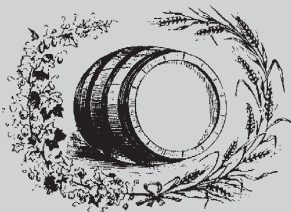


FEBRUARY 1999 <http://ipass.net/~carboy/> ISSUE 33

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This Month's Beer Profile:

BOCK BEERS

Shamrock Open Coming March 13th

CARBOY's 1999 Shamrock Open is just around the corner. The AHA sanctioned competition will take place on Saturday, March at the Southend Brewery & Smokehouse in Raleigh. Mike Wallace is this year's competition organizer, and Steve Murphrey is the judge organizer.

CARBOY needs your help with this years' competition! We would encourage all members to participate, whether it be as a judge, a steward, or as an "extra set of hands". There is a complete set of sign-up forms in this month's newsletter. Additional forms and other information can be found at the competition's website:

<http://www.ipass.net/~carboy/shamrock.html>

We also encourage members to enter their brews into the competition. This year, we have a special deal for our paid members: if you enter *two or more* beers into the competition, your second entry is FREE! Jim Cross will have some "coupons" for the free entry at the next meeting, so we hope to see a large number of CARBOY entries in our own competition. Most members consider this event to be the biggest one on the club's calendar, so we hope to see everyone at Southend Brewery & Smokehouse on the 13th!

HOST SITE:



Artwork courtesy of Southend Brewery

FAMOUS BEER QUOTE:

"Beer that has not been drunk has missed it's vocation."

--Meyer Breslau

This Month's Beer Profile:

12. Bock

a) Traditional Bock - Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low, and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters may be perceived at low levels.

b) German-Style Helles Bock/Maibock - The German word "helles" means light colored, and, as such, a helles bock is light in color. Maibocks also are light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low while "noble-type" hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters should be minimal. Diacetyl levels should be very low. Chill haze should not be perceived.

c) Doppelbock - Malty sweetness is dominant but should not be cloying. Doppelbocks are full-bodied and deep amber to dark brown color. Astringency from roast malts is absent. Alcoholic strength is high and hop rates increase with gravity. Hop bitterness and flavor should be and hop aroma absent. Fruity esters are commonly perceived, but at low to moderate levels.

d) Eisbock - Deep copper to black. Very alcoholic. Aroma and flavor profile is similar to doppelbock. Traditionally brewed by freezing a doppelbock and removing the resulting ice to concentrate the beer and increase the alcohol content.

SOURCE - 1997 AHA Style Guidelines

Bock Beer

(by Steve Murphrey)

Bock is a really neat beer style, one which I've enjoyed making, consuming, and judging for a long time. As many of you know, it would be a cold day in North Carolina if there were no bocks in my reefers! This style is probably named after an archaic spelling of Einbeck, a city in northern Germany. (This is the kind of trivia that will get you an extra point on the BJCP exam.) The AHA admits to 4 versions of bocks. Traditional and Helles bocks are a bit stronger than average beers, Doppelbock is a somewhat stronger, and Eisbock is the big daddy.

If you find a beer whose name ends with the suffix *ator*, you can be pretty sure that it's a Doppelbock or Eisbock. Probably the most well known example is Paulaner Salvator (my personal favorite). It is available in kegs or bottles, in the USA, as is Spaten Optimator (a close second place, in my opinion). These Doppelbocks are both from Munich. Kulminator, also known as EKV 28, is (or was) a wonderful Eisbock, made in Kulmbach. The 28 represents an equivalent original gravity of 28 degrees Plato (i.e., specific gravity 1.112)! I heard that they stopped making this one, but it's mentioned in Michael Jackson's new book. So who knows? Some of us were lucky enough to taste the wonderful Andeks Doppelbock that Tony Hewitt brought back from Germany.

One obvious question is where to get some commercial samples. My first choice would be Munich, Germany. They have a good selection from which to choose, and the price (per bottle) is right. My second choice would be Kulmbach in the summer, where I'd have a couple in the outdoor Biergarten in the castle that overlooks the town. Otherwise, I'd ask a friend who is going to Munich to bring some back for me. Or, I'd drive to Virginia (Total Beverage, in Lincolnia will have the biggest selection), where they have better beer laws than North Carolina. Of course, you could just make your own.

I've only made one attempt at brewing a Doppelbock. I had no refrigerator for fermenting, so I waited until January, planning to ferment in my cool garage. Unfortunately, the weather was fickle, that year; the Texas temperature hovered at 69 degrees for a week. Undaunted, I just called it a Steam Bock – and drank the whole estery batch, including the fusels and higher alcohols.

The predominant flavor characteristic of Bockbier is malt. You want it to be clean and well balanced with

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hop bitterness. There will be a slight hop flavor and aroma, too. Only noble hops should be used for this style, but American varieties of these are acceptable. Wyeast 2206 is probably the home brewer's best yeast choice. You want a yeast that will ferment well at cool temperatures and that will not produce esters or diacetyl. Do a primary fermentation for a couple of weeks at 41-48 degrees, and follow it up with a long lagering at 32-34 degrees (2-6 months). Darryl Richman recommends a triple or double decoction mash, but also admits that you can do a pretty good job with an infusion mash. The malt bill should use similar amounts of pale malt and Munich malt, with a little caramel malt. You may use a tiny bit of chocolate malt in a dark bock, but stay away from the black patent malt and roasted barley.

If you like the bock styles, get a copy of Darryl Richman's book, Bock, which has a wealth of good information. I had the pleasure of judging this style with him in the 1994 Dixie Cup. It was quite an experience judging with one of the world's experts on that style.

CARBOY COC Entry Wins Award

Here is Jim Navecky's Scotch Ale recipe. It took Second in the "If It's Not Scottish" COC last November. Points are awarded and contribute to the clubs chance at AHA Homebrew Club of the Year. Points are awarded as follows:

- 1st - 6
- 2nd - 3
- 3rd - 1

Points can also come from the National Homebrew Competitions the AHA holds annually. Basically, the club with the most points wins, there isn't a minimum points required to win Club of the Year. They are working on more incentives (i.e. prizes) to make the competition more interesting. At the moment Jim doesn't know what the winning club gets other than notoriety in a Zymurgy issue.

Scotch #2

Batch size: 4.5 gallons
 Style: Strong 'Scotch' Ale
 Date Gravity Plato
 Brewing: 07/27/97 1.083 19.9
 Racking: 08/03/97 1.037 9.1
 Bottling: 10/19/97 1.021 5.2
 Alcohol: 6.5% (w/w)
 Alcohol: 8.2% (v/v)



Ingredients:

2 Row 9.0 pounds
 Munich 6.0 pounds
 Wheat 1.0 pounds
 Oats 9.0 ounces
 Belgian Caramel Pils 1.0 pounds
 Roasted Barley 6.0 ounces
 Black Patent 2.0 ounces
 Belgian Aromatic 0.5 pounds
 English Peat Smoked Pale 2.0 ounces
 Weyermann Carafoam 8.0 ounces
 Fuggles 0.5 ounces 60 min 4.3 % AA plug
 Kent Goldings 1.0 ounces 60 min 6.5 % AA plug
 Fuggles 0.5 ounces 30 min 4.3 % AA plug

Water Treatment:

Salts used:
 Table Salt 0.5 tsp
 Epsom Salt 1.75 tsp
 Chalk 4.5 tsp
 Gypsum 0.25 tsp

Primary fermentation: Plastic - 54°Fahrenheit
 Secondary Fermentation: 5 Gallon Carboy - room Temp
 Primed with 3/4 of 1.75 oz corn sugar
 Yield was 33 - 12oz bottles.

Next month: Jim Cross' rye beer, CARBOY's COC entry into the SPECIALTY BEER COC in January.

Meeting Location

CARBOY's monthly meetings are currently held at the BB&Y Restaurant. It is located on the first floor of the Caswell Building at 3700 National Drive, in the Koger Center off Glenwood Avenue in West Raleigh. Owner Nick Jones allows CARBOY to meet monthly at his restaurant when we don't have picnics or field trips scheduled.

BB&Y is open for breakfast and lunch each weekday. We encourage members to visit BB&Y for a relaxed informal meal. Please let Nick know you're from CARBOY when you visit his restaurant.

E-Fermenter

The Fermenter is now available via e-mail. It will be delivered using Adobe's (p)ortable (d)ocument (f)ormat, or pdf. Anyone can download a copy of Adobe's ACROBAT READER for free at Adobe's website (www.adobe.com). Please email Jim Cross at jscross@eos.ncsu.edu if you would like to receive the newsletter this way. I hope to have it available electronically a few days before the mailing date, which is around the 15th of each month. Thanks!

Jim Cross
 Communications Director
 jscross@eos.ncsu.edu

Join CARBOY!

CARBOY is a family-oriented social club that enjoys the art of brewing and drinking their own beer. We meet monthly on the 4th Wednesday. Although we know have almost 40 brewers, we would like to have you as a member.

To join, contact Mike Wallace. Our current annual dues are \$15.00 for regular members, and \$10.00 for associate members. Please send a check and membership application to:

CARBOY c/o Mike Wallace
5001 Dantree Pl.
Raleigh, NC 27609-5351

To offer suggestions, articles, or assistance to *The Fermenter*, please contact Jim Cross at jscross@eos.ncsu.edu.

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