



MARCH 1999

<http://ipass.net/~carboy/>

ISSUE 34

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This Month's Beer Profile:

INDIA PALE ALES

CARBOY Holds Shamrock Open

CARBOY's Shamrock Open was held on March 13, 1999 at the Southend Brewery & Smokehouse. A record total of 176 beers, meads, and ciders were judged in 18 categories. The competition was put on with the help of thirty judges and eight stewards, and all commented on the wonderful job that Southend did as our host. Now, here are the winners.....

- Best of Show - Al Clayson's Biere de Garde
- 2nd Best of Show - Bill MacKenzie's Oatmeal Stout
- 3rd Best of Show - Jay Adams's American Pilsener

Here are the ribbon winners (plus a few Honorable Mention winners) from the 18 flights:

Flight 1 - Strongish Ales (Barley Wine and Old/Strong Ale)

- 1 - Brian Cole's English Old/Strong Ale
- 2 - Allen Ratzlaff's American Barley Wine
- 3 - Steven Peeler's Strong Scotch Ale

Flight 2 - Belgian Ale

- 1 - Al Clayson's Biere de Garde
- 2 - Bruce Pitner's Pale Ale
- 3 - Kieth and Rick Klemp's Wit

Flight 3 - Big Belgian Ale

- 1 - Steve Peeler's Dark Strong Ale
- 2 - Jay Adams's Tripel
- 3 - Bruce Twyman's Tripel

Flight 4 - Mild and Brown Ale

- 1 - Jay Adams's American Brown Ale
- 2 - Craig Pepin's English Brown Ale
- 3 - Scott Oglesby's English Dark Mild

Flight 5 - Great British Ale

- 1 - Kieth and Rick Klemp's Scottish Export
- 2 - Brian Cole's IPA
- 3 - Anthony Becampis's Scottish Heavy

Special Thanks To:
Southend Brewery &
Smokehouse!



Artwork courtesy of Southend Brewery

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FAMOUS BEER QUOTE:

"The problem with the world is that everyone is a few drinks behind."

Humphrey Bogart

This Month's Beer Profile:

5b) India Pale Ale - Characterized by intense hop bitterness with a high alcohol content. A high hopping rate and the use of water with high mineral content results in a crisp, dry beer. This golden- to deep-copper-colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

SOURCE - 1997 AHA Style Guidelines

CARBOY Calendar

March

- Style of the Month - India Pale Ale
- 3/2 CARBOY Night - Greenshield's
- 3/6 AB Brew-In (Richard Todd)
- 3/13 Shamrock Open
- 3/24 Meeting

April

- Style of the Month Mead: Cat 25-27, COC August
- 4/6 CARBOY Night - Tir Na Nog
- 4/10 1st Annual Palmetto State Brewers Open (Columbia, SC)

<http://www.scsn.net/~psbrewer/>

- 4/17 US Open Homebrew Competition (Charlotte)
- 4/23,24 6th Annual SE Microbrewers' Invitational Conference And Festival (Durham)
- 4/28 Meeting

Judge Bocks for May COC (Entries due 5/??/99)

AB Brew-In (Steve Murphrey)

May

- Style of the Month - Oktoberfest
- 5/1 National Homebrew Day Brew-In @ Pale Ale Brewery
- 5/4 CARBOY Night - Southend
- 5/26 Meeting
- AB Brew-In (Bill MacKenzie)

(from page 1) Shamrock Open

Flight 6 - American Ale

- 1 - Jay Adams's APA
- 2 - Mike Lewandowski's APA
- 3 - Mike Lewandowski's American Amber

Flight 7 - English Bitter Ale

- 1 - Brian Grier's ESB
- 2 - Bruce Pitner's Best Bitter
- 3 - Kevin Myers's ESB

Flight 8 - Porter

- 1 - Mark Bailey's Robust Porter
 - 2 - Jay Adams's Robust Porter
 - 3 - John Clark and Bruce Twyman's Brown Porter
- HM - Mike Lewandowski's Robust Porter

Flight 9 - Stout

- 1 - Bill MacKenzie's Oatmeal Stout
- 2 - Mark Bailey's Imperial Stout
- 3 - Rick Theiner's Foreign Stout

Flight 10 - Bock

- 1 - Mark Bailey's Doppelbock
- 2 - Al Clayson's Helles Bock
- 3 - Jess Stokes's Doppelbock

Flight 11 - Lots o' Lager

- 1 - Al Clayson's Vienna
- 2 - Scott Boeke's Helles
- 3 - Al Clayson's Oktoberfest

Flight 12 - Pilsener

- 1 - Jay Adams's American Pilsener
 - 2 - Bill MacKenzie's Bohemian Pilsener
 - 3 - Steve Bryant's American Pilsener
- HM - Al Clayson's Bohemian Pilsener

Flight 13 - Steamy or German Ale

- 1 - Paul Vezzetti's Altbier
- 2 - Bill MacKenzie's Kolsch
- 3 - Bill MacKenzie's Altbier

Flight 14 - German Wheat Beer

- 1 - Anthony Becampis's Weizenbock
- 2 - William Terrill's Dunkelweizen
- 3 - Scott Boeke's Weizenbock

Flight 15 - Weird Beer (Smoked, Fruit & Vegetable, Herb and Spice)

- 1 - Jim Cross's Smoked Porter
- 2 - Scott Boeke's Smoked Oktoberfest
- 3 - Al Johnson's Christmas Cheer

Flight 16 - Stranger than Fiction (Specialty)

- 1 - Bill MacKenzie's Dry Hopped Stout
- 2 - Bruce Twyman's Honey Wheat Ale
- 3 - Al Clayson's Public Enemy Imperial Stout

Flight 17 - Mead

- 1 - Steve Murphrey's Peach Melomel
 - 2 - Brian Cole's Still Traditional Mead
 - 3 - Steve Murphrey's Strawberry Melomel
- HM - Dave Powell's Still Traditional Mead

Flight 18 - Cider

- 1 - Jim Cross's Cranberry Cider
- 2 - Jay Adams's Sparkling Cider
- 3 - Jim Navecky's Cherry Apple Cider

Complete results will be posted at CARBOY's website:

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

Congratulations to everyone who entered!

CARBOY Prepares For National Homebrew Day

National Homebrew Day will be celebrated on May 1, and CARBOY is planning another big brew-in. Once again, the Pale Ale Brewery (formerly Tomcat Brewery) will graciously host our club's brew-in. This year, the club has voted to brew an India Pale Ale, and a committee will begin to work on a recipe in the next few weeks. CARBOY's National Homebrew Day will give our members an opportunity to work in a commercial brewery, and of course the chance to socialize with other homebrewers.



Richard Todd is heading up the NHD '99 committee, and other members are Larry Matthews, Conrad Cowan, and Jim Cross. Tentative plans include having a pig pickin', perhaps a tour of the Pale Ale facility, and members brewing other styles of beer on their homebrew setups. The cost per five gallon batch will be based on the cost of the grainbill and the catering for lunch. In the past, there have also been instructional sessions on brewing techniques and beer styles.

The idea of inviting other homebrew club members is also being strongly entertained, as the smallest batch-size we will be able to brew is fifteen barrels, which works out to a minimum of 93 five-gallon batches. The committee will meet soon to begin working out the logistics of the event. Remember, as a member of CARBOY, this is your event, so you are strongly urged to participate in both the event AND it's planning. Feel free to offer suggestions to any member of the committee. More details of NHD '99 will be available at the club's website and our monthly meeting! So mark May 1st on your calendar and get ready to celebrate National Homebrew Day!



NOTICE: Absolutely no beer was spilled in the production of this document!

January COC Entry

Here's the recipe for Jim Cross' Rye Beer that was selected by the club for the Specialty/Experimental Beer COC in January:

GRAINBILL

5 lbs 2-row pale malt
5 lbs rye malt
1 lb flaked rye

-single infusion mash at 158° for 60 mins. Starting gravity was 1.050.

HOPBILL

1.0 oz Sazs pellets fr 60 mins.
0.5 oz Saaz pellets for 30 mins.
0.5 oz. Cascade pellets for 30 mins.

YEAST / EXTRAS

WYEAST #3056 Bavarian Wheat Yeast
Three days in primary
Reracked for four days in secondary.
Caraway extract added to secondary*
Primed with 6 oz clover honey.

* Caraway seed extract - combine 2 oz. of caraway seeds with 6 oz. of 100-proof vodka. Steep for about a week. I added about 4 oz. of the resulting liquid to the secondary.

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
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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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