

2002 Michigan State Fair
Homebrew Competition
Winner's Circle



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Draughtsmen — F.O.R.D.

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List of Winners

2002 Michigan State Fair Homebrew Competition

Placed	Brewer(s)	MSF Class Name
American Lager/ Light Ale		
1st	Lawrence Rapson	Classic American Pilsner
2nd	Bob Barrett	Cream Ale
3rd	Randy Panduren	Light/Standard/Premium
European Pale Lager		
1st	Jeff Rankert	Northern German Pilsner
2nd	Rick Georgette	Muenchner Helles
3rd	Kirk Rowland	Dortmunder Export
Bitter/English Pale Ale		
1st	Randy Panduren	Strong Bitter
2nd	Alan Pearlstein	Strong Bitter
3rd	Eric Bachman	Ordinary Bitter
India Pale Ale		
1st	Chris Sheridan	India Pale Ale
2nd	Richard Kirn	India Pale Ale
3rd	Brian LaRue	India Pale Ale
Scottish Ale/Brown Ale/Mild		
1st	Kevin Dunn	Southern English Brown
2nd	Fred Goeldi Jr.	Northern English Brown
3rd	Alan Pearlstein	American Brown Ale
Am. Pale Ales		
1st	Thomas Yaeger	American Amber Ale
2nd	Steve Close	American Pale Ale
3rd	Rick Georgette	American Pale Ale
German Ale		
1st	Alan Pearlstein	Duesseldorf Altbier
2nd	Tom Edmunds	Koelsch
3rd	Steve Zelmer	Koelsch
Wheat Beer		
1st	Mark Ohrstrom	Berliner Weisse
2nd	Randy Panduren	Bavarian Dunkelweizen
3rd	Andrew Hotton	Bavarian Weizen
HM	Kim Barrett	Bavarian Dunkelweizen
European Amber and Dark Lager/Bock		
1st	Dan Humphrey	Traditional Bock
2nd	Richard Kirn	Maibock
3rd	Steve Zelmer	Maibock

Placed	Brewer(s)	MSF Class Name
English and Scottish Strong Ale		
1st	Rick Georgette	Wee Heavy
2nd	Dan Humphrey	Old Ale
3rd	Richard Scott	Wee Heavy
Barleywine/Imperial Stout		
1st	Kirk Rowland	English Barleywine
2nd	Kirk Rowland	American Barleywine
3rd	Ken Koepl	American Barleywine
HM	Ken Koepl	English Barleywine
HM	John Rathmell	Imperial Stout
Porter		
1st	Dave Novak	Robust Porter
2nd	Ron Rucins	Brown Porter
3rd	Richard Scott	Robust Porter
Stout		
1st	Eric Ringle	Foreign Extra Stout
2nd	Elon Jamison	Foreign Extra Stout
3rd	Jon Taisey	Oatmeal Stout
HM	John Schwab	Sweet Stout
Strong Belgian Ale		
1st	Chris Frey	Belgian Strong Dark Ale
2nd	Kirk Rowland	Belgian Strong Golden Ale
3rd	Ken Schmidt	Belgian Strong Dark Ale
HM	Bob Scholl	Tripel
HM	Chris Sheridan	Dubbel
HM	Doug Geiss	Tripel
HM	John Rathmell	Belgian Strong Dark Ale
Belgian and French Ale		
1st	Greg Brown	Saison
2nd	Randy Panduren	Witbier
3rd	John Applegarth	Biere de Garde
Fruit Beer		
1st	Elon Jamison	Raspberry Wheat
2nd	James Rice	Raspberry Ale
3rd	Douglas Bianchi	Raspberry Wheat
Spice/Herb/Veg/Smoke		
1st	Rick Georgette	Rauchbier
2nd	Richard Scott	Rye/Maple Syrup/Spice
3rd	Steve Zelmer	Pumpkin Ale

BELL'S



Congratulations Homebrewers

Drink Michigan Beer

Kalamazoo Brewing Co., Inc.
355 E. Kalamazoo Ave.
Kalamazoo, MI 49007

BEST OF SHOW

Crispy's Big F'ing Belgian (BFB)

Brewer: Chris Frey

MSF Category 5162

Style	18d Belgian Strong Dark Ale
Gallons	11-12
Malt	18 lbs Pale Ale Malt 12 lbs Pilsener Malt 1 lb. Special B 1 lb. Belgian Biscuit 1 lb. Belgian Carapils 2/3 lb. Belgian Caramunich 1 lb Belgian Caravienne 1 lb DWC Aromatic 1.5 lbs. Extra Special Malt 1 lb. Victory Malt 1 lb. med. amber Belgian candy sugar 1 lb. light Belgian candy sugar 2 lbs. liquid Sucrose 1 lb cane beet sugar
Hops	2 oz. Hallertauer Whole 5% 60 min 2 oz. Goldings - E.K. Whole 4.8% 60 min 1 oz. Czech Saaz Whole 2.8% 10 min 2 oz. Styrian Goldings Pellets 4% 1 minute
Spices	1 oz. Ginger Root 15 min 1 oz. Sweet Orange Peel 15 min 1 oz. Coriander seed (crushed moments before use) 5 min 2 oz. Dried Spicy Orange Peel 15 min
Extras	2 Tsp. Irish Moss 15 min
Mash	Protein rest at 122 for 15 min; Raised temp about 1F a minute to 153F; Hold at 153F for one hour; Raise temp to 168F and hold for 15 min (mash-out)
Boil Time	90 min
Yeast	White Labs WLP550 Trappist Ale Yeast (BIG Starter!)
O.G.	1.095
F.G.	1.015

Yankee Parrot Pilsner

Brewer	Lawrence J. Rapson
MSF Category	5150
Style	Classic American Pilsner
Batch Size	10 gal
Malt	16# 2-row Brewers Malt 1# Dextrine Malt 1# Crystal Malt, 20L 4# Medium Grain Rice
Cereal	
Treatment	Boil the 4# rice in 3 gallons of water for 45 min Transfer this water/rice mixture to the mash/lauter tun and add the malt
Mash	20 min at 132F, 90 min at 154F, 10 min at 165F; Sparge at 175F (pH adjusted to 5.7)
Hops	1.5 oz Cluster pellets, 60 min 0.5 oz Cluster pellets, 30 min 1 oz Tettnang leaf, finish
Boil time	90 min
Yeast	400 mL starter of Wyeast North American Lager (2272)
Carbonation	Force carbonated
OG	1.058
FG	1.017
Primary	14 days glass carboy
Secondary	27 days glass carboy, Lager 30 days below 40F



Fermentational Order of Renaissance
Draughtsmen — F.O.R.D.

<http://hbd.org/ford/>

Nordlich Pils

Brewer	Jeff Rankert
MSF Category	5151
Style	Northern German Pilsner
Batch Size	11 gal
Malt	17.5 # Durst Pilsner 1.5 # Cara-Pils Dextrine Malt 0.13 # German Munich Malt
Mash	152F for 60 min
Hops	2.5 oz Tettnanger Tettnang 6.5%, 60 min 1 oz Hallertau Hersbrucker 3.8%, 60 min 1 oz Hallertau Mittelfruh 3.75%, 15 min
Boil time	90 min
Yeast	0.5 gallon starter of White Labs WLP830 German Lager
Carbonation	Force carbonated 2.5 volumes
OG	1.047
FG	1.011
Primary	50 F for 2 weeks in glass, Diacytal rest for 2 days at 67F
Lagered	10 weeks at 35F in SS

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MC Microbrewery & Beverage Guide



LH East Main Street

Ann Arbor, MI 48104

734-233-1303 oskarbrewing.com

Hawkeye English Ale

Brewer	Randy Panduren
MSF Category	5152
Style	Strong Bitter/English Pale Ale
Batch Size	5 gallons
Malt	6 # Light DME 14 oz Crystal Malt, 60L
Process	1) Steep in 1/2 gallon water for 30 min at 150F; 2) Rinse with 1/2 gallon of 150F water; 3) Combine this gallon with DME and enough water to give a pre-boil volume of 6.5 gallons
Hops	0.75 oz Northdown, 60 min 0.25 oz Challenger, 15 min 0.50 oz Northdown, 10 min 0.25 oz Northdown, 1 min
Boil Time	60 min
Yeast	Wyeast 1098 British Ale
OG	1.050
FG	1.012
Primary	5 days
Secondary	14 days

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Trout River IPA

Brewer	Chris Sheridan
MSF Category	5153
Style	India Pale Ale
Gallons	5 gal
Malt	7.5 # Muntons light LME 1/2 # Crystal Malt, 10L 1/2 # Aromatic Malt 1/2 # Carapils
Process	1) Steep grains in 3 gallons water at 150 F for 45 min; 2) Remove grains and add LME
Hops	0.75 oz Centennial Leaf Hops 9.9% 60 min 1.5 oz Centennial Leaf Hops 9.9% 20 min 1.5 oz Centennial Leaf Hops 9.9% 5 min 1.0 oz Centennial Leaf Hops 9.9% dry-hop secondary
Boil Time	90 min
Yeast	Wyeast 1056 American Ale
Carbonation	3/4 cup corn sugar
OG	1.051
FG	1.008
Primary	7 days at 68F
Secondary	7 days at 68F



Ann Arbor Brewers Guild

<http://hbd.org/aabg/>

Elm Paddle

Brewer	Kevin Dunn
Assistants	Garnet Buller, Brian Ozbourne
MSF Category	5154
Style	10c Southern English Brown Ale
Gallons	25
Malt	25 lbs Dried light malt Extract 10 lb 80L crystal 1 lb Chocolate Malt
Mash	Steep Gains for 90 min at 150F
Hops	1 oz Pellet Cluster 8.0% 60 min East Kent Goldings Whole hop 6.6% 45 min
Boil time	80 min
Yeast	3 White Labs British Ale Yeast WLP005 2 White Labs English Ale Yeast WLP002
Carbonation	2/3 cup Malt extract Bottle Conditioned
OG	1.054
FG	1.014
Primary	Stainless Steel Drum Open Fermentation for 14 days at 68F
Bottled	06/29/02



American Amber Ale

Brewer	Thomas Yaeger
MSF Category	5155
Style	American Amber Ale
Gallons	5
Malt	11 # Marris Otter 1 # 40L Crystal Malt
Mash	Single Infusion 152F for 90 min
Hops	1/2 oz. Cascade (60 min) 1 oz. Perle (60 min) 1 oz. Cascade (15 min) 1 oz. Cascade (Flame out)
Boil Time	60 min
Yeast	Wyeast 1056
Carbonation	Forced Carbonation
OG	1.060
FG	1.010
Primary	1 week
Secondary	2 weeks



LEOPOLD BROS.
OF ANN ARBOR

Aldekocker Alt

Brewer	Alan Pearlstein
MSF Category	5156
Style	Dusseldorf Altbier
Gallons	5
Malt	5 # Pilsner Malt 3.75 # Munich 1 # Vienna 0.5 # Crystal Malt 80L 2 oz Black Patent
Mash	100F for 15 min, 122F for 20 min, 150F for 60 min, 168F for 10 min
Hops	2.0 oz. Spalt 4.1% pellets for 65 min 1.0 oz. Spalt 5.8% leaf hops for 45 min
Boil time	75 min
Yeast	Wyeast 1007 (1 liter starter)
Carbonation	Approx. 3/4 cup corn sugar
OG	1.058
FG	1.014
Primary	10 days at 64F
Secondary	10 days at 64F
Brewing Date	01/13/01
Bottled	03/03/2002



C.R.A.F.T. Clinton River Association of Fermenting Trendsetters

[http://www.geocities.com/
brewclub/craftbrewclub.html](http://www.geocities.com/brewclub/craftbrewclub.html)

Fall of Berliner Weisse

Brewer	Mark Ohrstrom
MSF Category	5156
Style	Berliner Weisse
Gallons	12
Malt	4.5 # Pilsner Malt 6.0 # Wheat Malt 2.0 # Pale Malt (6-Row) 0.5 # Brewer's Cut Natural Filter Media (lauter aid)
Sour Mash	Mash 1/2 of the Pilsner Malt at 99F for 48 hours. Add 2nd half of Pilsner Malt 24 hours into the sour mash
Mash	148F for 60 min
Hops	0.8 oz. Northern Brewer for 32 min
Boil time	60 min
Yeast	Danstar Nottingham
Carbonation	prime tabs
OG	1.030
FG	unknown



www.newhollandbrew.com

13 Mile Bock

Brewer Dan Humphrey

MSF Category 5157

Style Traditional Bock

Gallons 5

Malt 12 # Briess Pilsner Malt
2 # Munich Malt
1/2 # 30 L Crystal Malt
1/2 # 60 L Crystal Malt
3 oz. Pauls Malt Chocolate 500L
1 # Carapils

Mash 125 F for 15 min, 155 F for 75 min

Hops 10 grams Hallertau 4.4% 90 min
10 grams Perle 6.6% 60 min
14 grams Perle 6.6% 30 min
18 grams Hallertau 4.4% 15 min

Boil time 90 min

Yeast Wyeast 2007 Lager (starter)

Carbonation 1.25 cups Munton's Dark DME

OG 1.070

FG unknown

Primary 50F

Bottled 01/21/01



Wee Heavy

Brewer	Rick Georgette
MSF Category	5158
Style	Wee Heavy
Gallons	5
Malt	14.75 # Marris Otter 1 # 80L Crystal 0.25 # Peated Malt 2 # Amber Malt 2.5 oz. Roasted Barley 1 oz. Chocolate Malt 1/2 # Caravienne 1/2 # Caramunich 3.3 # Glenbrew Lt. Extract
Mash	90 min at 155F
Hops	1.25 oz East Kent Golding for last 45 min 1/4 oz. Fuggles for last 45 min
Boil time	2 hours
Yeast	Wyeast 1728 (1 gallon starter) 1/2 gallon slurry from Scotch Ale
OG	1.122
FG	1.042
Primary	30 days at 60 F
Secondary	60 days at 32 F



www.newhollandbrew.com

English-Style Barleywine

Brewer	Kirk Rowland
MSF Category	5159
Style	English-style Barleywine
Gallons	5.8
Malt	25 # Marris Otter 1 # 55L Crystal 11 oz. Lyles golden syrup 2 # Light LME
Mash	60 min at 154F
Hops	4.5 oz East Kent Goldings 5% 90 min 1.25 oz. East Kent Goldings 5% 15 min 0.75 oz. East Kent Goldings 5 min 1 oz. East Kent Goldings 5% dry hop in secondary 2 weeks
Boil time	2 hours
Yeast	Wyeast 1084 1/2 gallon starter
Carbonation	Force Carbonation
OG	1.124
FG	unknown
Primary	Glass for 17 days at 68F
Secondary	Glass for 28 days at 68F



Homebrew Digest

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Robust Porter

Brewers	Dave Novak
MSF Category	5160
Style	Robust Porter
Gallons	5
Malt	1 # Dextrin Malt 10 oz 20L Crystal Malt 10 oz 80L Crystal Malt 10 oz 120L Crystal Malt 1 # Chocolate Malt 1.5 # Munich Malt 12 oz Flaked Barley 6 # Light Malt Extract
Process	1) Bring grains to 150 F in 1 gallon of water and hold for 30 min; 2) Rinse with 1/2 gallon water; 3) Add Malt Extract, and enough water to bring total volume to 3 gal; 4) After boiling and cooling, transfer to fermenter and add water to make 5 gallons
Hops	1 oz. German Northern Brewer 60 min 1 oz Liberty 5 min 1 oz Liberty at flame out
Boil Time	1 hour
Yeast	White Labs Burton Ale Yeast
Carbonation	3/4 cup priming sugar at bottling
O.G.	unknown
F.G.	unknown
Primary	7 days
Secondary	4 weeks

Mind Bender Stout

Brewer Eric Ringle

MSF Category 5161

Style 16d Foreign Extra Stout

Gallons 5

Malt 1 # Roasted Barley
1/2 # Flaked Wheat
7 # Munton's Dark DME

Hops 1 1/2 oz. Willamette
1/2 oz. Willamette
Water Treatments 1/4 tsp salt
1/2 tsp chalk
1 tsp gypsum

Boil Time 60 min

Yeast White Labs WLP004 Irish Ale Yeast

O.G. unknown

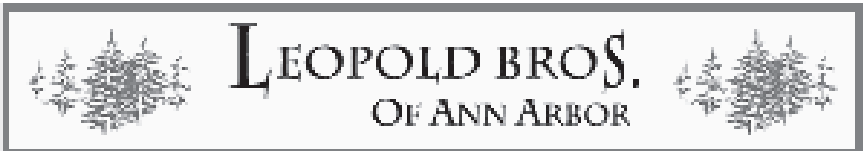
F.G. unknown



www.coppercanyonbrewery.com

Saison

Brewer	Greg Brown
MSF Category	5162
Style	19d Saison
Gallons	6.5
Malt	12 # Pale Malt (2-Row) 0.02 # Chocolate Malt 0.25 # Crystal Malt 20L 0.5 # Wheat Malt 1.0 # Vienna Malt 0.63 # Candy Sugar
Hops	1 oz East Kent Goldings - 70 Min 0.5 oz Hallertau Hersbrucker - 50 Min 0.5 oz. Hallertau Hersbrucker - 10 min
Spices	0.5 oz Corriander - 15 min 0.25 oz Bitter Orange Peel - 15 min
Mash	150F for 75 min
Boil Time	90 min
Yeast	White Labs WLP570 Belgian Golden Ale
O.G.	1.062
F.G.	unknown



Raspberry Wheat

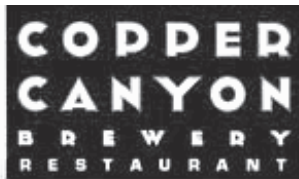
Brewer	Elon Jamison
MSF Category	5163
Style	21 Fruit Beer
Gallons	5
Malt	3 # Pale Malt (2-Row) 0.5 # Crystal Malt 40L 1.0 # Wheat Malt 3.5 # M&F Wheat DME
Hops	1 oz Tettnang - 45 Min 1 oz Mt. Hood - 3 Min
Other	6 oz Raspberry Extract at bottling 0.5 oz. Hallertau Hersbrucker - 10 min
Mash	150F for 60 min Add DME to boil pot with rinsed grains
Boil Time	60 min
Yeast	White Labs European Ale Yeast
Carbonation	3/4 cup corn sugar
O.G.	1.047
F.G.	1.011



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Classic Rauchbier

Brewer	Rick Georgette
MSF Category	5164
Style	23a Classic Rauchbier
Gallons	5
Malt	6 # Rauch Malt 1.75 # Vienna Malt 0.33 # Caravienne Malt 0.66 # Caramunich Malt 2.5 # Aromatic Malt 1.75 # Light Munich Malt 0.5# 30L Crystal Malt
Hops	0.75 oz Saaz 4% - 90 Min 0.5 oz Santium 6.8% - 30 Min 0.5 oz. Spalt 5% - 15 min
Mash	131F for 20 min Decoct to 148F for 50 min Decoct to 157F for 15 min
Boil Time	90 min
Yeast	1.5 gallon starter of White Labs WLP830 German Lager
Ferment	2 weeks at 52F; 2 weeks at 41F; 2 weeks at 32 F
O.G.	1.059
F.G.	1.013



www.coppercanyonbrewery.com

Competition Organizers

Jim Suchy Competition Director
Wendy Suchy . . Registrar (and Ale Wife)
Pat Babcock . . . Web Master
Steve Darnell . . . Graphic Design

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Halfpenny, Rex
Schramm, Ken
Wolfe, Ed

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Craze, Andrew
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Michigan State Fair
Homebrew Competition
James Suchy, Director
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