

What about a contest?  
Just BOCK or bigger?

Froth is  
t h e

publication  
of the  
Brewers of  
C e n t r a l

Kentucky, a non-profit  
organization dedicated  
to homebrewing.

To submit something  
for FROTH, call Mark  
Roberts (502) 227-  
2695 or submit by e-  
mail to mlr2390@aol.  
com

DISCLAIMER: The  
opinions contained in  
this newsletter are  
those of the editor  
unless you write  
something. So write  
something, already, or  
else you are only going  
to get my opinion.

We all have something  
to share, from creative  
ways to start a siphon  
to a recipe or kit beer  
we really like to  
something we have to  
sell. This is the place  
to do that. If writing  
intimidates you, call  
me, I'll do the dirty  
work.  
Mark.

October 3, 2001

# Froth

Volume 3, Issue 9

The Bocktoberfest Bash is scheduled for October 13 at Alltech.

If you have never done one, you should. The Bocktoberfest Bash is a brew-in of major proportions. This year it will be held Saturday, October 13, 10 AM to dark.

This is big fun, folks. You bring all your equipment and brew together. I personally have learned new techniques watching other people brew. Don't miss it unless you simply cannot make it.

The brewery will supply AMPLE water. The club will supply food. The day has traditionally been warm. The beer is of course quite good.

This is also a great event to bring new or potential brewers to. Where else can they see different setups, levels of complexity, different beer styles and meet so many generally agreeable brewers and brewsters?

OCTOBER MEETING (see below) includes nominations for officers and discussion about what to do for the November and December meetings. **And welcome new member Lance Bedson of Lexington.**

**NEXT MEETING: Wednesday, October 10 at ALLTECH HOME OF KENTUCKY ALE. 401 CROSS ST. AT THE INTERSECTION OF VERSAILLES RD AND MAXWELL IN LEXINGTON. YES A CHANGE OF LOCATION, BUT ONLY TEMPORARY, WE'LL BE BACK AT SAWYERS IN NOVEMBER.**

# SAWYER'S

DOWNTOWN

## Big Bad Beers

The boys of summer are almost gone. Well, I mean the seasonal, quick drinking thirst quenchers—the wits, pale lagers and weizens. And OK, for some folks in Bourbon County, the weizens never go out of season.

For most of us, though, when the chill is on the air or in the bone, it's time to enjoy something with both an immediate warmth (from alcohol) and a slower, longer warmth (from extra calories). In fact there is a style (Old/Strong Ale) which is often referred to as "winter warmers," but those are not the subject of this article.

Instead let's look at five really big and beautiful beers. These are good beers to have on hand for a cold winter night and they will keep from winter to winter if you have the storage space and the will power.

### *Trippel*

Ingredients:

18# pale malt

- 1 lb. Belgian amber candi sugar
- 2 1 oz. of Fuggles
- 3 1/2 oz. Tettnanger
- 4 1/2 oz. coarsely ground coriander seeds
- 5 1/2 oz. sweet orange peel
- 6 yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale

Mash in and protein rest at 122F for 25 min. Raise to 151F, rest for 90 min. Raise to 168F, rest for 10 min. Sparge. Collect 7.5 gals. Add 1 lb. Belgian amber candi sugar when it begins to boil. 1 oz. of Fuggles at 90 min., 1/2 oz. Tettnanger at 30 min. 1/2 oz. coarsely ground coriander seeds and 1/2 oz. sweet orange peel at 10 min. Collect 5 gals (about 1 gal left behind in boiler - since I cannot get the last bit out, this is the recipe you get).

Pitch at 75F with two liters of healthy yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale. Ferment at 75F for 10 days and rack to secondary. Ferment at 65F for 3 more weeks, closed up in a SS fermenter to naturally carbonate it with a pressure relief valve set at 25psi. Cold condition at 38F for two months. Rack to serving keg. Will yield an SG of about 1.090 and a FG of about 1.016. Enough alcohol for you??

Specifics: OG: 1090 FG: 1016

### *Dopplebock*

Ingredients:

- 1/2 pound, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 9.9 pounds, dark malt extract syrup
- 1 pound, dry amber malt extract
- 3-1/2 ounces, Saaz hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- lager yeast
- 3/4 cup, corn sugar (priming)

Procedure: Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (Be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at 45-50 degrees. Prime and bottle.

Refrigerate bottles for about 1 month.

Specifics: Primary Ferment: 1 week at 65 degrees

Secondary Ferment: 3 weeks at 45-50 degrees

### Trippel

Ingredients: (for 7 gallons)

- 3.3 pounds, pale unhopped extract syrup
- 12 pounds, pale dry extract
- 1 pound, 6-row pale malt
- 1 pound, wheat malt
- 1 pound, Vienna malt
- 2 pounds, light brown sugar
- 1/2 pound, corn sugar
- 10 grams, coriander
- 7 grams, orange peel
- 8 4 HBUs, Saaz hops (boil)
- 9 4 HBUs, Hallertauer hops (boil)
- 10 4-1/2 HBUs, Fuggles hops (boil)
- 11 handful, hops (finish)
- 12 1 teaspoon, Irish moss
- 13 Chimay yeast culture

Procedure:

This is a 7-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries or a 7-gallon secondary. Then keg (or bottle). The yeast was cultured from a bottle of Chimay.

### Tripple

Ingredients:

- 10 lbs Northwest Gold liquid malt extract
- 1.5 lb. corn sugar
- 1.3 oz Hallertauer hops (4%) 60 min.
- .3 oz Saaz hops (3%) 60 min.
- .3 oz Saaz hops (3%) 2 min.
- Wyeast 1214 Belgian ale yeast

Procedure: Boil extract, sugar, 1st hop addition 58 minutes. Add 2nd hop addition and boil 2 minutes. Cool and pitch yeast (I used a 1.5 liter starter). Ferment cool (about 60 F.). Bottle when fermentation completes.

Specifics: OG: 1080

### Barleywine

Ingredients:

- 12 pounds, dry pale malt extract
- 1/2 pound, honey
- 1 pound, dry light malt extract
- 1-1/2 pounds, corn sugar
- 2 ounces, Chinook boiling hops (13.2 alpha)
- 2 ounces, Cascade boiling hops (5.5 alpha)
- 2 tsp., Irish moss

2 ounces, Fuggles hops (finish)  
2 tsp., Sparkeloid  
champagne yeast  
Procedure: Boil malt, boiling hops, and corn sugar in 1-1/2 gallons water for about 1 hour. In last 30 minutes add Irish moss, Fuggles, and sparkeloid. Add to 3-1/2 gallons cold water in fermenter. Pitch yeast and ferment about 7 months.  
Bottle and age. Specifics:  
Primary Ferment: 7 months

### **Barleywine**

Ingredients:  
6 pounds Williams light australian syrup  
5 pounds Williams light australian dry  
1 pound 10-L crystal---steeped  
1 pound 40-L crystal---steeped  
3 ounces Chinook pellets aa% 13 (60 min)  
1/2 ounce CFJ-90 pellets aa%9 (5 min)  
1/2 ounce CFJ-90 (dry hopped in secondary)  
1 teaspoon gypsum at start of boil  
1 teaspoon Irish moss (30 minutes)  
Whitbread dry ale yeast  
Procedure: Primary fermentation - glass for 5 days at 65 degrees. Secondary in glass for 16 days at 65 degrees. Wort was boiled in 4 gal. pot (3 1/2 volume) with 2 gal. water added to primary fermenter.

### **Russian imperial stout, extract**

Ingredients:  
6.6 lbs Northwestern Dark Unhopped Extract  
3 lbs Laaglander Light DME  
1/4 tsp NaCl  
1/4 tsp CaSO4  
1 tsp CaCO3  
1 lb 40L Crystal malt  
1/2 lb Chocolate malt  
1/4 lb Flaked barley  
3/4 lb Roasted unmalted barley  
5 gal Palos Hills, IL (soft) tapwater  
1.5 oz 7% AA Cluster pellets (60min)  
1.5 oz 5% AA Cascade pellets (60min)  
0.6 oz 5% AA Cascade pellets (15min)  
0.5 oz East Kent Goldings whole (dryhop)  
8 oz starter culture from 4 bottles of Sierra Nevada Pale Ale  
Procedure: Steeped grains at 170F for 15 minutes in grain bags. Fermented at 65F. Bottled with 1/2 cup boiled corn sugar.  
Specifics: O.G.: 1.090 F.G.: 1.037

### **Imperial Stout**

Misc notes: I used hops that I had on hand at the time; I would recommend replacing the Tettnanger with Fuggles, perhaps, and also maybe the cascade with Kent Goldings. These swaps would make it a bit more true to style. Also, don't be surprised if your gravity is higher than that listed; my extraction rates are somewhat below average.

Ingredients:  
14 lbs. English Pale 2-Row malted barley  
15 2 lbs. English Crystal Malt

16 1 lb. Roasted Barley  
17 1/2 lb. Black Patent Malt  
18 1/2 lb. Chocolate Malt  
19 4 oz. Cascade hops (6.5 AAU) (bittering/full boil)  
20 2 oz Tettnanger hops (3.4 AAU) (flavor/20 minute)  
21 2 oz Tettnanger hops (3.4 AAU) (aroma/1 minute)  
22 1 tsp. Irish Moss (@30 minute mark)  
Wyeast London Ale (#1028) liquid yeast, pitch with at least a one pint starter  
Specifics: O.G.: 1.086 F.G.: 1.024

### **Margarita's Moul Scotch Ale**

Ingredients: (for 4 gallons)  
8 pounds, English 2 row pale malt  
1--1/2 pounds, English crystal malt (40 L.)  
1 ounce, chocolate malt  
1/2 pound, dark brown sugar  
1 pound, Munton & Fison light dried malt extract  
1--1/2 ounces, Kent Goldings (4.7 alpha)  
1/2 ounce, Styrian Goldings  
gypsum (if your water is soft)  
14 grams, Whitbread dry ale yeast  
Procedure: Add 1 teaspoon gypsum (Nashua water is very soft) to 2 1/2 gal water. Heat to 165 degrees, add grains and dough in at 152 degrees. Mash for for 75 minutes (152 to 148 degrees). Mash out with 3 quarts boiling water (gives a temp of 160 degrees. Should be 165 degrees). Draw off a quart and recirculate for a total of 10 times. Sparge with five gallons water and 1 teaspoon gypsum at 168 degrees. (Gravity was only 1.055 so decided to include 1 pound light M&F DME.) Bring to a boil. Add the DME and 1/2 pound dark brown sugar. At 15 minutes into the add 1 1/2 ounces of Kent Goldings. (At 62 minutes, gravity was 1.070 and volume was low, so added a gallon of boiling water.) At 73 minutes, add 1/2 ounce Styrian Goldings. At 90 minutes, start wort chilling. After chilling, rack to carboy, aerate by gently sloshing the fermenter. Pitch rehydrated Whitbread ale yeast, slosh carboy again, install airlock.  
Specifics: O.G.: 1.070 (estimated) F.G.: 1.019 Primary Ferment: 2 weeks

### **Strong Scotch**

Ingredients: (4 gallons---you'll need the headspace for blowoff)  
1 # 50 L Crystal  
5 # Light DME  
5 # Pale Ale  
2# Peat Smoked malt  
2 # Brown sugar  
2 oz Northern Brewer 7.2 AA 90 min boil  
1 oz Northern Brewer 7.2 AA 45 min boil  
Wyeast Scottish ale 1728  
Procedure: Mash grains in a single infusion at 156 deg F. Pitch between 1.5 and 2 oz of yeast slurry per gal. Primary 1 week, secondary 3 weeks.  
Specifics: OG 1.132 FG 1.034

## **Congress, get off your Bass and pass the beer tax cut bill**

While probably not legit—it is good and the bill is real.

Congress should immediately pass a bill that would cut the federal tax on beer in half -- because cheaper beer is as all-American as Killian's Red, Sam Adams White, and Labatt's Blue .

"For beer lovers, this bill tastes great and is less taxing," said Bill Winter, the party's director of communications. "If Congress refuses to act on this beer tax cut, then Joe Sixpack will be sadder, Budweiser, about politicians' priorities."

The bill, HR 1305, is currently on tap for Congressional consideration. Filed by U.S. Rep. Phil English (R-PA), it would slash the federal tax on beer from \$18 per barrel to \$9 per barrel -- saving beer-drinkers an average of 16 to 32 per six pack.

U.S. Representatives should support the bill, said Winter, because such a tax cut fosters good feeling among ordinary Americans.

"This is a Molson Golden opportunity for Congress to repeal the 1990 tax hike that doubled the federal levy on beer," he said. "When, in the Coors of human events, it becomes possible to give America's 30 million regular beer drinkers a tax break, politicians should do so with gusto.

"The fact is, 44% of the price of beer is swallowed by federal, state, and local taxes. It is a Grolsch violation of human rights to tax beer so steeply -- especially when cutting the tax in half would reduce federal revenues by only \$1.7 billion per year."

But what about people who say the federal government needs that extra revenue?

"In a Pig's Eye Pilsner politicians need the money," said Winter. "Congress ought to be debating how Lowenbrau taxes can go, not how high they can remain."

However, Congress does deserve a Pabst Blue Ribbon for even considering the bill, he acknowledged.

"Now they should get off their Duffs and pass it, and send it to President George W. Bush for his signature," he said.

HR 1305 already has 187 co-sponsors, which shows that a sizable number of Congresspeople are willing to go to Labatt's for beer-drinkers, said Winter. But more are needed to ensure passage.

"This bill deserves support across the partisan spectrum -- whether you are a Lone Star Republican, a Red Dog Democrat, or a Sam Adams-style Libertarian," he said.

"After all, this bill benefits every American, from St. Pauli Girls to Old Milwaukee boys. It cuts taxes across the USA -- from Brooklyn Browne Ale to Sierra Nevada Pale Ale, and from Molson Canadian to Mexico's Corona.

"HR 1305 also benefits Americans 365 days a year -- from Pete's Wicked Springfest ale to Saranac Summer Wheat beer to Kirin Autumn Lager to Red Brick Winter Brew."

In addition, the beer tax-cut bill would promote diversity, said Winter.

"This bill will encourage Americans to drink Murphy's Irish Stout, Harpoon India Pale Ale, Paulaner Bavarian Alpine Extreme, Thames Welsh Ale, Flying Fish Belgian Style Dubbel, Baron Premium Czech Dark Lager, and Belhaven Scottish Ale," he said.

"This could help bring Americans out of the Becks Dark days of beer- drinking intolerance and into the Miller Lite of multiculturalism."

For all these reasons, Congress should pass HR 1305 as soon as it returns from its August break, said Winter.

"Congress, don't wait any lager," he said. "Demonstrate that you are Guinness Extra Stout-hearted. Get off your Bass, hops to it, prove the Kaliber of your convictions -- and Pabst HR 1305."

*Trippel*

*This is as close to the original Golden Dragon as I have been able to get and it is darn close. Golden Dragon took first place in its category at the California Beer Festival and another van Steenberge beer, Piraat, took Best of Show. These are excellent beers, and IMHO, mine is right up there with them.*

Ingredients:

18# pale malt

1 lb. Belgian amber candi sugar

2 1 oz. of Fuggles

3 1/2 oz. Tettnanger

4 1/2 oz. coarsely ground coriander seeds

5 1/2 oz. sweet orange peel

6 yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale

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boiler - since I cannot get the last bit out, this is the recipe you get).

Pitch at 75F with two liters of healthy yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale. Ferment at 75F for 10 days and rack to secondary. Ferment at 65F for 3 more weeks, closed up in a SS fermenter to naturally carbonate it with a pressure relief valve set at 25psi. Cold condition at 38F for two months. Rack to serving keg. Will yield an SG of about 1.090 and a FG of about 1.016. Enough alcohol for you??

Specifics: OG: 1090 FG: 1016

### *Dopplebock*

*This dopplebock was based on a recipe from Papazian's book. In making this beer, I used hops plugs for the first time.*

*Wonderful stuff. They expand and give the appearance of fresh hops and they smell great! This batch turned out really well.*

*Very dark and smooth, lightly carbonated, with a considerable alcoholic whammy. Great sippin' beer.*

#### Ingredients:

1/2 pound, pale malt

1/2 pound, crystal malt

1/2 pound, chocolate malt

9.9 pounds, dark malt extract syrup

1 pound, dry amber malt extract

3-1/2 ounces, Saaz hops (boil)

1/2 ounce, Hallertauer hops (finish)

lager yeast

3/4 cup, corn sugar (priming)

Procedure: Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (Be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at 45-50 degrees. Prime and bottle. Refrigerate bottles for about 1 month.

Specifics: Primary Ferment: 1 week at 65 degrees

Secondary Ferment: 3 weeks at 45-50 degrees

### Trippel

Ingredients: (for 7 gallons)

3.3 pounds, pale unhopped extract syrup

12 pounds, pale dry extract

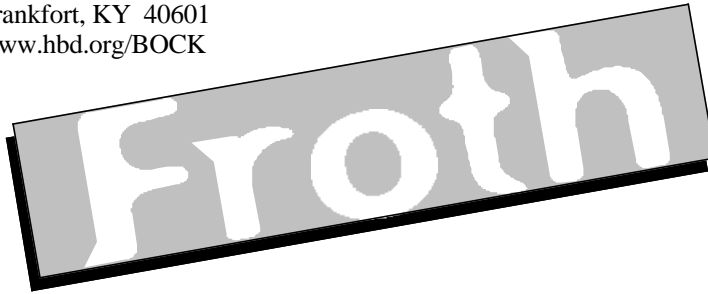
1 pound, 6-row pale malt

1 pound, wheat malt

1 pound, Vienna malt

2 pounds, light brown sugar

Brewers of Central Kentucky  
 2390 Sullivan Lane  
 Frankfort, KY 40601  
 www.hbd.org/BOCK



The Cash  
 From Bob Hopkins, Keeper  
 thereof.  
 For five months ending  
 September 30, 2001:

### Puzzled?

<u>Income</u>		D E P A B U S P E L	AHA	ESB
Dues	\$431.67	L M I T J B H P O W	BJCP	GFCI
Raffle	122.00	Y O E U C I L T I K	BOCK	IBU
Total		A E B I P E E S R I	BURP	RIMS
Income	\$553.67	S R C A E G B O O D	CAMRA	SRM
<u>Expenses</u>		R F M S T O H I N G	DME	STP
Postage	\$81.78	G I B A C B I U Y L	EPA	
Printing	89.37	S C M K C B U R P A		
Other	4.00	R O L S W J Q A D H		
Special		M U X Q Y R R M F A		
Events	176.00			
State Fair	50.00			
Total				
Expenses	\$401.15			
<u>Income in Excess of</u>				
<u>Expenses</u>	\$152.52			
<u>Cash Balance</u>				
Beginning	\$1,339.86			
Ending	\$1,312.49			