



AUGUST 1998      <http://ipass.net/~carboy/>      ISSUE 27

New Officers Elected

(by Jim Navecky)

CARBOY held it's election for Officer's during the June meeting. As you may be aware, we lost our newly elected President Mike Lewandowski when he moved to the Asheville area. An EMERGENCY Executive Committee meeting was held (at Mitch's Tavern) to resolve this dire situation. As a result of hours-long discussions and debate, the Officer slate for the remainder of this Brew Year is as follows:

- President - Jim Navecky
- Education (don't call him a "Vice-President") Dude - Bill MacKenzie
- Vice-President for Social Activities - Steve Murphrey
- Finance Director - Mike Wallace
- Communications Director - Jim Cross

"I do solemnly swear that I will faithfully execute the office of President of CARBOY, and I will to the best of my ability, preserve, protect, and defend your enjoyment of homebrewing."

We are working on a schedule for the year. We will have a style of the month, that will hopefully coincide with any AHA Club Only Competitions (COC). September will be Scottish/Scotch Ale in preparation for the December COC. We can discuss the style in September and then in November pick the CARBOY representative for the competition. For non-COC months, other styles will be used and perhaps judge at a later meeting. We will be scheduling some tours (see the

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This Month's Beer Profile:



OKTOBERFEST

Famous Beer Quote:

"Beer is proof that God loves us."  
-Benjamin Franklin



schedule), brew-ins, parties, and whatever else that we (that means you too!) can think of. We want to give everyone a chance to be involved in the activities.

A survey is included in this newsletter to see what areas we can improve on to make the club more interesting and fun. Please take a few minutes to fill it out and return your input. Your feedback will help make CARBOY a club that everyone enjoys belonging to. Unfortunately, I am going to miss my first meeting as Pres due to a business trip to Colorado Springs the week of August 24. Have a homebrew for me!

Jim Navecky  
President

### From The Editor

First of all, I want to apologize for the lack of a July Fermenter. My busy schedule, some bad communications of no one's fault, and the sudden move of the our last editor, Mike Lewandowski, just made a July issue impossible. I hope I can make up for it with the next 11 issues.

This month's featured style is the Oktoberfest-style beers. I have included in this issue a very informative article from Steve Murphey, and some background on a "fest-style" beer being produced by one of our local breweries. This all may seem a bit late for us to brew these wonderful brews in time to enter one in AHA's (C)lub (O)nly (C)ompetition in October, but I hope it will encourage everyone to brew a "fest-style" beer on their own schedule. I hope you enjoy this month's Fermenter, and expect me to approach various members for help with future columns.

Happy Brewing!  
Jim Cross  
Communications Director

### This Month's Beer Profile:



### Vienna/Maerzen/ Oktoberfest

Vienna - Beers in this category are reddish-brown or copper colored. They are light to medium in body. The beer is characterized by malty aroma, slight malt sweetness and clean hop bitterness. "Noble-type" hop aromas and flavors should be low to medium. Fruity esters, diacetyl and chill haze should not be perceived.

Maerzen/Oktoberfest - Maerzens are characterized by a medium body and broad range of color. Oktoberfests can range from golden to reddish-brown. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be toasted rather than strongly caramel. Hop aroma and flavor should be low but notable. Fruity esters are minimal, if perceived at all. Diacetyl and chill haze should not be perceived.

SOURCE: 1997 AHA Style Guidelines

### Think Globally, Drink Locally!

Carolina Brewing Company's OKTOBERFEST LAGER

(by Jim Cross and the folks at CBC)

The folks at Carolina Brewing Co. were more than happy to sit down and discuss their Oktoberfest lager, scheduled for release on August 27th. The grainbill includes 2-row, Caravienne, Munich, Caramel 20L, Carapils, Aromatic, and Special-B malts. Tettnang is the bittering hops, and is also used for aroma, along with Hallertau. The yeast is WYEAST #2206. The beer is described as a smooth amber lager with caramel and toffee malt flavors, and a slight warming sensation from the higher than average alcohol content. The beer was fermented and lagered at cool temperatures for a 5-week period in order to reach maturity. 80 barrels were produced, and the beer will be available on draft in about 20 outlets.

The brewery also informed me of an upcoming year-round lager, a Vienna-style, that will be available on draft and in the bottle.



Artwork courtesy CBC

# Oktoberfestbier

(by Steve Murphy)

## History

Oktoberfest - is it a beer, an event, or what? The answer is that it's both, and no discussion of the beer style is complete without mentioning the festival from which it originated. The annual Oktoberfest illustrates the importance of beer in the German culture. Thousands gather and drink huge amounts of beer in tents that hold 7000 people - each! Traditional Brass bands of Lederhosen-clad, beer-bellied musicians play and make the guests sing along and toast with the big 1-liter steins. Check out:

[www.baynet.com/oktoberfest/Jodel.html](http://www.baynet.com/oktoberfest/Jodel.html)

for some music clips that might get you in the mood. Skillful waitresses carry up to 10 of these huge 1-liter glasses at a time.

The Oktoberfest is the largest beer festival in the world. During the 16 days of the festival, attendees will eat 600,000 sausages, 750,000 roast chickens and over 5 and a half million liters of beer. The Oktoberfest is not exactly gemütlich for vegetarians.

The Germans have traditionally consumed the left-overs of the last seasonal brew in September and October. The last brew that was brewed in March was called Märzenbier. In those days, March was the last month the brewers could brew beer safely, since they had no proper cooling. That beer was made a bit stronger and was drunk during the summer.

Märzenbier took on a special significance in the nineteenth century with the arrival of the Munich Oktoberfest in 1810. The first Oktoberfest was essentially a wedding reception for the marriage of Crown Prince Ludwig of Bavaria and the Prussian Princess Theresa. The marriage was apparently unpopular, and the Prince felt obliged to lay on a grandiose festival. The first festival was dry - there was just a horse race and a fair in the meadow just outside town -

the Theresienweise. But this was Bavaria and soon the event attracted the Munich brewers and the thirsty locals. Once the railway reached Munich the crowds got larger and larger. The rest is history. Today the Oktoberfest has 7 million visitors from all over the world. The local breweries put up giant tents (that seat up to 7000) on the Theresienweise. According to the tradition, only the Munich breweries are allowed to have tents - all other are excluded.

First, remember that the Oktoberfest really starts mid-September, goes on for 16 days, and ends on the first weekend in October. It always opens with a parade of the brewers' horse-drawn drays through the city, and I think the mayor of Munich gets the first beer. In the tents, the camp bands play the interminable Ein Prosit. The ritual is always the same. The first visitors arrive by midday, and a festival atmosphere is quickly created. The bands play their music, and the crowds stand up and cheer as they toast. This goes on until 11 PM. The next day it all starts again, and it continues like this the whole Oktoberfest. Every beer lover should visit the festival at least once in his life. Just make sure to get to a tent early, if you want a seat. Oktoberfests of one form or another are held throughout the world - we even have one here. A few are of particular note, because of their size. The Stuttgart Oktoberfest, which is held 1 week later, is virtually a carbon copy of the original - although I was disappointed to see some of its waitresses carry the steins on trays. Is there no respect for tradition, any more? There is one in Cincinnati, which is usually held in October. And Waterloo, Canada claims to have the largest one in North America.

## Flavor profile

A number of years ago, I had the pleasure of judging the second round Oktoberfest in my first Bluebonnet Brew Off with Al Kinchen, a National beer judge and now the

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head brewer at the Routh Street Brewery in Dallas. He told me that the predominant characteristics of this style are malt, malt, and more malt! I think Al was right on target. George and Laurie Fix claim that the best descriptors are elegance, softness, complexity, and balance. They also are traditionally a little higher alcohol (close to 6% by volume) than other German lagers - although the beer they serve at the festival is not that strong. Hops is usually pretty subdued in this style.

### Commercial Examples

There are several Munich breweries that export an Oktoberfestbier. My personal favorite is Paulaner (but I have never had an Ayinger, which some rate as the best). These should be arriving in beer stores about now. I often try to get a six pack of each example I can find (try to find some that have been kept in the dark) in order to do a personal comparison. Sam Adams is also usually quite nice, although not up to the German examples, in my opinion. Everyone seemed to love last year's version from Holly Springs (not exactly to style, but a very nice lager), and I'm looking forward to tasting this year's

### Homebrewing

Some of the keys to brewing a good Oktoberfest are:

- Use a thick mash. This will help you get the maltiness you want.
- Use an all-grain recipe. George Fix claims that it's impossible to get the traditional profile out of an extract beer.
- Use several varieties of malt and hops, to get the proper complexity.
- Ferment at the proper (cool) temperatures for a lager.
- Lager for a long time (several months) to get that clean, smooth palate.
- Pay attention to sanitation. In particular, make sure to remove residual chemicals from your equipment ("because amber and dark beers are excellent absorbants"). I

rinse with cooled, boiled water. If someone gives you a six pack from one of the large American breweries, it will make an excellent sterile rinsing agent.

Here is a recipe from Tim Nagode, of the High Plains Draughters. I haven't brewed it, but it looks like a reasonable recipe, to me.

### Ingredients (for 5 gallons):

- 5 lb. Iwerks Vienna malt
- 1 lb. Breiss Munich malt
- 1 lb. DWC Caramunich malt
- 2 lb. 2-row malt
- 1 oz. Perle hops (8% alpha, 60 minutes in nylon)
- 0.5 oz. Saaz hops (3.5% alpha, 15 minutes in nylon)
- Wyeast 2206 "Bavarian Lager" yeast

### Brewing Notes:

Mash in with 12 quarts 136-degree brewing water to reach protein rest of 131 degrees; hold for 30 minutes. Raise temperature to 148 degrees for saccharification; hold for 2 hours. Raise temperature to 168 degrees to mash out. Sparge with 5 gallons of 168-degree brewing water. Aerate and pitch with 1 pint starter

### Fermentation Notes:

Primary fermentation should last at least 2 weeks at 50-55 degrees. Transfer to secondary fermenter for 5-8 days. Fine with isinglass, and bottle with  $\frac{3}{4}$  cup corn sugar. Let sit at 65 degrees or above for 2 weeks to carbonate, and then store cold for 4 to 8 weeks.

### Gravities:

Original gravity: 1.064. Final gravity: 1.015.

### References

1. George and Laurie Fix, Vienna, Märzen, Oktoberfest.
2. Michael Jackson, Beer Companion.
3. Various articles from the Internet.

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

## 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.

## Membership Dues Information

Your CARBOY officers, acting in a fiscally responsible manner despite all natural tendencies, have decided to keep membership dues at their current level. Annual memberships remain \$15, and associate memberships are \$10 (Associate members are members of other homebrew clubs who wish to participate in CARBOY activities and receive the newsletter, but not vote on club business). 1998 - 99 dues are currently due. Checks made out to "CARBOY" should be mailed to:

Mike Wallace  
5001 Dantree Pl.,  
Raleigh, NC 27609-5351

## CARBOY Calendar

August 27 - CARBOY meeting at BB&Y.  
September 12 - Pinehurst Village Brewery Tour (tentative)  
September 23 - CARBOY meeting at BB&Y  
October 28 - CARBOY meeting  
October 31 - TRUB X

## Cooking With Beer

Jim's Beer Bread  
(courtesy of Jim Cross)



Here's an good way to use that leftover beer. It's an easy to make, coarse-textured bread that goes with just about everything.

3 cups all-purpose flour  
2 tsp. baking powder  
1/2 tsp. baking soda  
1/2/tsp. salt  
1/2 cup bran  
2 eggs  
12 oz. beer (I use a brown ale)  
6 Tbs. butter  
2 Tbs. honey

Mix all the dry ingredients well in a large bowl. Beat the eggs, and add them and the beer to the dry mixture. Melt the butter, stir in the honey, and add this to the batter. Mix for about 30 seconds, then pour into a greased 9" bread pan. Bake in a preheated 450° oven for about 10 mins., then reduce the oven to 375° for another 30-35 mins. (Check w/ toothpick) Cool in the pan for 5 minutes, then move the loaf onto a cooling rack.

## E-Fermenter

In the past, many of you have received The Fermenter via electronic mail. I would like to continue to have the newsletter available electronically, but I would like to streamline the delivery so that I have time to devote to more important things, such as brewing and drinking beer. Right now, I believe that having The Fermenter available as a single format, cross-platform document is the way to go. I would like to discuss the matter at the August meeting, and field any advise as how to do this. My best idea right now is to post it in a format readable by Adobe's Acrobat Reader. The reader is available for free, and this would allow the club to post other documents on the website in a similar format. Hey, if there is a better way, I'm all ears!

Jim Cross - VP Communications

## 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  
jscross@eos.ncsu.edu

Enjoy!!

## Executive Committee

President -

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