



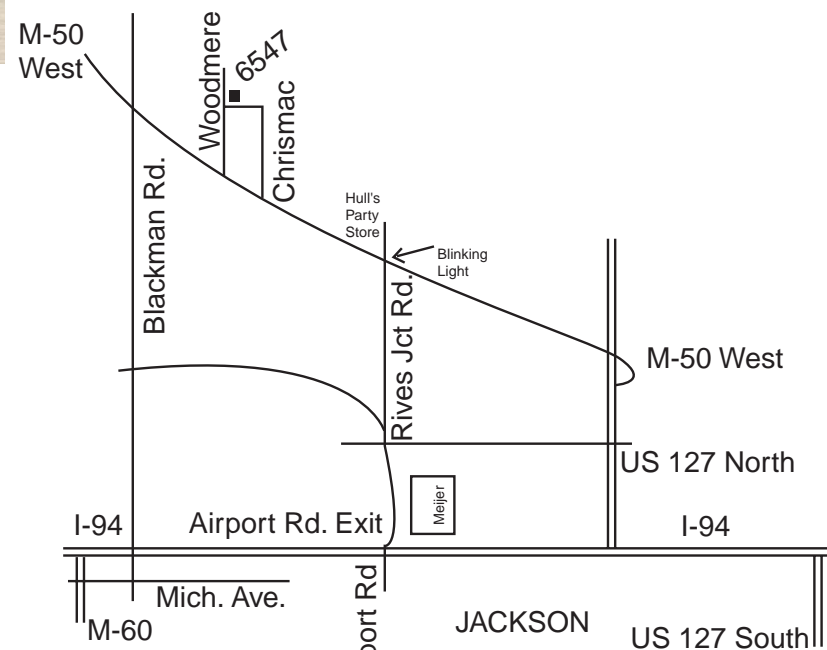
Brewery Visit

Last month I spent 3 days working at the Traverse Brewing Company. Jack and John run a really cool brewery, it was great fun learning from such knowledgeable and friendly folks. They told me stories about starting a brewery and I told them stories about you! They must have felt sorry for me since they sent me home with a case of beer and a left-over bag (17lbs) of Toasted Tortified Wheat Malt for me to share with you guys. Those into partial and all-grain brewing bring your own container and we will split it up at the meeting. Same goes for the beer!!!



This Month's Meetings is at Dave Falther's house.

From the South, East and North take 127 to M-50 West Dave's street is on the right after Hull's party store and just before Blackman Rd. From the East exit at Airport Rd. Then turn left over the highway. Proceed North past Meijer, 7-11 et. al. This road turns into Rives Jct Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Daves street is on the far right corner further up the road.



Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Daves street is on the far right corner further up the road.
Call us at 794-9980 if you get lost.

Visit us on the internet: <http://hbd.org/prisoner!!!!!!!!!!!!!!>

Prison City Brewers
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BREWERS



PRISON CITY

SENTENCING

Issue Number 12

GUIDE

November 1998

Meeting Location!!!

Tired of new locations? Not to worry. This month the meeting is at Dave Falther's. Directions and map are on the back page. Thanks Dave!!

The Next Club Meeting is Tues., November 10th

The competitive style for the night will be an open category (open to all homebrew), but German Ales will be given extra consideration. An informal competition could be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks Fred!)

Please bring some munchies, your own glass and a bottle or two of the night's style, preferably your own. If not, commercial examples are appreciated. By all means bring some of your own homebrew to share. (If you wish to coordinate purchases, call Dave). Feel free to give and accept constructive criticism on beer you're sampling; knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2ND Tuesdays 7:30

- Nov. 10th - Kolsch/Alt @ Falther's
- Dec. 8th - Barleywine @ Wilcox's
- Jan. 11th - Mead @ Wilson's
- Feb. 8th - Pale Ale @ Could
- Mar. 9th - Bock @ Be
- Apr. 12th - Pils @ You!!!
- May 11th - Stout @ I could assign folks?
- June 8th - Wheat @

ZYMURGY!

Please bring your club Zymurgy magazines back to each meeting. Others would like to read about what is going on in the beer world. This month's issue is a special issue on yeast. I believe discount subscriptions are available through the club.

Big Brew Update

Do you even realize this meeting date is exactly six months since we brewed our Barley Wines? Did everyone remember to dry-hop? Congrats! You have waited a proper amount of time to "Try" them. The Dec. meeting is dedicated to these beers, so leave them at home this month and bring your label ideas instead.

Web Page Update

Our web page is getting out of date. Would anyone be interesting in updating it? Phil has the electronic keys, as well as the original data.

How can we improve our site? Do we want to put a group shot of us or individual pictures. How about a recipe page? Or a label page? That's a good one that we have talked about before, Why doesn't everybody bring a flat label or a disk that has the label art on it to the meeting. This will decrease the amount of time needed to put the page together.

Event Calendar

- November 12 - Belgian Beers Tasting at Arbor Brewing Company, \$20.
- November 14 - AABG Meeting
- November 18 (W) - FORD Meeting, Porter Competition
- December 1 - ? Style Tasting at Dragonmead Brewery in Warren, 7pm.
- December 10 - Seasonal Beers Tasting at Arbor Brewing Company, \$20.
- December 11 - AABG Meeting

MONTHLY RECIPE

Krystal Kolsch

Ingredients:

M&F Light Malt Syrup	3.3 lb
Extra Light Dry Malt	1.5 lb
100% Wheat Dry Malt	1.0 lb
Hops	1.5 oz total
Spalt	1.0 oz @ 2.6â=2.6 HBU
Perle	0.5 oz @ 6.4â=3.2 HBU
OG. 1.045	FG. 1.012
IBU's 25	
Wyeast #2655 Kolsch, starter mandatory	

Procedure:

Sanitize everything. Bring water to a boil and remove from burner. Add extracts and stir until completely dissolved. Return to a boil 70 min boil total. Add all hops at 60 minutes left in the boil. If not using a full volume boil add a few extra Perle pellets to make up the difference in high gravity hop utilization.

Handle hot wort carefully and chill as quickly and gently as possible. All Wyeast smack packs (even the oversize ones, IMHO) need to be started. I use 2/3 cup of DME and 2 cups of water a week ahead of time, and again 2 days before brewing. Pitch yeast starter and put in fridge for fermenting at 56-64°F.

After fermentation is complete, let warm to 65-70°F for 24 hours. Then lager at 32-38°F for 3-6 weeks before packaging.



Put
Stamp
Here

Styles - German Ale

German Ales are not a style I am intimately familiar with, that hasn't stopped me from brewing one. I am told that Arbor Brewing has a good Alt on tap if your looking for one. Alt beers hail from Düsseldorf and Altdstadt, and Kölsch beers are from the area around Cologne.

In Düsseldorf every once in a while a brewer will brew a special "bigger" batch of Alt. They won't advertise it, but if you're a local you know to ask for it as word spreads quickly. This special beer is called a Sticke. It's usually gone in a matter of days!!! Anyone who knows me might guess what I named my beer....Sticke Fingered Frog Alt!!! It won't be finished lagering before the meeting, but that won't stop me from bringing some.

Alt and Kölsch beers are what are known as mixed styles. They are fermented with ale yeasts but use lager temperature schemes. This is opposite to what Anchor Steam does for its Steam Beer which is to ferment a lager strain at ale temps. Kölschs are fermented cool and then lagered, whereas Alts are fermented at ale temps and are then cold conditioned for several weeks before serving.

AHA Style Guidelines

18.a) German/Köln-Style Kölsch

German-Style Kölsch is warm-fermented and aged at cold temperatures (German ale or alt-style beer). German-style Kölsch is characterized by a golden color and a slightly dry, winy and subtly sweet palate. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer which is fermented using ale or lager yeasts. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal.

O.G. 1.042-48 (10.5-12°Plato)
F.G. 1.008-12 (2-3°Plato)
Alc. 3.8-4.2% a/w (4.8-5.2% a/v)
20-32 IBUs
Color SRM 3-5 (6-10 EBC)

CAPITOL CITY KOLSCH
Brewed in Washington D.C.

Capitol City is a light, sour and lemony—just the way a kolsch should be; dry and delicate—also the way it should be. Alas, the tangible hoppiness is not at all what it might be. A brew that's somewhat winy, which is typical of this style.

GOOSE ISLAND KOLSCH
Brewed in Chicago, Ill.

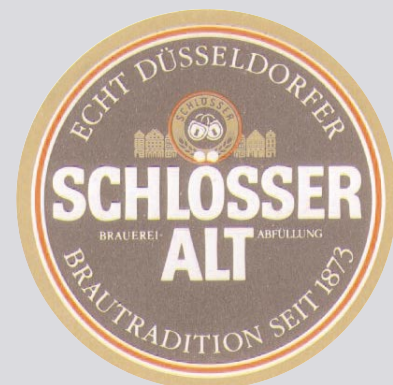
This is an excellent beer, which I expect from the Goose. I found it this summer and expect it's a seasonal, in many ways this is Germany's idea of "Lite" beer. It was even better on draft at the brewpub.

Malzmühle, Hellers, PJ Fruh, Pfaffgen, Sion, Kuppers are the real German ones.

18.b) Düsseldorf-Style Altbier

Copper to brown in color, this German ale may be highly hopped (though the 25 to 35 IBU range is more normal for the majority of altbiers from Düsseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be evident in the flavor. The overall impression is clean, crisp and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.

O.G. 1.044-48 (11.0-12.0°Plato)
F.G. 1.008-14 (2-4°Plato)
Alc. 3.6-4.0% a/w (4.6-5.1% a/v)
25-48 IBUs
Color SRM 11-19 (22-37 EBC)



DUSSELDORFER-- ZUM YERIGE, ZUM SCHLUSSEL, IM FUCHSCHEN

NORTHERN GERMAN--

GROLSCH AMBER
Brewed in Groenlo, Holland

Mellow and pleasant, with an immediately apparent fresh mouthfeel, Grolsch Autumn Amber has a light hint of caramel malt that adds to its increasing enjoyment. The rich, amber-brown color with a creamy, tan head is ad-copy perfect. Finishes malty, carbonated, and alcoholic—all to its credit.

WIDMER ALT
Brewed in Portland, Oregon

Widmer opens with a tart fruitiness and gradual slide into circumscribed fizziness. A pleasant sharpness emerges midway through the glass. Carefully made, it has good potential for pairing with a wide range of foods.

ST. STAN'S AMBER ALT
Brewed in Modesto, Cal.

A simple very pleasant brew with staying power, St. Stan's Amber Alt's hallmark is cidery aroma, taste and color. Soft, creamy and smooth on the palate, its citrus fruitiness gently turns appealingly sweet. Somehow plain and tasty at the same time, with dark malts that add to the flavor intensity.

DAB DARK, HANNEN ALT (Germany)
ALASKAN AMBER, SCHMALTZ'S ALT



AHA Club-Only Competitions

The Club-Only Competition program offers AHA Registered Homebrew Clubs an opportunity to compete nationwide with other homebrew clubs. Each competition focuses attention on a specific style of beer or mead, giving clubs the opportunity to educate their members in these styles by focusing on them at club meetings or tasting events.

Each Club-Only Competition is sponsored by the AHA, and co-organized and judged by selected homebrew clubs nationwide. This also gives clubs a chance to learn more about homebrew competitions, beer evaluation and judging procedures.

All AHA Registered Homebrew Clubs are eligible to compete. Only one entry may be entered from each club. Procedures for selecting a club's entry are determined by the club, and vary widely—some clubs choose an entry during an informal tasting, while larger clubs often run a formal competition. This entry is then sent to the appropriate judging site.

Currently, there are six competitions each year. While some of the styles remain the same each year, other styles are changed to encourage exploration into different beer styles.

If a club's entry places in any of the Club-Only Competitions that are held between June 30, 1997 and June 30, 1998, the club earns points towards the Homebrew Club of the Year award for the 1998 AHA National Homebrew Competition (NHC). See the NHC Rules and Regulations for information.

Each competition has one or more categories in which to enter (designated by numbers), each category having one or more subcategories (designated by letters). While entries are evaluated according to these categories, first, second, and third places are only given for the best three beers, regardless of their categories or subcategories. It is important to pay attention to the categories and subcategories so that your club's entry is evaluated appropriately. The categories and subcategories correspond to the AHA 1998 National Homebrew Competition style guidelines.

To Enter Each of These Competitions:

1. Rubber-band a completed Bottle ID Form to each of three (3) brown or green glass, 10 to 14 ounce bottles of brew. Clear-glass bottles, or bottles with raised-glass, brand-name lettering will be disqualified.
2. Using a permanent black marker, obliterate any and all words or pictures on the caps.
3. Fill out an Entry Form completely, (you must fill in the category and subcategory you are entering!) and put it, along with a check made out to the AHA for \$5.00, into an envelope.
4. Pack the three bottles in a sturdy box and put the envelope inside in a prominent place. Make sure that the envelope is not in a position where it might be cut when your box is opened with a knife.
5. Ship your box to the appropriate address for each competition.
6. Please time the shipping of your entries for arrival no more than seven days prior to the entry due dates.
7. If you do not have a standard entry form and bottle forms, please contact your Club Contact, or the AHA. Entry forms for the next scheduled competition are sent to every AHA Registered Homebrew Club Contact after the completion of each competition.

If you have questions about the AHA Club-Only Competitions, or other homebrew club issues, please contact Brian Rezac, AHA administrator, at brian@aob.org; CompuServe 104705,365; (303) 447-0816 ext. 121; FAX (303) 447-2825.

Sláinte! And Good Luck!



Is this something We want to explore? We keep talking of these "Informal Competitions" on style. We even have a 10\$ incentive, but we don't seem to do much about it. I think one of the reasons for this is that the recipe for the declared style of the night is published at the same time the style is explained--two days before the meeting!! Its kind of hard to brew for 2 days notice. On the other hand the declared styles are charted out eight months in advance in the meeting/location column. Its kind of a which comes first the chicken or the egg kind of question.

I'm working on getting the 1999 competition schedule so we can figure out which meetings need to change. The entry deadline for the next comp is the day before the December meeting, so that leaves this meeting for the "If Its Not Scottish" Competition. So if you have one, be sure to bring it. And maybe the club will pick up the shipping and entry fee's? What do you think about that? Lets be sure to talk about this at our next meeting.

Lecture Series

I am running out of friends to squeeze to get mini style lectures for club meetings. I put too much work into the newsletter to also do the Style lecture. I can always wing it, but everyone benefits if a little more thought is put into it. I talked to Jim Owens at Harpers BrewPub and he might come down next month. I also posted a message to the electronic bulletin board indicating our need for speakers, so I guess its only fair to point that same question at ourselves. So, if anyone is interested in "Speaking on Style" at a meeting please let me know. Several of us have extensive beer libraries from which to glean material. Just, ask and i'm sure we'll share.

Road Trip?

Atwater Block won another medal at the Great American Beer Festival this year--Blocktoberfest. I'd love to go some time since I've never been. It is located in Downtown Detroit not far from the Stroh River Place. Seven medals went to Michigan breweries.