



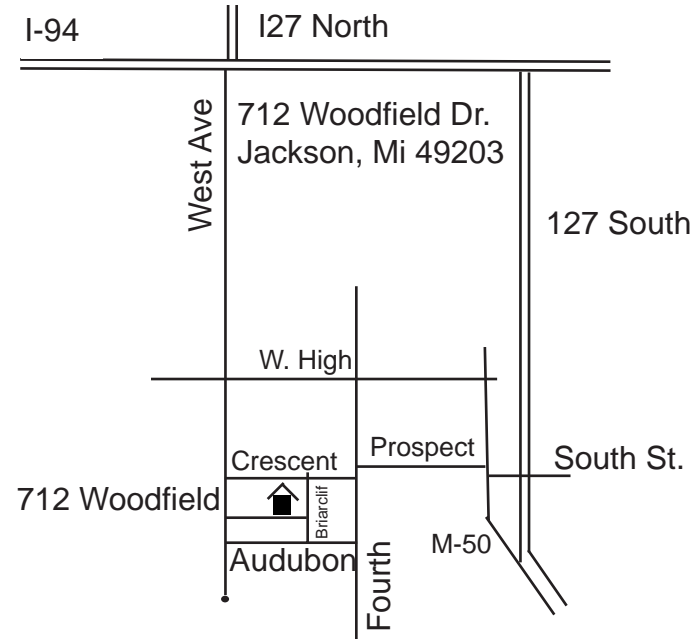
ZYMURGY

Please bring your club Zymurgy magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA and I believe discount subscriptions are granted to club members. The January Zymurgy is a new kegging issue.

To those that are voting AHA members, here is my personal plug for my buddy Rob. Vote for Rob Moline for Board of Advisors. Rob is an excellent guy and a great brewer. His activity on the net and generosity in instructing all levels of brewers exceeds that of any professional brewer I know or am aware of. He is a great guy and look forward to having a few pints with him at the MCAB later this week. --Warden Phil.

This Month's Meetings is at Mark Wilson's house.

From the North, East and West find West Ave. and follow it all the way till you get to Woodfield. Take left on Woodfield, Marks house is almost at the end of the block. From the South find your way into town via M-50 or S. Jackson Rd. and then to Fourth via Prospect or Horton. Turn onto Crescent or Audubon from Fourth and onto Briarcliff from there. Woodfield comes off of Briarcliff almost at Marks house, so congrats, you made it.



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

Prison City Brewers
C/O Phil Wilcox
603 W. High St.
6547 Woodmere
Jackson, MI 49203
ADDRESS CORRECTION REQUESTED
Email: pjwilcox@cmsenergy.com
(517) 796-0569

BREWERS



PRISON CITY

P R I S O N C I T Y B R E W E R S SENTENCING

Issue Number 15

GUIDE

February 1999

Meeting Location!!!

This month's the meeting we are at Mark Wilson's. The massive snow delayed his training session in NY last month. Directions and map are on the back page.

The Next Club Meeting is Tues., Feb. 9th

The competitive style for the night will be Specialty Beers for the AHA Club Only Competition. An formal competition will 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

- Feb. 9th - Specialties @ Wilson's
- Mar. 9th - Belgians @ Wilcox's
- Apr. 13th - Classic Am. Pils @ Sauerbek's
- May 11th - Bock @
- June 8th - Wheat @ Should I assign folks?
- July 13th - Pale Ale @
- August 10th - Mead @
- September 14th - Porter @

Belgian Ales Club Only Competition

Why Don't We Do It In The Robe - Belgian Ales Club Only Competition

Hosted by Dayton Regional Amateur Fermentation Technologists (DRAFT), Dayton, Ohio

AHA Category 2. Belgian & French-Style Ales (No Lambics - We will have a Lambic COC in 2000) More in the next SG issue. Deadline: End of March

Event Calendar

February: 1-20th Mazur Cup Entries Due: To avoid postage, deliver to Bill by Feb. 11th 6PM

February: You're Special to Me Club Only Competition.

February 12: MCAB Conference

March 20: Bus PUB CRAWL!!!

February: Brew Belgians for March

March 9: Why Don't We Do It In The Robe - Belgian Ales Club Only Comp.

March: Brew bock for May.

May 7: Deadline Over the Mill Comp. May 16th at Rochester Mills Brew Pub

May: Bockanalia Club Only Comp.

August: It's a Mead, Mead, Mead, Mead World Club Only Competition.

October 4: Porter! Club Only Comp.

December: Winter Warmer Club Only Competition.

MONTHLY RECIPE

Pumpernickel Stout

Ingredients:

- * 3/4 lb. medium ground rye berries
- * 6 oz. quick oats
- * 1 lb. lager malt, home roasted to light brown (or substitute 1/2 lb choc. malt and 1/2 lb. pale ale or lager malt)
- * 3 lb. lager malt
- * 3 lb. pale ale malt
- * 1/2 lb. crystal malt (40 - 50^L)
- * 3 oz. black malt
- * 3 oz. N. Brewer hops (no AA noted)
- * 1/2 oz. Tetnanger hops for aroma
- * Windsor or Wyeast 1098, 1272

Procedure:

I corona milled the grains. Cook the rye meal with 1 gal water 45 minutes, ad to 2-1/2 gal strike temp water and rest of grains to achieve mash temp of ~150°F. I believe I must have mashed higher, like 153°, since I got (and would want) a dextrinous wort. I am surprised to see from my notes that I mashed for 3 hrs., longer than I do now. I do (and did) this by putting my kettle in the oven at 150°F. Sparged 7 gal, had a little trouble with it sticking, so I stirred and reset it; rye will do this, but roller milling the malt should help, boiled 2 hrs to 5 gal. at 1.054 SG. Didn't note whether I boiled the hops all two hrs., probably just the last hr. Tetnanger for 10 min. Steep after heat off. Counter current cooled, pitched with lots of (dry Red Star Ale) yeast from previous secondary fermenter. Open fermenter, skimmed, racked after three days, still quite active (beer filled air lock once). It continued to bubble a long time, until I finally just bottled 4 oz. corn sugar a one month. No F.G. taken.

Specifics: O.G.: 1.054

-- Jeff Renner

Put
Stamp
Here

Styles - Specialties

Specialty beers are not always what you think they are. Take my pumpkin ale for example, it's not a specialty beer. Trust me, we entered it in both categories. Harry entered it as a 23a Specialty and got a score of 23. I entered it as (22a Herb & Spice beer) a Spice beer and it got a 45! We still split the prizes together. (That reminds me, Harry that beer dinner at Arbor BC is commin up in April or May) You have to examine what is prominent in the beer and enter accordingly. In our Pumpkin Ale, the spices are a much larger portion of the beers profile, than the "specialty" of mashing with real pumpkins. Now next year if we brew it without any spices we could enter it in 23a.

Another example that falls into the 23a category is Spruce beer. Some people enjoy using the first of spring fresh green buds of spruce trees instead of hops. I'll just say they are interesting.

This is also where I would enter the frozen part of my Icebock. It is a unique process and a low-alcohol beer. That really tastes like a beer too.

AHA Style Guidelines

23. Specialty and Experimental Beer

Any ale or lager brewed using unusual techniques and/or ingredients other than (or in addition to) malted barley as a unique contribution to the overall character of the beer. Examples of specialty beers include (but are not limited to) beers brewed with honey, maple sap or syrup; worts heated with white-hot stones; and low- or nonalcoholic beers.

Examples do not include the use of fruit or herbs, although they can be used to add to the character of other ingredients. The overall uniqueness and experimental quality of the beer should be considered.

23a) Specialty Beer

Any non-classic style fitting the above description.

O.G. 1.030-110 (7.5-27.5° Plato)
F.G. 1.006-30 (2-8° Plato)
Alc. 2.0-9.5% a/w (2.5-12.1% a/v)
0-100 IBUs
Color SRM 1-100 (2-197 EBC)

DIXIE WHITE MOOSE

Brewed in New Orleans, Louisiana

Imagine a homemade Southern-style layer cake in a bottle and you've got an inkling of what Dixie White Moose has captured. The pale ginger-colored liquid contains a riot of bubbles that race upward as the almost overwhelmingly white-chocolate aroma is released. A lot like a chocolate soda or a spiked chocolate egg cream, this will appeal to revelers who don't want a brandy or liquor, but still desire alcoholic sweetness. A floating confection rather than a beer, this unusual brew is smooth and satisfying in a candy-sweetness kind of way.

SAMUEL ADAMS TRIPLE BOCK

23b) Classic-Style Specialty Beer

Any classic ale or lager to which special ingredients have been added or a special process has been used. Examples include honey Pilsener, maple porter, sorghum stout, pumpkin pale ale. Brewer should specify classic style.

Refer to individual Classic Styles for technical specifications.

REDHOOK DOUBLE BLACK STOUT

Brewed in Seattle, Washington

Well, here it is, the beer that dared to change the barking rules. Made with Starbucks coffee, Double Black Stout does in fact have a soft, lasting coffee and chocolate creaminess that is gently underscored with pinpricks of hoppiness. The aroma is distinctly reminiscent of a hot cup of coffee. Some marginally increasing bitterness helps create an even more mouth-watering balance. A dark-stable body supports a quickly dissipating coffee-colored head. The finish has a defined coffee kick with a pronounced sugary accompaniment. A judicious and clever combination of two of Seattle's most popular brews—sort of a two-for-one in a bottle.

DURANGO SPICED RYE BOCK

Brewed in Durango, Colorado

The spicy, perfumy aroma and taste of Spiced Rye Bock culminates in a finely honed mix of yeast, sour rye and malt. A hint of peach also seems to be present. An emerging alcohol-laced sweetness spreads a gentle, soothing warmth.

Competition Corner Mazur Cup

Entries are due at this meeting if you wish to save yourself shipping costs. Bill Saurbek will be delivering our Meads to the registration site on Friday. This is the Ann Arbor Brewer Guild regular monthly meeting.

The Urban Knaves of Grain Present the Drunk Monk Challenge

Sunday March 6, 1999 Founders Hill Brewery, Downers Grove, Illinois

5\$ per entry, \$4 if you enter 5 or more beers. Entry Deadline is Feb 20-27th. Ship to: The Drunk Monk Challenge, C/O Two Brothers Brewery, 30W114 Butterfield Rd. Warrenville, IL 60555. Dave has more info.

Rochester Mills BC's Over the Mill Homebrew Competition

Sunday, May 16, 1999

The biggest-most ultimate (AHA) sanctioned homebrew competition in Michigan. Judging will be performed by (BJCP) judges and professional brewers.

Over the Mill Competition will have an *OVER THE TOP* theme. Contest includes room for all AHA style categories. Plus a special style category for Over the Mill (OTM) beers. Out of style; bigger in malt, hops, gravity, alcohol.

Award schedule; First, Second, Third place for all style categories. First, Second, Third place for Over The Mill category. Best Of Show (BOS) for true to style. BOS for OTM. Ultimate Homebrew Award: There can be only one!

All entries due at Rochester Mills BC or Royal Oak BC by 8 pm Friday, May 7, 1999. Competition held Sunday, May 16, 1999 at the RMBC.

Reinheitsgebot

Germany's Purity Law

Following is an English translation of the Reinheitsgebot (German Purity Law) adopted in 1516, the oldest provision still enforced to protect the consumer. This is taken from the article "History of German Brewing" by Karl J. Eden, published in 'Zymurgy' magazine, Vol. 16, No. 4 Special 1993.

"We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and "From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller [Heller usually one-half Pfennig].

If this not be adhered to, the punishment stated below shall be administered.

Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

Should, however, an innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass of the Kopf, than mentioned above.

Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned."

1999 Big Brew

The inaugural Big Brew was such a success last year that we will attempt to break last year's records. The Big Brew will again be on National Homebrew Day, Saturday May 1st, 1999. The AHA has put the word out to last year's site organizers for feedback on this year's beer. So far Pale Ale is the leading choice.

Last year the AHA had at least 1,013 brewers nationwide brewing barleywine at 106 sights. An estimated 1,906 gallons of Barleywine was brewed. This year we want to be so big that the people at Guinness *Book of World Records* won't overlook us again.

I'd love to see more brewers brewing together for this event again. Where would we like to hold this event? Any volunteers to be Site Coordinator this year?



PCB/AABG Pub Crawl March 20



#1 Start in Jackson. Go to in Ann Arbor and Pickup AABG folks there.



From here we proceed to Westland to the #2 spot where George and Mike will show us around.

#2 could change to Frog Island if they are up and running. Mike O'Brien of PICO systems is the Full-time Brewer there.

Stop #3 is where we will have lunch. We could easily stay all day at this top-of-the-line establishment, but next we will go visit our old friend Matt Allyn at his new Digs at...



COPPER CANYO

From here we will head into Detroit to go to the next GABF medal winner, Atwater Block.

Here we should get another look at a very different high-tech brewery. We better brush up on our German for this one.

Returning to Ann



Arbor we will drop off our AABG friends and stop off at either for the last round of the night. Whew, Sound like enough fun for you?????