plans to blend it with a batch of traditional unflavored mead that turned out extremely dry and hotly alcoholic. He anticipates a

blend that will marry well.

The moral: Boil that pulp and follow the recipes that have worked in the past.

*Snot funny,
The Professor, Hb.D.*

Puckered and Bitter

Dear Professor,

I'm all puckered up and I don't like it.

It's been about a year and a half since I started brewing and reading your magazine (both with great enjoyment).

THE TECHNICAL SIDE OF

COOPERS

HOMEBREW BEER KITS

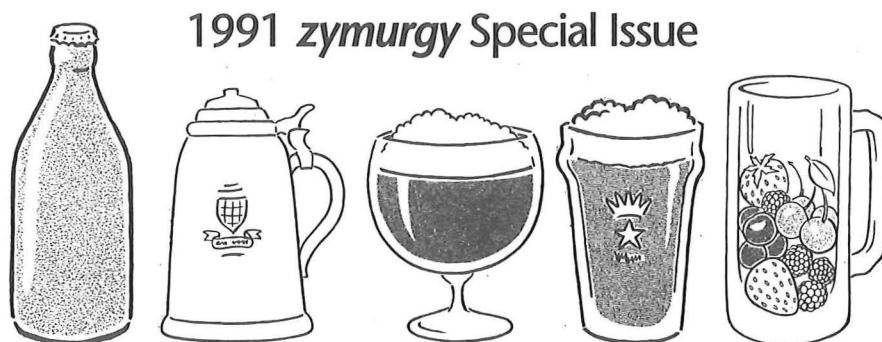
*What every homebrewer should know
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| ALE: | Target | Control Limits |
|-----------------|---------------------------|-----------------------|
| Solids | 80.2° Brix | (80.0-80.4) |
| Bitterness | 560 EBU | (530-590) |
| Colour | 240° EBC | (220-260) |
| pH value | 5.20 | (5.10-5.30) |
| HBU* | 13.0 per can; 3.5 per lb | |
| DRAUGHT: | | |
| Solids | 80.2° Brix | (80.0-80.4) |
| Bitterness | 410 EBU | (380-440) |
| Colour | 150° EBC | (130-170) |
| pH value | 5.35 | (5.25-5.45) |
| HBU* | 7.75 per can; 2.1 per lb | |
| LAGER: | | |
| Solids | 80.2° Brix | (80.0-80.4) |
| Bitterness | 410 EBU | (380-440) |
| Colour | 110° EBC | (90-130) |
| pH value | 5.35 | (5.25-5.45) |
| HBU* | 7.75 per can; 2.1 per lb | |
| STOUT: | | |
| Solids | 80.2° Brix | (80.0-80.4) |
| Bitterness | 650 EBU | (620-680) |
| Colour | 2200° EBC | (2000-2400) |
| pH value | 5.00 | (4.80-5.20) |
| HBU* | 15.75 per can; 4.2 per lb | |
| BITTER: | | |
| Solids | 80.2° Brix | (80.0-80.4) |
| Bitterness | 480 EBU | (450-510) |
| Colour | 400° EBC | (380-420) |
| pH value | 5.25 | (5.15-5.35) |
| HBU* | 14.5 per can; 3.9 per lb | |

*"Homebrew" bittering units", calculated from the weight of hops in ounces multiplied by the % α -acids of the hops.

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With each new batch it seems like I'm getting closer to that perfect brew. I get a nice malty aroma, a clean taste, just a hint of hops and then whammo, this astringent after-taste. It's driving me nuts.

Mostly I do extract ale brews with various amount of grain adjuncts and hop pellets. After two to three days, I rack to a secondary and then bottle within two weeks.

I'm trying to relax but I'm so puck-

ered up it's hard to drink a homebrew. I'm desperate, so no shuck and jive. What can it be?

A proud backdoor brewer,
Rick Pauly
Charlottesville, Virginia

Dear Rick,

I'm glad you sent a bottle of beer for me to taste. What I surmise is that the astringent pucker you refer to seems to be nothing more than a bad case of

overdosing with hops. Mostly. Your beer is very bitter.

Yes, there is some astringency. When steeping your grains, don't steep above 150 degrees F (65.5 degrees C). That will help.

But it's mostly an intense lingering bitterness you have in your beer. If your water is very hard or high in carbonate or bicarbonate this could also contribute to the bitterness and astringency significantly.

Sincerely,
The Professor, Hb.D.

Recycling Chimay Bottles

Dear Professor,

Being a die-hard fanatical Chimay ale lover, I've always admired the large 25.4 fluid ounce bottles that hold this fine ale. If only I could reuse these beautiful bottles for my equally fine homebrew. Alas, a suitable closure could not be found. Plastic Champagne stoppers are too small and standard caps won't work. Then one day, while I was rinsing out some Grolsch bottles, it hit me! Why not use the ceramic-top stopper from the Grolsch bottle? I removed the stopper and at my next bottling session filled a Chimay bottle, placed the stopper (with gasket) on, and wired it down with a Champagne wire hood. After a few weeks went by, I anxiously chilled the bottle and opened it. Voilà! The mead I had bottled had the carbonation level of a fine Champagne. It works!

In case you are wondering what to do the the Grolsch bottles after you've removed the stoppers, the aforementioned Champagne stoppers fit on the Grolsch bottles quite nicely.

Chimay, she will,
Mark Richmond
Member of DRAFT, Dayton Ohio

P.S. This procedure works on Liefmans kriel bottles as well.

Dear Mark,

Great! Thanks for the tip on the top. I'm tickled red to pass the discovery onto homebrewers throughout the lands. Keep on brewin'.

She may not,
The Professor, Hb.D

THE BEST FROM KITS

KURT DENKE



visited the House of Primates at the local zoo the other day, reading up on genetics. It seems that humans and chimpanzees share some 99 percent of their genetic composition. Just think—only one percent of difference in the “recipe,” if you will, accounts for the difference between tree-swinging contentedness and civilized angst. I know which one I’d pick.

The same is true of beer. A large part of the recipe for every beer is about the same as for every other beer; water and relatively neutral-flavored pale-toned malt make up most of what goes into the glass. Other ingredients make up a very small proportion of the total mass of the beer, but those ingredients can account for profound differences in flavor and appearance between beers.

The significance of this “one percent principle” to beer kits is that the addition of some of these minor ingredients, principally specialty grains and hops, can utterly transform a beer kit into a completely new and special zymological creation. We don’t even have to limit ourselves to making beer of the sort pictured on the kit label. If you feel like brewing a gorilla-style beer and all you’ve got in the cupboard is a can of Munton & Fison howler monkey beer kit, don’t despair!

With a few simple recipe modifications, you’ll have a knuckle-walking, chest-beating, bluff-charging beer on your hands in no time. By all means, go ape.

Beer kits, far from being an end in themselves, offer us a huge range of simple “base” ingredients on which we can superimpose any combination of other ingredients and processes to produce the beer we want. The subtle background flavor tones that different extracts contribute will enrich the variety of your brewing.

And remember—inside every monkey beer there’s a gorilla beer yearning to get out.



Gregor Samsa Porter

John Bull recently released a new “premium” line of four-pound homebrew kits, including the traditional bitter used here. My experience generally has been that kits promoted as premium products usually are reasonably full-bodied and well-hopped, and so this new extract seemed like a good jumping-off point for a batch of porter. Because this beer began its life in a malt extract plant as a bitter but is now a porter, I named it after the lead character in Kafka’s “The Metamorphosis,” who awakens one morning to discover that he has turned into a very large beetle. The change from bitter to porter, I’m happy to report, was less traumatic and more rewarding than Mr. Samsa’s experience.

Ingredients for 5 gallons:

- 8 pounds (two cans) John Bull Premium Traditional Bitter kit
- 1 pound crystal malt
- 1/2 pound black malt
- 1/2 pound chocolate malt
- 1 1/2 ounces Northern Brewer hops (bittering)
- 1 1/2 ounces Northern Brewer hops (finishing)
- ale yeast

- OG: 1.060
- FG: 1.020

The grain was cracked and steeped in water at 150 degrees F (65.5 degrees C) for 15 minutes, then strained out. The kit and bittering hops were added and the whole shebang was boiled for one hour. The

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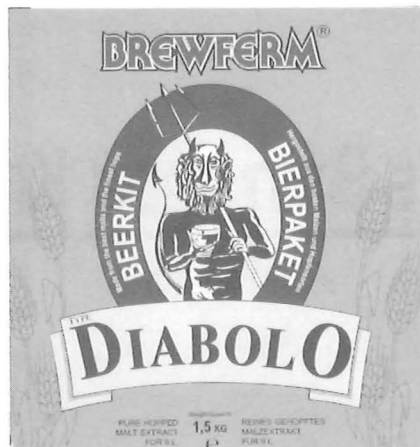
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finishing hops were added at the end of the boil.

The beer came out with a deep brown-black color and a roasty-grainy aroma. It has a nice sharp bitterness, medium body and a bit of malty sweetness that adds a touch of gentleness to this otherwise rather assertive beer.



Brewferm Diabolo

Ah, those Belgians. Strange land, strange language, strange beer—and now, strange beer kits. Brewferm extracts are made in Belgium and the product line includes some of those odd beer styles your friends have wrinkled up their noses at. Person-

ally, I have always been amazed at how many beers in Belgium are named after demons of the netherworld. Perhaps it's because the Belgians are so close to the Netherlands.

Anyhow, Brewferm Diabolo caught my eye because of the handsome picture of Satan on the front, looking every bit like the cowardly lion with a pitchfork and a beer glass. I turned off all the lights, erected a temple to evil in my kitchen and brewed away. Note: if you place candles at the points of your pentagram, try to brew outside the altar area. It's too easy to extinguish one with a boil over or knock one over when you're negotiating your way to the sacrificial site with a hot pot of wort.

Ingredients for 5 gallons:

- 6.6 pounds (2 cans) Brewferm Diabolo kit
- 2 pounds light dry malt extract
- 1 ounce Northern Brewer hops (finishing)
- ale yeast

- OG: 1.060
- FG: 1.019

The can calls for a nine-liter batch using one can of extract and a pound of sugar, but I substituted light plain extract for the sugar and scaled the recipe up to five gallons. The wort was boiled for 20 minutes and the finishing hops were added at the end of the boil.

This is one of the most interesting pale kit beers I have ever tried—gentle and subtle, yet flavorful and intriguing. It has a deep gold color, perhaps a shade darker than the familiar commercial beer Duvel, and a subtle malty and honeylike aroma. The bitterness is very gentle and the body is medium with a moderate malty sweetness. Hmmm, hand me another.

Brewmaker India Pale Ale

Brewmaker is a relatively new name on the U.S. homebrew scene. Here's a relatively straightforward version of Brewmaker's India Pale Ale kit, with just a little boost in the hop category.

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Ingredients for 5 gallons:

- 3.3 pounds Brewmaker IPA kit
- 3.3 pounds light plain malt extract
- 1/3 ounce Hallertauer hops (bittering)
- 1 1/2 ounce Kent Golding hops (finishing)
- 1 1/2 ounce Kent Golding hops (dry-hopping)
- ale yeast

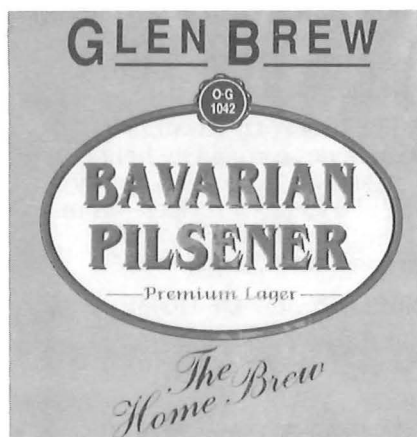
- OG: 1.048
- FG: 1.010

The extracts and bittering hops were boiled for one-half hour, and the finishing hops were added at the end of the boil. The dry hops were added after about three days in the fermenter.

This beer looks nice in the glass. However, the body is extremely thin, especially for an IPA. The finishing gravity suggests that something is wrong here, because in my experience 6.6 pounds of malt extract in five gallons will usually produce a finishing gravity of about 1.014 to 1.020. The exceptionally low gravity suggests an

excessively fermentable extract. Hop bitterness, like body, is conspicuously absent. This kit, sadly, does not live up to its designation as an India pale ale.

—Kurt Denke



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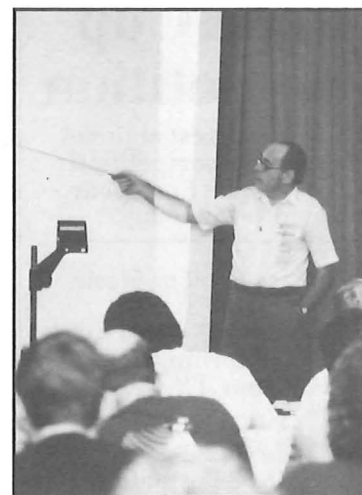
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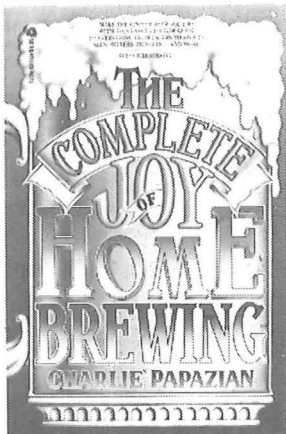
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ter and Irish stout versions. The kits are a new series from the Scottish company that require no additional corn sugar or malt extract—each contains seven pounds of malt extract syrup. We wanted perspectives on the kits from brewers of different experience levels, so Charlie Papazian and AHA Accountant Teresa Brackett

each brewed the Pilsener kit. (Charlie obviously is very experienced, while Teresa has about five batches under her belt.) I brewed the bitter kit and AHA-BJCP Administrator Karen Barela brewed the Irish stout. (I've been brewing for six years and Karen has made about three batches.) The stout is still bubbling away—we'll report on it later.

Teresa and Charlie followed directions on the label using the kit yeast. The instructions say to pour the contents of the can into the fermenter, add boiling water to dissolve the extract, then top up to five gallons with cold water and sprinkle on the yeast when the wort cools. Because it would be nearly impossible to pour extract syrup through a narrow carboy neck, the directions seem to assume the use of a plastic fermenter, though they never mention it specifically. If an unsuspecting beginner used a glass carboy for a primary, as is often done in the United States, the boiling water could crack the glass. No mention whatsoever is given to sanitation in the instructions, a very serious oversight.

I consider the instructions flawed in not calling for at least a 15-minute boil. Besides sterilizing the wort, boiling improves the clarity by coagulating proteins that would otherwise cause haze. Therefore I followed my

usual procedure of boiling for an hour, then steeping some finishing hops for two minutes. The isomerized hop extract in kits doesn't provide aroma, while finishing hops accomplish this easily. After sampling Teresa's brew, I decided to use Whitbread dry ale yeast rehydrated for an hour in warm water before pitching, a procedure not mentioned in the instructions.

The kit directions say the so-called "secret brewers yeast" included with the kit must be used or else the beer will be too sweet. This is the first I've heard of such a problem—indeed, the complaint I most often have with mass-market dry beer yeasts is that they attenuate *too* far, leaving a thin beer.

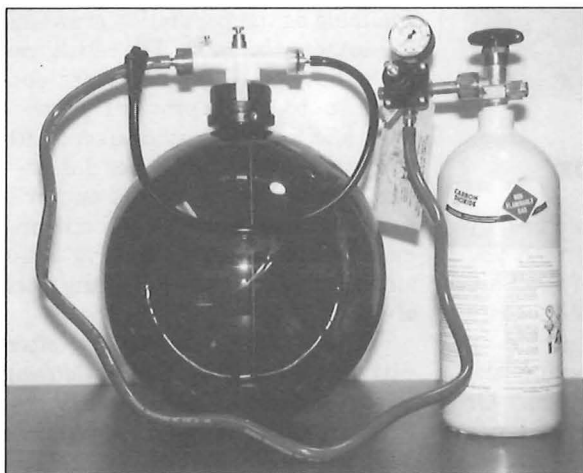
Ironically, the kit yeast may be what caused off-flavors in Charlie's and Teresa's beers! Both got banana, clove and phenolic esters, indicating a wild yeast infection. Charlie's was at least drinkable, as the temperature in his fermentation cellar was down around 60 degrees F (15.5 degrees C). Teresa's was fermented at about 75 degrees F (24 degrees C), and the off-flavors were strong, especially for a Pilsener. The body in both versions was about right for the style, and the hopping rates were fine. Both brews were somewhat hazy, a result of not boiling. The OG on Charlie's Pilsener was 1.042, the FG 1.002.

The bitter, on the other hand, had no trace of off-flavors thanks to the different yeast. It was nice and malty with a great medium body. A highly attenuating yeast like the one in the kit would have made it too thin. The hopping rate was a little low for my hophead tastes, but was quite balanced and in style. All in all, I'd rate the beer very good. The OG was 1.045, the FG 1.012.

These all-malt kits are a great improvement over sugar beer and the prospect of buying extra malt to add, though the instructions need revision to cover proper sanitation and boiling techniques. When proper procedures are used, these kits will make high-quality, flavorful beer, so I can recommend GlenBrew. But be sure to pick up a couple packets of a tried-and-true dry or liquid yeast at your homebrew retailer when you buy the kit.

—Dan Fink

REVIEWS



Batch-Latch Beer Ball Tapper System

Brown plastic beer balls have become a familiar sight these days. They come in 2.2 and 5.2 gallon sizes, and are generally thrown out after use. However, the Mark C. Fritz Co. recently has introduced the "Batch-Latch," which allows reuse of the balls for fermenting, storage and dispensing.

The big advantage of beer balls over standard soda keg and beer keg tap systems is cost. While soda kegs run \$25 to \$35 used and more than \$60 new, used beer balls are free for the taking and brand new ones are less than \$6. While not as durable as stainless steel, the beer balls are sturdy. My samples survived some rough treatment and bounced back into shape. If a full ball smacked into a sharp tool in your car as you drove around a corner, you might get a hole, but an empty ball is virtually impervious to damage.

To contain pressure, the Batch-

Latch has a standard pierce-through rubber cap with gas and liquid holes. The pierce cap is not reusable from batch to batch, though replacements are quite inexpensive. Plastic disks (included) that hold an airlock can be used in place of the cap if you ferment or lager in the ball. According to the manufacturer, the PET plastic in beer balls has negligible oxygen permeability. Beer balls

should be fine for extended lagering, but I did not have time to try that for this review.

Cleaning beer balls presents a few problems. A faucet or table mounted bottle washer is mandatory, because you can't completely fill and drain the balls. If you turn a full or nearly full ball upside down to drain, it will collapse. To sanitize, the company recommends sloshing a few cups of bleach solution inside for a few minutes, then rinsing in hot water from the bottle washer. A brush can be used, but if you scratch the ball's interior, you'll have to throw it out. Bacteria can live in such scratches and resist even pure bleach.

Three systems are available for tapping, a standard CO₂ gas tap device, a hand pump and the Edme tap. The standard tap has stainless-steel gas and liquid tubes, much like those in a soda keg. With this tap, a CO₂ tank and regulator are required. If you can't afford one, look into renting, because this tap is by far the best option for the system.

The inexpensive air-pump tap works well. It's a very low-cost option suitable to a party where all the beer is consumed within 24 hours of tapping. In practice, though, you'll be able to dispense a good deal of the beer under its own pressure (especially when using the 2.2-gallon ball) without ever pumping in air, depending on the beer's carbonation level. This makes a couple weeks of shelf life in the fridge possible.

The Edme tap is infamous among many homebrewers. It has a reputation for leaking both gas and beer, plus an amazing appetite for expensive little CO₂ cartridges. The Fritz Co. rebuilds, regaskets and lubricates each Edme tap before shipping, and the one I tried worked fine. Considering my (and other homebrewers') bad experiences with this device, though, it may not be long before it starts leaking. Spend the extra cash to rent or buy a CO₂ bottle and regulator; you won't regret it.

I tried all sorts of tricks with the beer balls and couldn't make them fail. I had slight leakage problems with one ball filled with highly carbonated mead, but followed the instructions for sealing and fixed the problem in less than five minutes. Injecting carbonation was no problem, and I had no trouble counterpressure bottling the injected beer, either. Counterpressure transfer worked well, too, both to another beer ball and to soda and Sanke kegs.

I noticed a rubber smell from the pierce-through caps. The company says the aroma will disappear during sanitizing, and I found that to be true. No off-aromas or flavors from the Batch-Latch were detectable in the

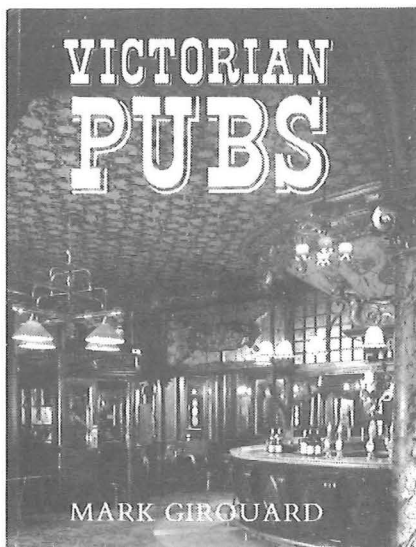
beers and meads I ran through the system. Try to keep the ball covered or in a box. While the brown plastic lets in very little light, your beer might go skunky if the ball is left in full sunlight.

The Batch-Latch does work, and I had no leakage problems in my tests. Only time will tell in the leakage department, but the design looks good and secure, having no gaskets to dry up and fail. The 2.2-gallon size is the real gem. It will fit in most refrigerators, and is very easy to handle.

I recommend the Batch-Latch as a startup system for someone who wants to get into kegging, but can't afford or find a soda keg system. If you later buy some steel kegs, they'll be interchangeable with the beer balls if you use the CO₂ gas tap, but not with the Edme tap. It's also a great way to add extra capacity to an existing steel keg system at very low cost.

I don't think five-gallon beer balls will replace soda kegs as the kegging system of choice for all homebrewers. The balls are harder to handle and store, are less durable and are more difficult to clean. But soda companies are quickly phasing out steel kegs in favor of bag-in-box systems. The Batch-Latch fills a definite need for a reasonably priced kegging system—and it sure beats washing all those bottles.

—Dan Fink



Victorian Pubs

Images from *Victorian Pubs*, by Mark Girouard, may stay with you for a lifetime. One wall of the Ship and Turtle in London, which was a glass tank where "turtles glided up and down, blandly surveying the clientele who were to eat them." Or the outside of The Salisbury, "ringed by immensely jolly black marble columns of elephantine size." Perhaps the 33 nude maidens holding up the walls of the Duke of Fife. Or the cut, frosted and bejeweled glass screen at the Elgin, glowing in the

afternoon sun.

If this were only a tour of these wonders, it would be enough. But it is much, much more. With the eye of a social and architectural historian, Girouard brings us the history of the pub in London, from the simple taverns of the 1820s to the glory of the Victorian pub in the 1890s. He tells us how the pubs evolved, who built and ran them, who drank in them and what they called for at the bar.

Girouard tells us how the temperance movement actually sped the development of the Victorian pub by decreasing the number of licenses available as the population grew and the economy boomed. The result was fewer but far larger and more successful pubs, able to provide the lower-class and middle-class drinkers with all the trappings of the upper classes—finely carved wood, frosted and brilliant cut-glass windows and mirrors, marble and mosaic, gleaming brass and ornate cast iron—all for the price of a pint.

The writing is never dry, often witty and engaging. In cataloging partnerships of pub architects, Girouard asks, "Why did they so often hunt in pairs?" And he notes of one firm, "Each of their pubs is noticeably different, an appetizing ragout of Norman Shaw and Ernest George—spiced up only in the case of Norman Shaw, for by the 1890s it was impossible to spice up Ernest George." Comparing the work of two others, he writes, "There is both a family likeness and a generation gap between the well-behaved gaiety of the one and the villainous gaiety of the other."

The focus is on London, but like CAMRA's *Classic Town Pubs*, *Victorian Pubs* makes a stop at the legendary Philharmonic in Liverpool, where the men's room continues to excite comment.

With 246 pages of text, 200 black-and-white photos and 16 color plates, extensive notes and an index, *Victorian Pubs* is a fabulous addition to any beer lover's library and a must for any aspiring publican.

—Kihm Winship

Victorian Pubs, by Mark Girouard, New Haven (Yale University Press, 1990; \$19.95 paperback, \$37.50 hardcover)

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WORLD OF WORDS

CHARLIE PAPA ZIAN

Roll Over, Mr. Rogers!



I've begun this article seven different times, seven different ways, sipping this brew between sighs of frustration. Frustration? Why frustration?

This brew I'm sipping is a coriander-flavored amber lager and it continues to defy a worthy description. This is my dilemma. I like it. It likes me. Yet I'm at a loss for words, but let me try.

A light copper-golden-amber reminiscent of the color of October. A mouth feel that is delicate. Not bitter but refreshing, oh so refreshing. A floral aroma and flavor of coriander; oh that coriander! Slightly sweet with a suggestion of caramel. Aftertaste, well the aftertaste is clean, leaving your senses refreshed. Overall the floral aroma and flavor of Mt. Hood hops and coriander synergistically combine as a fully orchestrated symphony.

Some beers are difficult to describe. You'll have to brew this one to see what I mean. The recipe is for 5 gallons, but unless you make 10, you'll be wishing you had after your first sip.

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



Recipe for five U.S. gallons

6.6 pounds B.M.E. Munich
Gold malt extract

or

5.5 pounds dried light malt
extract plus 1/2 pound
German or English dark
crystal malt
5 HBU boiling hops (I used 1
ounce of Yakima Hallertauer
hops)
1/2 ounces Yakima Mt. Hood
hops for flavor
1/2 ounces Yakima Mt. Hood
hops for aroma
2 ounces crushed coriander
seeds

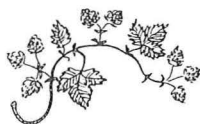
1 1/4 cups dried malt extract or 3/4
cups corn sugar for bottle
priming.
1 package lager yeast

• Original Gravity: 1.042 to 1.046

If using light dried malt and crystal malt, add the crushed crystal malt to 1 1/2 gallons of water and bring up to 150 to 160 degrees F (65.5 to 71 degrees C) and hold for 30 minutes. Then strain the grains out and add

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the light dried malt extract and bring to a boil. If using the B.M.E. malt extract, simply add the syrup to 1 1/2 gallons of water and bring to a boil. Add bittering hops, preferably Hallertauer for this recipe, and boil for one full hour. Then add 1/2 ounce of flavor hops and boil for 15 minutes. Then add 2 ounces of freshly crushed coriander seeds (do not use store-bought powder). About the size of a small peppercorn, these seeds are easily crushed. Turn off the heat and steep for five minutes. During the final two minutes add the aroma hops.

Strain out the hops and add the hot wort to 2 gallons of cold water in a clean, sanitized fermenter. Add cold water to bring to 5 gallons total volume. When cooled to below 70 degrees F (21 degrees C) add yeast and ferment. Ferment as cool as you can. You may substitute ale yeasts if your temperatures are going to exceed 70 degrees F (21 degrees C). Lager yeast temperatures should ideally be below 60 degrees F (15.5 degrees C) to minimize undesirable fermentation byproducts.

When ready to bottle, boil corn sugar or dried malt with 1 1/2 cups of water to prime for carbonation. Wait about one month and then drop me a note telling me how you'd describe this beer.

I love it.



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.

HOME BREW CLUBS

DAN FINK

First, a big "thank you" to clubs all over for bearing with us as we change over to a new format for *zymurgy* "Club News," and thanks for offering your opinions via the questionnaire, faxes, phone calls and letters. We don't like a 30-word limit either, and for the Winter 1991 issue we'll have decided on a new format. In this listing (and in the ones that follow) *all* registered clubs are listed. Only those that sent in a News Insert form have their news published, however.

If you have a new homebrew club that's not listed here, registration is easy. Just call, write or fax us your club name, contact person, name address and phone number, plus some information on club dues (if any) and meeting times. In return, we'll give you a free *zymurgy* subscription for your library and some other goodies, like AHA membership discounts for your members. Contact: Dan Fink, Club News, American Homebrewers Association, PO Box 1679, Boulder, CO 80306-1679, (303) 447-0816 (voice), (303) 447-2825 (fax) 76424,3373 (CompuServe)

ALABAMA

Birmingham Brewmasters: c/o Klaus Anderson, 1917 29th Ave. S., Birmingham, AL 35209-2617, (205) 871-2337.

Lower Alabama Lagers: c/o Maarten van der Giessen, 4701 Seabrook Road, Wilmer, AL 36587, (205) 649-9436. Dues: \$20 per year (includes snappy shirt). Meetings: Every second Saturday. The club is actively gathering lost souls into the fold. There is the only active outpost for miles, and the woods are full of fundamentalists. New brewers are welcome!

Madison Sobriety Club: c/o Steve Conklin, 311 Red Oak Road., Madison, AL 35758-1540, (205) 461-869.

ALASKA

Great Northern Brewers: c/o Randall Oldenburg, 7601 E 34th, Anchorage, AK 99504, (907) 338-1472.

ARIZONA

Brewmeisters Anonymous: c/o Clark W. Nelson, 6707 McKemy no. 16, Tempe, AZ 85283, (602) 897-1775. Dues: \$15 per year, pro-rated. Meetings: Second Sunday of the month. In February the club had its first semi annual Brew-A-Thon. Six brewers with four kettles and two mash-tuns brewed 70 gallons of all-grain beer in eight hours. They plan another in November to make more than 100 gallons.

Butthead Mountain Brewers Association: c/o Kevin Gallagher, 2040 Southern Hills, Flagstaff, AZ 86004.

Old Pueblo Homebrewers: c/o Larry Mucklow,

525 S. Grinnell Ave, Tucson, AZ 85710, (602) 886-7804.

Suds of the Pioneers: c/o Slim Tighe, PO Box 144, Bisbee, AZ 85603, (602) 432-5242.

CALIFORNIA

Anza Brewers and Connoisseurs: c/o Allen Andrews, 5740 Via Sotelo, Riverside, CA 92506, (714) 682-7202

Barley Bandits: c/o Dick Reese, 105 S. Glendon St., Anaheim, CA 92806, (714) 630-6527.

Bay Area Mashers (BAM): c/o Doug Ashcraft, 5998 Alhambra Ave., Oakland, CA 94611, (415) 339-1816.

Butte County Brew Club: c/o Bill Kalberer,

331 Main St., Chico, CA 95928, (916) 342-3768. **Crown of the Valley Brewing Society:** c/o Greg Stark, 1428 N Allen Ave., Pasadena, CA 91104.

Fellow Fermenters Association: c/o David McCartney, 707 Highway 175, Hopland, CA 95449, (707) 744-1704.

Foothill Fermenters: Dan Bell, 164 Maple St. Suite 5, Auburn, CA 95603, (916) 823-8373.

Gold Country Brewers Association: c/o Brook Ostrom, R&R Ferment, 8385 Jackson Road, Sacramento, CA 95826, (716) 442-7626.

Inland Empire Brewers: c/o John Oliver, 1258 Lomita Road, San Bernardino, CA 92405, (714) 886-7110. Dues: \$12 per year. Meetings: First Thursday of the month. The Las Vegas branch

New Clubs

CALIFORNIA

Brew Angels: c/o Ken Matzek, 602 S. Church St., Lodi, CA 95240. This new club is at six members and growing. They are a precision brewing team!

FLORIDA

Bradenton Brewskis: c/o Chet Kedzierski, PO Box 51, Bradenton, FL 34206, (813) 747-2437. Meetings: Last Thursday of the month. This new club formed in January and has 15 members.

Caloosa Hopheads Society: c/o Mike Williams, 17387 Meadow Lake Circle, Fort Myers, FL 33912, (813) 772-BREW (Dan O'Neal). Dues: none. Meetings: First Monday of the month. This new club meets at Kidder's brewpub in Fort Myers. They meet to sharpen their brewing skills and enjoy a good glass of beer.

INDIANA

HOPS: c/o James R. Kirk II, 3848 S Sherman Drive, Indianapolis, IN 46237, (317) 786-6692. Dues: \$5 per year (for newsletter). Meetings: First Sunday of every other month. HOPS is a new club. They are forming an alliance with the Broad Ripple Brewing Co. and the Indianapolis Brewing Co.

Bull and Stump Brew Club: c/o Chris Sunderlin, 1100 Arundel Drive Kokomo, IN 46901, (317) 452-6371. Dues: \$10. Meetings: Second Wednesday of the month. In April, a club English bitter was brewed for the June cookout. Future activities include brewery tours, more beer tasting and clubwide individual brew-offs.

MARYLAND

Cross Street Irregulars: c/o Hugh Sisson, 36

E. Cross St., Baltimore, MD (301)539-2093. Meetings: Every six weeks. This new club has more than 50 members. Each meeting has a beer theme, from fruit beers to wheat, with homebrewed and commercial examples.

MICHIGAN

It Could Be Anything Homebrewers: c/o Mike Meier, 6801 Forest Park Drive Troy, MI 48098, (313) 879-3265. This new suburban Detroit club first met in June. A variety of homebrews were sampled and the club name decided.

MINNESOTA

Wis-Sota Area Homebrewers (WAHOO): c/o Pat Lewis, 412 Laird St., Winona, MN 55987, (507) 454-6999. Dues: none. Meetings: First Saturday of the month. This new club has 20 members from southeast Minnesota and southwest Wisconsin. The first meeting was in April. The June meeting was at a member's farmhouse where hops are grown.

OKLAHOMA

Just Brew It: c/o Norman Farrell, PO Box 279, Bartlesville, OK 74005, (918) 335-2619. Dues: none. Meetings: Third Tuesday or Wednesday of the month. This club is just getting started, and contains brewers from novice to 13 years of experience. Plans include making holiday and sour-mash beers and establishing dues and bylaws.

WISCONSIN

Sud Savors: c/o Dave Huynh, 406 Edgewood Drive Neenah, WI 54940, (414) 725-2773.

Wis-Sota Area Homebrewers (WAHOO): See listing under Minnesota, New Clubs.

THINK AHEAD TO 1992!

The 14th Annual AHA Conference on Quality Beer and Brewing is coming to The Marc Plaza Hotel in Milwaukee, Wisconsin, June 10-13, 1992!

Complete information available from the American Homebrewers Association, PO Box 1679, Boulder, CO

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has been renamed SNAFU—Southern Nevada Ale Fermenters Union. They raised \$400 at the April Chili Cookoff and Homebrew Contest. John Laub took best of show.

Maltose Falcons: c/o Bruce Prochal, 22836 Ventura Blvd., Woodland Hills, CA 91364, (818) 504-9400.

Monterey Bay Brewers: Lynne O'Connor, 106 Hagar Court, Santa Cruz, CA 95064, (408) 459-0178. Meetings: Third Sunday of each month. MBB quickly grew to 40 members, mostly new brewers. The pale ale tasting and competition was May and June, the weissbier competition in July. The club toured Boulder Creek Brewery in June. More tastings, competitions and good times ahead!

QUAFF: c/o Rich Link, Beer & Wine, 460 Fletcher Parkway, El Cajon, CA 92020, (619) 447-9191/

561-5766.

Redwood Coast Brewers: c/o Michael Byers, 707 Pelton Ave. No. 108, Santa Cruz, CA 95060, (408) 426-3005.

San Andreas Malts: c/o Sharon Flaherty, PO Box 884661, San Francisco, CA 94188-4661. Dues: \$15 a year. Meetings: Monthly. Over the summer the club conducted the annual San Mateo Fair Homebrew Competition, met with Allen Vernhauser of Anchor Brewery to learn about microbiology and beer, and are preparing for the 13th annual California State Competition in November.

San Luis Obispo Brewers: c/o Howard Gootkin, 1568 Frambuesa Drive, San Luis Obispo, CA 93405, (805) 541-0713. Dues: \$1 per month. Meetings: third Monday of the month. T-shirts are in with the club logo. They had a booth at the

California Festival of Beers, staffed by Howard and Rudy.

Santa Clara Valley Brewers' Association: c/o Bob Hight, 433 California St., Santa Clara, CA 95050.

Shark Tooth Hill Brewers: Mike Shue, 3408 Wren Wood St., Bakersfield, CA 93309, (805) 831-3719.

Shasta County Suds'ers: c/o Raymond Ault, 4621 Balls Ferry Road, Anderson, CA 96007, (916) 347-5475. Dues: \$12 annually. Meetings: Second Saturday monthly. A Northern California brewpub tour was conducted in May and they participated in the Shasta District Fair Homebrew and Wine Competition in June. The Oktoberfest campout is scheduled for mid-October with other California clubs.

Sonoma Beerocrats: c/o Nancy Vineyard, 840 Piner Road No. 14, Santa Rosa, CA 95403, (707) 544-2520.

Stanislaus Area Association Zymurgists: c/o Micah Millspaw, 309 S. Sixth Ave, Oakdale, CA 95361-4032, (209) 847-9706.

Stanislaus Hoppy Cappers: c/o Wayne Baker, 1907 Central Ave., Ceres, CA 95307, (209) 538-2739. Dues: \$15 per household. Meetings: Third Thursday of each month. The Second Annual Scotch Ale Competition sponsored by the Hoppy Cappers was June 1 at the 10th Annual Scottish Highland Games in Modesto, Calif.

Susanville Homebrewers: c/o Larry Anthony, 527 Lakewood Way, Susanville, CA 96130-3512, (916) 257-8803.

The Brewbirds of Hoppiness: c/o Kelly Dunham, 1229 Lerida Way, Pacifica, CA 94044, (415) 355-7143.

The Draught Board: c/o Harry Graham, 126 La Quebrada Way, San Jose, CA 95127, (408) 258-2792.

The Strand Brewers Club: Peter Chin Sang, 3432 Studebaker Road, Long Beach, CA 90808, (213) 425-8700.

Wild Yeast Culture: Mark Graham, 2921 Hillegass Ave., Berkeley, CA 94705, (415) 548-9111.

Worts of Wisdom: c/o Russ Pencin, 2040 W. Middlefield No. 6, Mountain View, CA 94043, (415) 691-6701.

Yolo County Homebrewers: c/o Vern Wolff, PO Box 538, Esparto, CA 95627, (916) 787-3615. Dues: \$12 per year per family. Meetings: Rotare among members.

COLORADO

Deep Wort Brew Club: c/o Bob Wood, 4515 Ranch Circle, Colorado Springs, CO 80918, (719) 520-0348.

Foam on the Range: Pasquale Girolamo, 24859 Pleasant Park Road, Conifer, CO 80433, (303) 972-8379.

Hop, Barley & The Ale'ers: c/o John Bates, 862 Cypress Drive, Boulder, CO 80303, (303) 499-4012. Dues: \$15 per year. Meetings: Fourth Tuesday of the month. A great homebrewing summer included Beer and Steer, the annual picnic. Fall events will include the Great American Beer Festival and the annual Reggale and Dredhop competition.

Horsetooth Homebrewers: c/o Bo Vigor, 5667 Hummel Lane, Fort Collins, CO 80525, (303) 223-6156.

Unfermentables: c/o Walter W. Dudley, 1001 19th St., Apt 1, Golden, CO 80401, (303) 278-8518.

CONNECTICUT

Beer Brewers of Central Connecticut: c/o Judy Lawrence, 1550 Randolph Road, Middletown, CT 06457, (203) 346-5440. Dues: \$10. Meetings: First Friday of the month. BBCC meetings are the first Friday of the month unless pre-empted by competitions or special events. The dues include a subscription to the newsletter.



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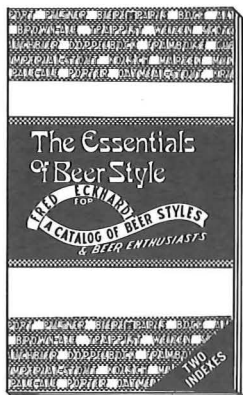
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UConn Zymurgy Club: c/o Robert Vieth, Box U-139, University of Connecticut, Storrs, CT 06269.

Underground Brewers Club: c/o Paul Connolly, PO Box 105, Rowayton, CT 06853, (203) 854-9539. Dues: \$10 per year. Meetings: Third or fourth Wednesday of the month. The new limit of 30 words here, means we can tell you little that's clear, so if you want to know us better, send an SASE for a sample newsletter.

DELAWARE

First State Brewers: c/o Charles Garbini, 705 Manfield Drive, Newark, DE 19713, (302) 368-3417. Dues: \$15 per year per family. Meetings: Third Wednesday of the month. The First State

Brewers are well into their second year of fun activities. They are holding parallel brew tastings, theme tastings, club competitions, making field trips and writing a technical column in the newsletter.

DISTRICT OF COLUMBIA

Brewers United for Real Potables: Bill Ridgely, 7430 Gene St., Alexandria, VA 22310, (703) 971-5744.

FLORIDA

Beer Lords: c/o Dave T. Galloway Jr., 4983 Sable Pine Circle No. C1, West Palm Beach, FL 33417-2784, (407) 641-5675.

Central Florida Homebrewers: c/o John Cheek, 1320 N. Semoran Blvd. No. 101A, Or-

lando, FL 32807, (407) 282-3880.

Escambia Bay Brewers: c/o George Boyce, 1540 Yachtmans Way, Gulf Breeze, FL 32561, (904) 932-7232.

FIZZ: Florida Institute of Zealous Zymurgists: c/o David McCarty, 2626 SW 14th St., Fort Lauderdale, FL 33315, (305) 764-1527.

Hogtown Brewers: Ray Badowski, 209 NE 16th Ave., Gainesville, FL 32609, (904) 375-7949.

North Florida Brewers League: c/o Ken Woodward, 2045 Wahala Nene, Tallahassee, FL 32301, (904) 877-4034. Dues: \$15 per year. Meetings: First Wednesday of the month. NFBL is planning an Oktoberfest for the 25th at Market Square to benefit the American Cancer Society. They'll have various beers to trade and information on homebrewing and beer styles.

South Florida Homebrewers: c/o Lauren or Bryan Hemedinger, 441 S. State Road 7, Margate, FL 33068-1934, (305) 968-3709/968-3591 (fax).

GEORGIA

Covert Hops Society: c/o Ken Dobson, M.D., 2340 Sanford Road, Decatur, GA 30033.

HAWAII

HOPS-Hawaii Beer Enthusiasts: c/o Darin Sato, 3258 Paliaina Place, Honolulu, HI 96816-2514, (808) 842-0111.

IDAHO

Ida-Quaffers: c/o Steve Lawley, 10400 Huntwood Drive, Boise, ID 83709, (208) 362-5748.

S.E.I.Z.U.R.E.: c/o Tim Hill, 4993 N. Ammon Road, Idaho Falls, ID 83401, (208) 523-2674.

ILLINOIS

ABNORMAL Brewers: c/o Tony McCauley, 404 Tilden Place, Normal, IL 61761-1432, (309) 452-1084. Dues: \$12 per year. Meetings: Second Monday of the month. Coming events include a tour of Chicago breweries, a trip to visit Chief's Brewpub in Champaign, another club brew and a bus trip to the Taste of the Midwest in Madison.

Brewers of South Suburbia (BOSS): Steve Kamp, PO Box 461, Monee, IL 60449, (708) 479-2900.

Chicago Beer Society: c/o Dave Hoppe, 6524 W. 28th Place, Berwyn, IL 60402, (708) 795-4650.

Egyptian Zymotic (EZ) Brewers: c/o Old Town Liquors, 514 S. Illinois Ave., Carbondale, IL 62901, (618) 457-3513.

Headhunters Brewing Club: c/o Greg Lawrence, 4 S. 245 Wiltshire Lane, Sugar Grove, IL 60554, (708) 557-2523.

M.U.G.Z.: c/o Dave Cashion, RR 1 Box 49A Cleveland Road, Colona, IL 61242, (309) 792-9299.

Northern Illinois Better Brewers: c/o Jon Huettel, 2316 Oak St, Northbrook, IL 60062-5220, (708) 498-6154.

Northwest Amateur Beermakers: c/o Roy Horton, 1419 Redwood Drive, Mount Prospect, IL 60056, (708) 439-4525. Dues: \$1 per month. Meetings: Third Thursday monthly. March: Goose Island Brewery tour and tasting. April: St. Charles stout and kraut fest. May: Glenview, fruit wines and porter beers. Upcoming: September—apple picking and cider making. October—fruit and grain fantasia. November—brewery-winery tour.

Prairie Schooners: c/o Karl Menninger, RR 1 Box 296, Petersburg, IL 62675, (217) 632-2995.

INDIANA

FOSSILS: c/o Barrie Ottersbach, 2177 N. Luther Road, Georgetown, IN 47122, (812) 923-9516. Winners of the "Why I Abhor Miller Lite and Everything it Stands For" essay contest were

Rich McGuigan and Amy O'Connell. At 15 pages, President-for-life Roger Baylor's essay was unpublished.

Tippecanoe Homebrewers Circle: c/o Richard Fudge, Box 59, Battle Ground, IN 47920, (317) 567-2478.

IOWA

Heartland Homebrew Club: c/o Craig Olzenak, 1030 High St., Grinnell, IA 50112.

North Iowa Wine Club: c/o Laurence Fredricksen, 24 Bayside Ave., Route 1 Box 174E, Clear Lake, IA 50428, (515) 357-2290.

KANSAS

Greater Topeka Hall of Foamers: c/o Jim Madl, 2212 SE Stinson Drive, Topeka, KS 66605, (913) 234-8308.

Kansas City Beer Meisters: c/o Alberta Rager, 8206 Bell Road, Lenexa, KS 66219-1631, (913) 894-9131. Dues: \$15. Meetings: Second Friday of the month. With three new judges, the club now has 21 BJCP judges. More than 70 homebrewers gathered in May for the annual Maifest, featuring nine kegs and outstanding food. Jackie Rager's brew won the "judges choice."

Rapsallions of Wichita: c/o Richard Seaton, 2476 Coolidge St., Wichita, KS 67204-5616, (316) 838-3427.

South East Kansas Homebrewers Association: c/o Ben Fox, 611 N Mulberry, Eureka, KS 67045, (316) 583-7256.

KENTUCKY

LAGERS Inc.: c/o David R. Pierce, PO Box 22588, Louisville, KY 40252, (502) 266-6577.

Lone Wolf Brewers: c/o Michael Berheide, 120 Delwood Ave., Berea, KY 40403, (606) 986-2647. Dues: none. Meetings: None (A correspondence club). New postal rates don't worry them!

LOUISIANA

Crescent City Homebrewers: Clayton W. Barrows, 5919 Pratt Drive New Orleans, LA 70122, (504) 282-8175. Dues: \$18 annually. Meetings: First Wednesday of the month. Coming events include a club booth at the Channel 12/WYES International Beer Tasting, and the club will be represented at the Dixie Cup this year.

Redstick Brewmasters: c/o Charlie Milan, PO Box 17661, Baton Rouge, LA 70893, (504) 343-2047. Dues: None, \$15 initiation fee. Meetings: No formal schedule. The club held its 14th annual brewoff on April 27. Stuart Patterson won the light/amber category, while Bruce Cornell took the honors in the dark category. Engraved pewter mugs were awarded to the winners.

MAINE

BrewSpeak: Stephen Hodgdon, 297 Route 236, Berwick, ME 03901, (207) 384-3278.

Maine Ale & Lager Tasters (MALT): c/o Michael LaCharite, 6 Madelyn Ave., Topsham, ME 04086, (207) 729-0225.

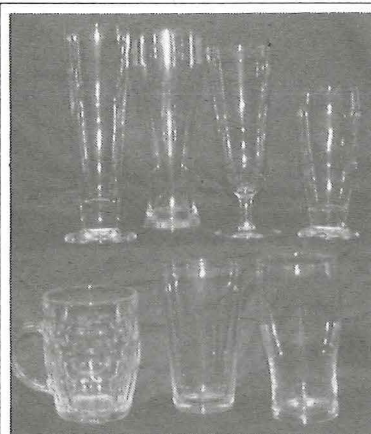
Maine Homebrew Society: Victor Baillargeon, 7 Turner St., Portland, ME 04101, (207) 773-6858. Two members attended the National Conference in Manchester, bringing back many ideas. The club toured Gritty McDuff's in June. They are in the process of getting together entrants for the Common Ground Fair competition this fall.

Seacoast Homebrewers Club: c/o Vic Neuwirth, RR 1 Box 2665, Wells, ME 04090, (207) 646-2445. Dues: \$15 per year. Meetings: First Friday of each month.

MARYLAND

Chesapeake Real Ale Brewers: c/o George Paytas, 5205 Lynngate Court, Columbia, MD 21044, (301) 730-6449.

Terrapin Brewers Association: RR 2 Lot 5B,



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La Plata, MD 20646-9802, (301) 932-1706.

MASSACHUSETTS

Barleyhoppers Brewing Club: c/o Mark Larrow, 154 King St., Northampton, MA 01060, (413) 586-0150. Dues: \$10 annually. Meetings: First Wednesday of the month. The second annual Oktoberfest will be held in early October. Congratulations to member Rick Quackenbush, the new brewer at Northampton Brewery, and to Peter Egelston on a new brewpub in Portsmouth, N.H.

Boston Brew-Ins: c/o Jeff Pzena, Modern Brewer, 2304 Massachusetts Ave., Cambridge, MA 02140.

Boston Brewing Club: c/o James Hilton, 68 Strathmore Road, Apt B-2, Brookline, MA 02146, (617) 566-2408.

Sparging Flocculators: Tony Giannone, 2 Turnpike Road, Apt. 229, Townsend, MA 01469, (508) 597-5215.

The Gambrinus Society: c/o Herbert Holmes, RR1 Box 168, 92 March Road, Barre, MA 01005, (508) 355-2753. Dues: None. Meetings: Second Saturday of the month. This club has the welcome mat out to all central Massachusetts brewers. Several new members joined this year, so come and enjoy good company and great brews.

The Wort Processors: Mike Fertsch, 3 Kosciusko St., Woburn, MA 01801. Dues: \$18 per year (full member), \$12 per year (associate member). Meetings: First Friday of each month. Congratulations to Jim Fitzgerald for winning the AHA Bock is Best competition. The Worts encourage all Boston-area zymurgists to join Boston's oldest brewing club! Contact Mike

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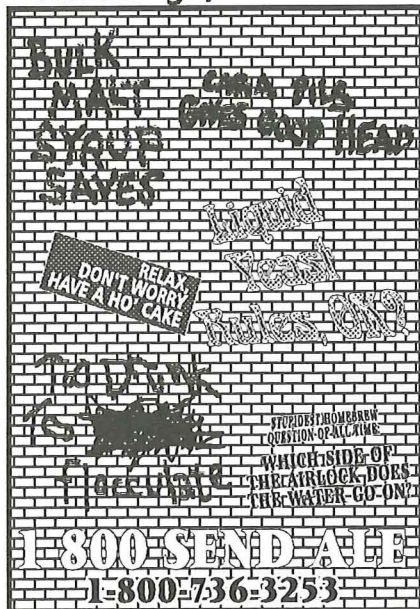
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Drive, Springfield, MA 01118, (413) 783-1395.
Valley Fermenters: c/o Charlie Olchowski, PO
Box 988, Greenfield, MA 01302-0988, (413) 773-
5920.

MICHIGAN

Ann Arbor Brewers Guild: c/o Rolf Wucherer,
1942 Steere Place, Ann Arbor, MI 48104, (313)
663-8196. Dues: \$6 per year. Meetings: Alter-
nately Monday and Thursday once a month.
Members of the club are working with the Cass
River Homebrew Club to organize the Taste of
the Great Lakes conference and competition on
Nov. 16 in Frankenmuth.

BOZOS: Brewers of Zymotic: c/o James
Rathbun, 4200 Miramar NE, Grand Rapids, MI
49505, (616) 361-1403.

Cass River Home Brewers Club: c/o Jeff
Hervet, 9701 E. Townline Road, Frankenmuth,
MI 48734, (517) 652-6553.

Detroit Car Boys: c/o Geoffrey Foster, 3777
Alvina, Warren, MI 48091, (313) 754-6709.

Hogshead Brewers: c/o D.J. Downs, 1994 A
Woodward Ave., No. 215, Bloomfield, MI 48013,
(313) 362-4466.

MINNESOTA

Bosso Brewing Co.: c/o Steve Fluegel, 5710
Wheelock Parkway W, St. Paul, MN 55117, (612)
489-7459.

No Name Yet: c/o Terry Sprung, 204 10th Ave.
NE, Rochester, MN 55906, (507) 285-0591.

Northern Ale Stars: c/o Don Hoag, 5426
Beartrap Road, Saginaw, MN 55779, (218) 729-
6302. Dues: \$10 per year. Meetings: Approxi-
mately every six weeks. The Ale Stars are
working on incorporating as a non-profit com-
pany. A celebration of Minnesota commercial
beer and homebrew is being considered. Brewers
and clubs will be contacted.

MISSOURI

Missouri Winemaking Society: c/o Paul
Hendricks, 2018 Norma Lane, St. Louis, MO
63138, (314) 837-4639. Meetings: Third Thurs-
day of the month. Visitors are always welcome!
St. Louis Brews: Jerry S. Dahl, 9 Adams Lane,
St. Louis, MO 63122, (314) 822-8039.

MONTANA

Zoo City Zymurgists: c/o Skip Madsen, 1240 S.
Second W., Missoula, MT 59801, (406) 543-6929.
Dues: \$5 per person per year. Meetings: Second
Saturday of the month. Twenty gallons of beer
brewed at the April meeting was enjoyed by all
at June's barbeque. The fourth annual homebrew
competition is coming in October.

NEW HAMPSHIRE

Beer Nutts: Steve Henry, 14 Millpond Drive
Guilford, CT 06437, (203) 237-9655. Dues: \$15
per year. Meetings: First Friday of the month.
Fall activities will include brew-ins (so new brew-
ers can learn from the masters), video sessions
with Michael Jackson and speakers from area
bars and pubs talking about what's news in the
beer industry.

Brew Free or Die: Ed Boisvert, 36 Otterson St.,
Nashua, NH 03060, (603) 882-5686. Dues: \$10
per year or \$2 per meeting. Meetings: Second
Saturday of the month. Club officers are Ed
Boisvert and Walter Lewis. The club's first
meeting in January drew 14 people. They've
since grown to 41. Plans are in the works for a
Belgian beer tour in October and a beer tasting
with proceeds donated to charity.
Seacoast Union of Maltsters: c/o Bill Rucker,
3 Jessica Court Somersworth, NH 03878-2300,
(603) 692-3609.
Twin State Brewers: Paul White, RR1 Box

106A, Orford, NH 03777, (603) 353-4564.

NEVADA

Washoe Zephyr Zymurgists: c/o Eric McClary,
6185 Franktown Road, Carson City, NV 89704,
(702) 883-7187.

NEW JERSEY

Mid-Atlantic Sudsers & Hoppers: c/o Ed
Busch, PO Box 105, Flagtown, NJ 08821, (201)
359-3235.

South Jersey Fermenters: c/o Mark Scelza,
215 Chestnut St., Florence, NJ 08518, (609) 499-
0952.

The Yeastie Boys: Joe Sabin, 13 Burd St.,
Pennington, NJ 08534-2809, (609) 737-1085.
Dues: \$12 per year. Meetings: Second Saturday
of the quarter. The club will meet Oct. 12 at 13
Burd St., Pennington, from 1 to 4 p.m. Member-
ship is growing and may soon be a six-pack. Only
the name is discriminatory—all are welcome to
join. Come, relax and share your homebrew.

NEW MEXICO

Dukes of Ale: c/o Tom Armstrong-Hart, 2904
Blake SW, Albuquerque, NM 87105, (505) 877-
5002. Dues: \$12 per year. Meetings: First Sun-
day of the month. Dan Baumann's cream ale
won best of show at the AHA-sanctioned "1991
Dukes of Ale Spring Thing." Their newsletter is
second to none, and newsletter exchanges are
desired. Write for details.

Hill Hoppers: c/o Dr. Michael Hall, 505
Oppenheimer No. 1302, Los Alamos, NM 87544,
(505) 662-2130. Dues: \$10. Meetings: Third
Wednesday of the month. Hill Hoppers meet-
ings consist of tastings and discussion of brewing
techniques and styles with occasional outings to
local brewpubs. A newsletter, the "Los Alamos
Suds Times," is published monthly.

NEW YORK

Amateur Brewers of Central New York: c/o
Bill Heller, 116 Willis Ave., Syracuse, NY 13204,
(315) 475-7909.

Broome County Fermenters Association:
c/o Brice Feal, 2601 Grandview Place, Endicott,
NY 13760, (607) 757-0634.

Hudson Valley Homebrewers: c/o Bruce
Franconi, ROAD 2 Box 35, Red Hook, NY 12571,
(914) 758-0661. Dues: \$25 per year. Meetings:
First Wednesday of the month. The March com-
petition was a great success. Membership now
exceeds 100! Plans are being mulled for another
Oktoberfest in late September. Keep an eye out
for invitations.

Ithaca Brewers Union: Dr. John E. Lenz, 106
Woolf Lane, Ithaca, NY 14850, (607) 277-1513.
Dues: \$10 per year. Meetings: First Tuesday of
the month. Michael Jackson visited Ithaca in
April, speaking at the meeting and dining with
the club. In June they had a mash-in at the
Chapter House brewpub, splitting up 240 gal-
lons of beer.

Long Island Brewers Association: c/o Arnie
Moodenbaugh, 247 N. Titmus Drive, Mastic, NY
11950, (516) 281-0152.

New York City Homebrewers Guild: c/o Keith
Symonds, 46 Gold St. No. 1, Greenwich, CT
06830, (203) 531-4628.

Sultans of Swig: c/o Tim Herzog, 412 Lamarck
Drive Cheektowaga, NY 14225, (716) 837-7658.
The Outlaws of Homebrew: c/o John Quinn,
1377 Richmond Road, Staten Island, NY 10304,
(718) 979-9604.

To Be Announced Helene Windt: c/o Kedco,
564 Smith St., Farmingdale, NY 11735-1168,
(516) 454-7800.

Troy Homebrewers Club: c/o Parker Race, 44
Rychman Ave., Albany, NY 12208, (518) 489-
0453.

Uptate New York Homebrewers Associa-

tion: Gary E. "Turk" Thomas, PO Box 23541, Rochester, NY 14692, (716) 637-9441. Dues: \$20 per year (September to September). Meetings: Second Wednesday of the month. The 13th annual competition was a huge success—166 entries! Mark Dux and Glenn Vangraafeiland were elected president and vice president respectively. Tastings, judging seminars and a possible pub crawl are planned for Fall.

NORTH CAROLINA

Carolina Brewmasters: c/o Jess Faucette, 114-0 Freeland Lane, Charlotte, NC 28217, (704) 527-9643.

Piedmont Institute of Sud Sippers: c/o Duane Abbott, 2006 W. Vandalia, Greensboro, NC 27407, (919) 292-7676.

Triangle Unabashed Homebrewers: c/o L.H. Adams, 1409 Rosedale Ave., Durham, NC 27707, (919) 493-0857. Dues: \$15 per year. Meetings: Second Wednesday of the month. TRUB members took three first, four second and two third places at the U.S. Open Homebrew Competition in Charlotte, N.C. TRUB will host the third annual TRUB Open in late October or early November in Durham, N.C.

NORTH DAKOTA

Prairie Homebrewing Companions: Ray Taylor, 917 22nd Ave., Fargo, ND 58102, (701) 293-3679. Dues: \$10 per year. Meetings: Approximately monthly. Results of PHC Members Pale Ale Challenge: Gold—"Menage à Trois" (Gudmestad/Ruby/Schneider); Silver—"Golden Gauntlet" (Taylor/Nolte); Bronze—"Flash's Own" (Draper/Jordahl). Cheryl Ruby has been appointed interim secretary.

OHIO

Bloatarian Brewing League: c/o Larry Gray, 7012 Mt. Vernon Ave., Cincinnati, OH 45227, (513) 271-2672. Dues: \$15 per year (or whenever they need money). Meetings: Monthly. Sept. 6: meeting. Oct. 5-6: brew sessions. Nov. 15: Meeting in North Cincinnati, site to be announced.

CHEERS: c/o Sheree Green, 265 E. Tulane Road, Columbus, OH 43202.

Cleveland Homebrewers United: c/o Bruce Campell, 19809 Winslow Road, Shaker Heights, OH 44122, (216) 751-8054.

D.R.A.F.T.: c/o Ross Goeres, 6232 Pheasant Hill, Dayton, OH 45424, (513) 293-3019.

DLB Home Brewers Club: c/o Donald Bower, 30311 Clemens Drive, Westlake, OH 44145, (216) 899-1325.

Society of North East Ohio Brewers: Marlisa Leigh, 140 E. 207th St., Euclid, OH 44123. Dues: \$25 per person per year, or \$40 per household. Meetings: 7p.m. at the Great Lakes Brewing Co. Anyone is invited to join their 80-member club for the Oktoberfest. It will be an overnight camping affair in northeast Ohio. Call (216) 383-9481.

OKLAHOMA

Fellowship of OK Ale Makers: c/o Nigel Higgs, 3206 S. Darlington Ave., Tulsa, OK 74135, (918) 749-0875.

High Plains Draughters: c/o Kent Keller, 8313 NW 113th St., Oklahoma City, OK 73162, (405) 721-0508.

OREGON

Cascade Brewers Society: c/o Scott Weech, 26654 Pickens, Eugene, OR 97402, (503) 935-7074.

Heart of the Valley Homebrewers: c/o Mary Shannon O'Boyle, 28796 SW Ashland Loop No. 243, Wilsonville, OR 97070-8798.

Oregon Brew Crew: Doug Henderson, 434 NE Floral, Portland, OR 97232.

S.U.D.S: c/o Rob Sampson, HCR 87 Box 1072, Baker, OR 97814, (503) 523-6063. Meetings: Every second Tuesday monthly.

Southern Oregon Brewers Society: c/o Roy Ewing, 11351 Takuma Road, Cave Junction, OR 97523-9777, (503) 592-2674. Dues: \$10 annually. Meetings: Third Sunday of the month. Plans for the Christmas party include a remake of Roy's raspberry stout and strawberry lager.

PENNSYLVANIA

Boys from Brew Ha Ha: Randy Martin, 217 High St., Pottstown, PA 19464, (215) 326-2620.

Harrisburg Area Homebrewers Association (HAHA): Tom Scotzin, PO Box 314, Lemoyne, PA 17043, (717) 737-0483.

HOPS: Dave Fisher, 614 Kenilworth St., Philadelphia, PA 19147, (215) 625-3589.

Three Rivers Alliance: c/o Greg Walz, 3327 Allendorf St., Pittsburgh, PA 15204, (412) 331-5645. Dues: \$10 per year plus \$5 meeting cover charge. Meetings: First Sunday of the month. TRASH attended the AHA National Conference and teamed up with TRASH Toronto for hospitality suites and Club Night. Congratulations to Greg Walz for winning third place for Dortmund in the National Competition.

RHODE ISLAND

BLOVIATES: Jim Sullivan, 123 Beach Ave., Jamestown, RI 02835, (401) 423-3251. Cheers to BLOVIATE Brian McCully for taking second in mead at the New England homebrew competition. A large group attended Charlie Papazian's June seminar in Boston. Please call or write if you'd like to join!

SOUTH CAROLINA

Hopportunity of Clemson: c/o Brad Purinton, 597 Lakeside Drive, Six Mile, SC 29682

TENNESSEE

Bluff City Brewers: c/o Chuck Skypeck, 761 Beasley, Memphis, TN 38111, (901) 327-7191. Dues: \$20 annually. Meetings: Third Thursday of each month. The Bluff City Brewers are making last-minute preparations for the Mid-South Fair's homemade beer competition. For information on the contest, contact Chuck Skypeck at 901-324-2739.

East Tennessee Brewers Guild: Dev Joslin, 112 Newcrest Lane, Oak Ridge, TN 37830, (615) 482-7591.

Hillbilly Hoppers: c/o Ron Downer, 4955 Ball Camp Pike, Knoxville, TN 37921, (615) 523-4615.

Mashville Brews: c/o Steve Drake, 411 Annex Ave. K-6, Nashville, TN 37209, (615) 356-3089.

TEXAS

Bock 'N Ale-ians: c/o Dr. Paul Farnsworth, 7404 Hummingbird Hill, San Antonio, TX 78255, (512) 695-2547.

Brew Maxx Homebrew Club: c/o Scott Brown, 7803 Hermosa Drive, Amarillo, TX 79108-2713, (806) 655-2330.

Cowtown Cappers: c/o Fred Jackson, Winemaker, 5356 W. Vickery Blvd, Fort Worth, TX 76107-7520, (817) 377-4488. Dues: \$20 annually. Meetings: Third Thursday of the month. Cappers flourish under President Jackson's spandex jackboot! Meetings are otherwise loosely devoted to particular beer styles, with the parallel, hotly-contested Masterbrew Contest. Brew-ins, the Tri-City Brewcruise, the Dixie Cup, N'Awlins! Education, fun and homebrew!

MaltHoppers Beer Club: c/o Lili Lyddon, PO Box 9560, College Station, TX 77842, (409) 693-3004.

North Texas Homebrewers Association: c/o Mike Leonard, Wine & Beer Magic, 13931 N. Central Expressway No. 320, Dallas, TX 75243,

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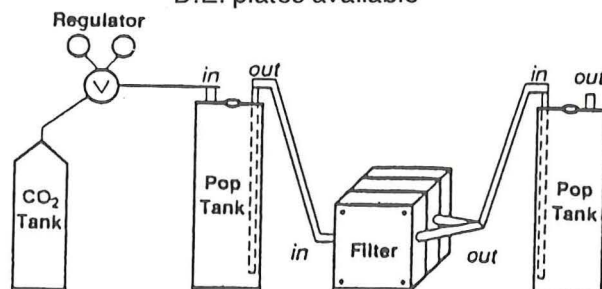
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(214) 234-4411. Dues: \$15 per year. Meetings: Third Tuesday of the month. Club brew-ins and cookouts occur most Saturday evenings at Wine-Beer Magic. Members are brewing some serious contenders for the Dixie Cup in August.

The Foam Rangers Homebrew Club: c/o Scott Birdwell, 5611 Morningside Drive, Houston, TX 77005-3218, (713) 523-8154. Dues: \$16 per year. Meetings: Third Friday of the month. The club celebrated its 10th anniversary in June with a Belgian Ale Blowout Extravaganza. In October the club will hold the Dixie Cup Competition, second in size only to the AHA Nationals.

Zymurgic Enthusiasts of Austin: John Heard, 3106 Speedway Apt. B103, Austin, TX 78705, (512) 479-8420.

UTAH

Zion Zymurgists Hops (ZZ HOPS): Cory Bailey, 10194 Buttercup, Sandy, UT 84092, (801) 572-7884. On a sad note, John Smolley and Natalie Bjernfalk are moving to Denver. John is a co-founder of the club and literally kept them together. His knowledge and expertise will be missed, along with the smile he always wore when discussing beer.

VERMONT

Central Vermont Homebrewers: c/o Dr. Phil Zunder, 15 Pinewood Road, Montpelier, VT 05602, (802) 229-9617.

Cram Hill Brewers: c/o Tony Lubold, RD 2 Box

238, Randolph, VT 05060, (802) 296-2248.

Green Mountain Mashers: c/o John Gallagher, 84 Caroline St., Burlington, VT 05401, (802) 862-6328.

VIRGINIA

Back Door Brewers: c/o Philip Rock, Draught Master, 917 C Preston Ave., Charlottesville, VA 22908, (804) 924-5759. Dues: \$10 annually. Meetings: First Monday of the month. The warm weather prompted many members to make (and share) several varieties of weiss beer, which inspired them to organize the second annual County Fair homebrew competition.

Brewers Association of Northern Virginia: c/o Miles D. Smith, 6936 Regent Lane, Falls Church, VA 22042, (703) 237-8956. Dues: \$20 per year, \$30 for family. Meetings: Monthly. September's meeting will be an Oktoberfest bier tasting extravaganza. Coordination is ongoing for a series of brewery tours. Planning is under way for a Halloween costume party.

Hampton Roads Brewing & Tasting: c/o Ron Young, 2301 Kingsman Lane, Virginia Beach, VA 23456, (804) 427-5695.

James River Brewers: c/o Bob Barker, 4611 Forest Hill Ave., Richmond, VA 23225-3245, (804) 750-6828. Dues: \$15 per year, pro-rated. Meetings: Second Thursday of the month.

WASHINGTON

Brews Brothers: c/o John Polstra, 9346 California Drive SW, Seattle, WA 98136, (206) 932-6481. Dues: \$12 per year. Meetings: Second Saturday of the month. The Brews Brothers' Northwest Novemberfest AHA-sanctioned competition has been scheduled for Nov. 9. The entry deadline will be Nov. 2.

Fidalgo Island Brewers: Tony Bigge, PO Box 1102, Anacortes, WA 98221, (206) 293-8070.

Grande Tete Homebrewers: c/o Todd S. Hymel, 1515 Bellevue Ave., Seattle, WA 98122-3673, (713) 783-7819.

South King County Homebrewers: c/o Warren D. Messer, 21811 S.E. 248th, Maple Valley, WA 98038, (206) 432-1168. Dues: \$15 per year. Meetings: Third Thursday of the month. The club is selecting its final name. The membership has passed the 20-brewer mark and is growing. The club has started a library, yeast bank, newsletter, competitions and hop fields.

WEST VIRGINIA

Maltaineers: c/o Jim Plitt, Stone's Throw, 128 S. Walnut St., Morgantown, WV 26505-6043, (304) 296-3530.

WISCONSIN

Beer Barons of Milwaukee: c/o Stephen A. Wrigley, 5512 W Burnham St. No. 6, West Milwaukee, WI 53219, (414) 545-6928.

Bidal Society Homebrewers: c/o Linda M. North, 9009 S. 29th St, Franklin, WI 53132, (414) 761-1018.

Boars Head Brewing Club: c/o Jeff Parish, 2321 Trillium Drive Eau Claire, WI 54701, (715) 839-0555.

Central Wisconsin Amateur Wine Club: c/o Ed Holt, 1200 E. 26th, Marshfield, WI 54449, (715) 384-9441. Dues: \$10 annually. Meetings: Second Tuesday of September through May. Come join them for wine and beer-making expertise. They participate in judgments, lectures, demonstrations, films and samplings. No payment of dues until you decide to join.

Grain Exchange: c/o Beth Culligan, 221 Greene Ave., Green Bay, WI 54301, (414) 433-4950.

King Gambrinus Court Brewers: c/o Art Steinhoff, 7680 Big Pine Lane, Burlington, WI 53105, (414) 539-2736.

Madison Homebrewers & Tasters: PO Box

1365, Madison, WI 53701-1365, (608) 238-1140.
The Brewtown Brewmasters: c/o Mark May, 4280 N 160th St., Brookfield, WI 53005, (414) 781-2739.
Wisconsin Vintners Association: c/o John Rauenbuehler, 6100 Kent Ave., Whitefish Bay, WI 53217, (414) 964-2098.

AUSTRALIA

Amateur Brewers of Victoria: c/o Barry Hastings, 10 Aston Heath, Glen Waverly 3150, Australia, 561-4603.

Brisbane Amateur Beer Brewers: c/o John Thorp, 140 Smith Road Woodridge, Brisbane, QLD, 4114, Australia.

Northside Wine/Beermakers Circle c/o Brian Starley, 1 Young Crescent, Frenchs Forest, NSW, Australia.

Redwood Coast Brewers: c/o Mark Sayer, 35 Chalmersford St., Tamworth, NSW, 2340, Australia, (067) 66-7852.

CANADA

Edmonton Homebrewers Guild: c/o Michael Kelly, 4835 151 St., Edmonton, AB T6H 5N9, (403) 437-5157.

Fairview Independent Zealous: c/o Garth Hart, 10912-103 Ave. Box 2230, Fairview, AB T0H 1L0.

Marquis De Suds Homebrewers: c/o Brad Ledrew, 232 Strathbury Bay SW, Calgary, AB T3H 1N4, (403) 240-3849h/237-2058w.

CAMRA Victoria: John Rowling, 1440 Ocean View Place, Victoria, BC V8P5K7, Canada, 604-595-7728. In May, 55 members gathered to hear a presentation on pale ale by Don Harms of Vancouver Island Brewing and Jacob Thomas of Spinnaker's Brewpub. New members are always welcome.

Royal Canadian Malted Patrol: c/o Betty Ann Sather, 3419 Kingsway, Vancouver, BC V5R 5L3, Canada, (604) 433-8918. Dues: \$15 per year full, \$6 mailing only. Meetings: Vary. Get your Christmas ales ready for the November club competition! Congratulations to Randy Powell, winner of the bock competition. :-).

Brewnosers: c/o Jeffrey Pinhey, 2325 Clifton, Halifax, NS B3K 4T9, (902) 425-5218.

Amateur Winemakers of Ontario: c/o Paul Jean Jr., 28 Otten Drive Nepean, ON K2J 1J2, (613) 825-3229.

Canadian Amateur Brewers Association: Attn: Bill Mazur, 1561 Kingston Road, Scarborough, ON M1N 1R9, Canada, (416) 694-3065.

Collingwood Brewing Club: c/o Joanne Anderson, Box 3068, Collingwood, ON L9Y 3Z2, (705) 445-1087. Dues: \$5. Meetings: Fourth Wednesday of the month. Members tasted two Pilseners brewed at the Barrie Brewhouse using professional brewing equipment. The cost is half the commercial price. The beer is good but there is room for improvement.

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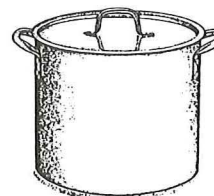
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CLASSIFIED

continued from page 73

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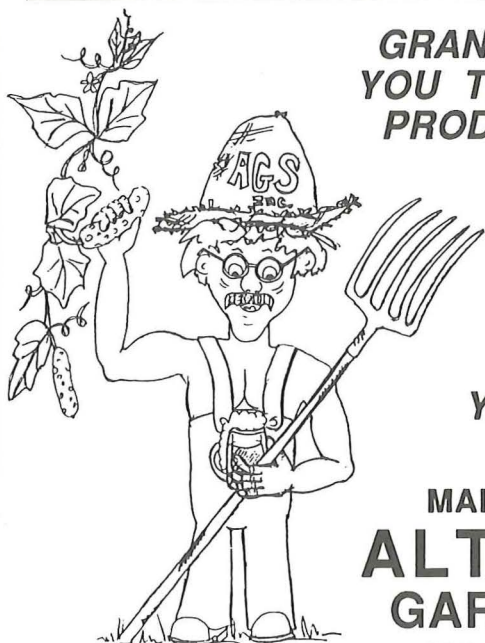
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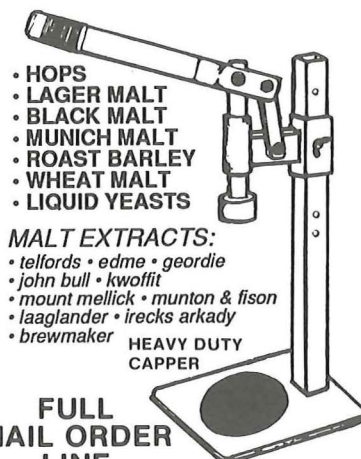
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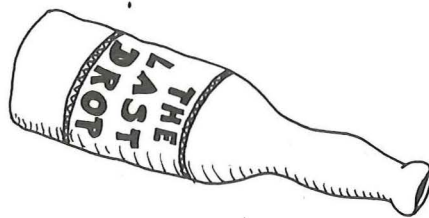


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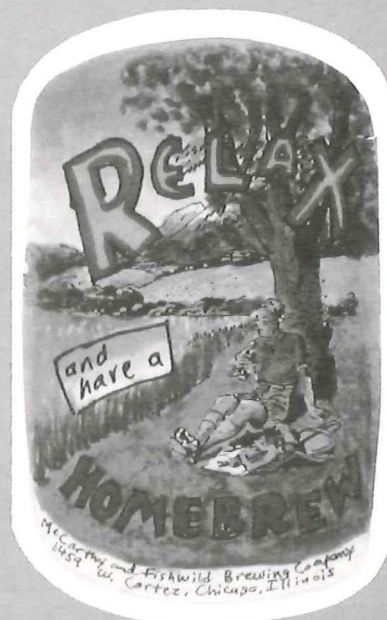
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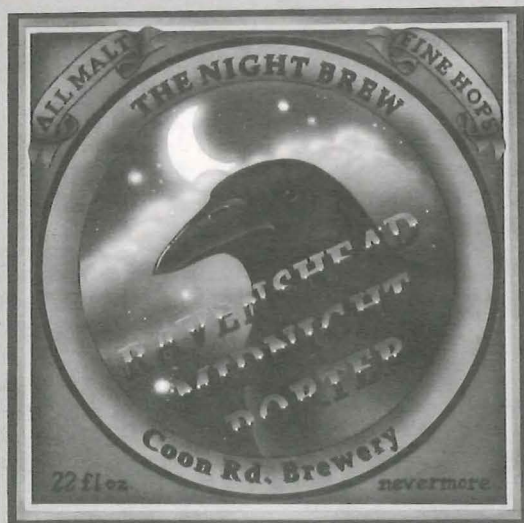


1991 AHA Homebrew Label Contest

Judged by Popular Vote at the 1991 AHA National Conference in Manchester, N.H.



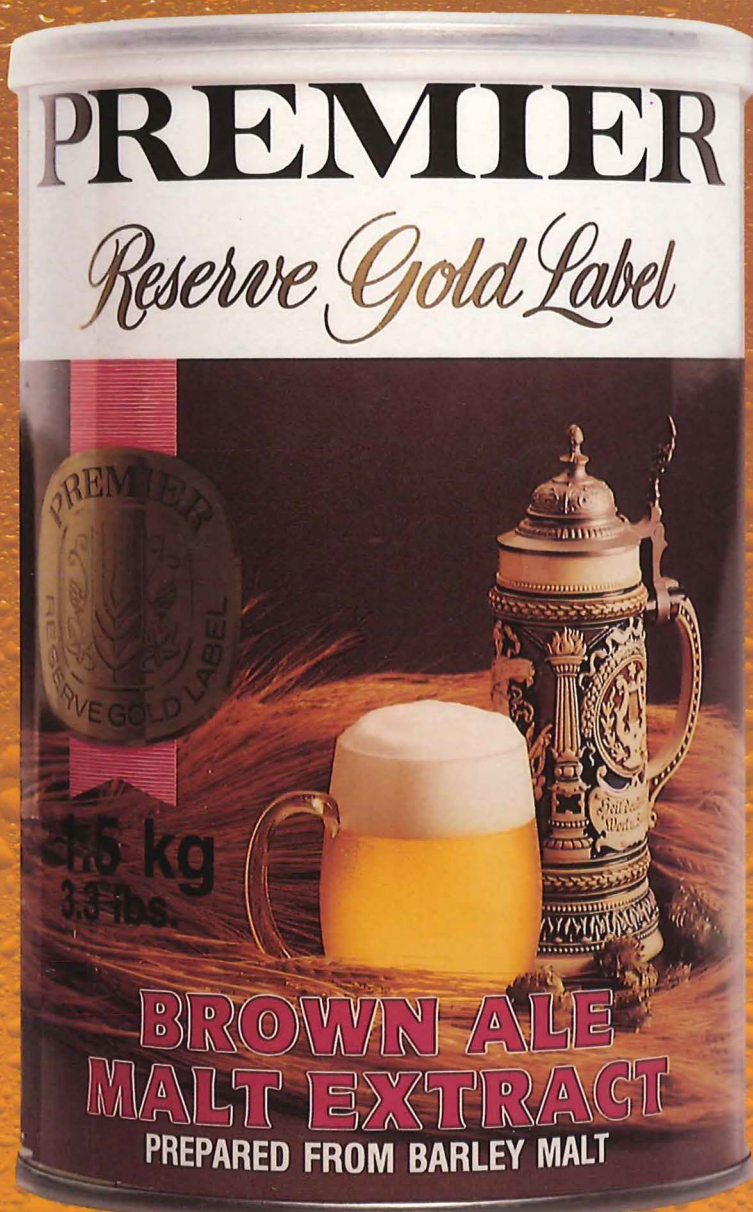
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Clockwise from top: **Funniest**, "Upshitz Kriek" by Peter Bellecy, Manistee, Mich.; **Best Exemplifies the Homebrewing Spirit**, "Relax and Have a Homebrew" by John McCarthy, Chicago, Ill.; **Simplest**, "Liquid Bread" by Robert Cosgrove, Meriden, Conn.; **Most Artistic**, "Ravenshead Midnight Porter" by Steve Goehring, Alpine, Ore. **CENSORED: Rudest**, "Heather Beer" by Jim Senius, Easton, Pa. A big thank you to Michele Whitte from the Center of New Hampshire Holiday Inn for her dedication and help in getting these labels onto this page.

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Samuel Adams Boston Lager. The Imports Pale By Comparison.

