

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

# SENTENCING

Volume 2 - Issue 8

G U I D E

July 1999

## Meeting Location!!!

Master Hop Grower Roger "Wally" Westbrook will be hosting the next meeting down in Napoleon. I might take a miracle to get me there... Directions and a map are on the back page.

## The Next Club Meeting is Tues., July 13th

The dedicated style for the night will be Wheat beers. An informal 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 2<sup>ND</sup> Tuesdays 7:30

June 8th - Wheat @ Frank & Lona Eraca  
 July 13th - Pale Ale @ Someone in  
 August 10th - Mead @ town these mo.  
 September 14th - Porter @ please??  
 October 12th - VMO @  
 November 9th - Pils @  
 December 14th - Winter Warmer @



The editor would like to apologize for the errors, blurps and overall incompleteness of this issue. I got interrupted. It seems that My daughter decided to arrive a few weeks early. I was supposed to miss the August meading not the wheat festival for which I have some Killer Wheat beers I brewed. Oh well.

Kaelie Ann Wilcox arrived Wednesday, 7-7-99, at 7 lbs exactly. at 74 min before 7 o'clock pm. She was the 7th baby delivered that day. For some strange reason I feel a sudden urge to go distill something. Some 7and 7 perhaps????

Phil.



## MONTHLY RECIPE Solstice Summer Wheat Ale

For 7.75 gallons Oberon clone in the 1/4 bbl. keg (really full) @ 1.048:

15 gal. well water boiled w/ 2 tsp. (10 g) CaCl<sub>2</sub> and decanted. (City water plus 1/2 tsp. gypsum per 5 gallons water will get the Ca++ level where you want it without too much sulfate. CaCl<sub>2</sub> would be better if you can get it. Sulfate dryness is out of place here.)

- \* 7-1/4 lb. Durst wheat malt
- \* 5-1/2 lbs. Briess 6-row
- \* 3/4 lbs. DWC Caravienne (22L)
- \* 1 lb. Durst Munich

Double pass roller milled barley and wheat malt separately, then mixed dry. Note for extract brewers: You could substitute a good quality wheat/barley malt extract (25% more by weight) for the first two malts and do a "mini-mash" of the caravienne and Munich.

- \* Mashed in 12 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- \* Boosted w/ 5 qts boiling water and burner to 158°F, rested 1/2 hr
- \* Boosted to mashout of 176°F
- \* Collected 9 gallons in 1 hr.
- \* 0.7 oz. Czech Saaz @ 3.5% first wort hopped (in the boiler at beginning of lautering, steeps at 170°F for the hour during lautering (~5 IBU contribution when boiled 1 hour)
- \* 0.5 oz. Hallertauer Hersbrucker @ 2.6% (late FWH after 6 gallons collected, 25 minutes, do this at the beginning) (2.7 IBU)
- \* 1.5 oz. Hall. Hersb. boiled 60 min. (8.1 IBU)
- \* 0.7 oz. Saaz. boiled 15 min. 2.5 IBU
- \* 0.5 oz. Saaz at strike, steeped 7 minutes during settling *continued on page 2*

# Styles - Wheat

**W**heat is a great summer beer. It can be light, and dry and very refreshing. Best of all it is a quick beer to make!

## AHA Style Guidelines - Wheat

### 19a) Berliner-Style Weisse

This is the lightest of all the German wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated and very light bodied. The carbonation of a Berliner weisse is high, and hop rates are very low. Hop character should not be perceived. Fruity esters are evident. No diacetyl should be perceived.

Orig. Gravity 1.028-32 (7.0-8.0° Plato)  
Final Gravity 1.004-6 (1-2° Plato)  
% Alc./Wt. 2.2-2.7 (2.8-3.4 Alc./V.)  
IBUs 3-6, SRM 2-4 (4-8 EBC)

### 19b) German Hefeweizen/Hefeweissbier

The aroma and flavor of a weissbier are decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeglike and can be smoky or even vanillalike. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Weissbier is highly carbonated and medium to full bodied. Bananalike esters are often present. If yeast is present, the beer will appropriately have a subtle breadlike yeast flavor and a characteristically fuller mouthfeel. No diacetyl should be perceived. Cloudiness is OK.

Orig. Gravity 1.046-56 (11.5-14.0° Plato)  
Final Gravity 1.008-16 (2-4° Plato)  
% Alc./Wt. 3.9-4.4 (5.0-5.6 Alc./V.)  
IBUs 10-15, SRM 6-18 (3-9 EBC)

### 19c) German-Style Dunkelweizen

This beer style is characterized by a distinct sweet maltiness, and roasted malt and chocolatelike character, but the estery and phenolic elements of a pale weissbier are present. Color can range from copper-brown to dark brown. Carbonation and hop bitterness are similar to a pale South German-style weissbier. Usually dark barley malts are used

in conjunction with dark Cara or color malts, and the percentage of wheat malt is at least 50 percent. No diacetyl should be perceived.

Orig. Gravity 1.048-56 (12-14° Plato)  
Final Gravity 1.008-16 (2-4° Plato)  
% Alc./Wt. 3.8-4.3 (4.8-5.5 Alc./V.)  
IBUs 10-15, SRM 16-23 (32-45 EBC)

### d) German-Style Weizenbock

This style can be either pale or dark and, like a bottom-fermented bock, has a high starting gravity and alcohol content. The malty sweetness of a weizenbock is balanced with a clovelike phenolic and fruity-estery banana element to produce a well rounded aroma and flavor. As is true with all German wheat beers, hop rates are low, and carbonation is high. It has a medium to full body. If dark, a mild roast malt character should emerge in flavor and, to a lesser degree, in the aroma. No diacetyl should be perceived.

Orig. Gravity 1.066-80 (16.5-20.0° Plato)  
Final Gravity 1.016-28 (4-7° Plato)  
% Alc./Wt. 5.5-7.5 (7.0-9.6 Alc./V.)  
IBUs 10-15, SRM 5-30 (10-59 EBC)

### 6b) American Wheat

This beer can be made using either an ale or lager yeast. Brewed with 30 to 50 percent wheat, hop rates are higher, and carbonation is lower than German-style wheat beers. A fruity-estery aroma and flavor is typical, but at low levels; however, phenolic, clovelike characteristics should not be perceived. Color is usually golden to light amber, and the body should be light to medium in character. Diacetyl should be at very low levels.

Orig. Gravity 1.030-50 (9.5-12.5° Plato)  
Final Gravity 1.004-18 (1-4.5° Plato)  
% Alc./Wt. 2.8-3.6 (3.5-4.5 Alc./V.)  
IBUs 5-17, SRM 4-16 (2-8 EBC)

### 2g) Belgian-Style White (or Wit)

Belgian-Style white ales are brewed using unmalted and/or malted wheat and malted barley and can be spiced with coriander and orange peel. These very pale beers are typically cloudy. The style is further characterized by the use of "noble-type" hops to achieve a low to medium bitterness and hop flavor. This dry beer has low to medium body, no diacetyl and a notable fruity-ester content.

Orig. Gravity 1.044-50 (11.0-12.5° Plato)  
Final Gravity 1.006-10 (2-3° Plato)  
% Alc./Wt. 3.8-4.1 (4.8-5.2 Alc./V.)  
IBUs 15-25, SRM 2-4 (4-8 EBC)

## Solstice Summer Wheat Ale

before immersion cooling.

Yielded about 7-1/4 gallons wort @ 1.054 into open fermenter, sparged hops with about 3/4 gal. cooled water for 8 gallons wort @ 1.048 into fermenter.

Pitched sediment from 3-1/2 liter starter Kalamazoo yeast from Yeast Culture Kit Co., or you could culture the yeast from a bottle of Oberon. Fermented at 65-70°F ambient, full kraeusen at 18 hours, skimmed crud 3 or 4 times on day two and three, top cropped yeast on day four and five, kegged on day six, still slight foam production indicating some continuing fermentation. Chilled and force carbonated. Tastes great.

ed. Folks, with the right yeast and some talent this recipe isnt a clone--its the real thing!!!! Phil.

## Big Brew T-Shirts Available at the Meeting!!!

The 1999 Big Brew commemorative T-shirts are printed and came out great. A couple of us already have ours and have been wearing them. Our very own Phil Wilcox was asked to design the artwork for the event. The shirts are grey, with the AHA logo (Left) on the pocket and the below logo on the back of the shirt. These are heavy



shirts, 6.1 oz just like our club shirts. Limited numbers of shirts will be available at the meeting.



Date: Thu, 1 Jul 1999 20:59:43 -0500  
From: "Rob Moline" <brewer@isunet.net>  
Subject: The Jethro Gump Report

The Lallemand Scholarship....

Lallemand, of Montreal, Canada, has generously donated a full scholarship to the Siebel Institute's Short Course In Brewing Technology, to be awarded to a member of the American Homebrewers Association, at the next AHA National Convention. (Detroit) This scholarship, currently worth US\$ 2500,

will be accompanied by a US\$ 1000 stipend to be applied to travel and accomodation costs.

This benefit for members of the AHA will also allow for a substitute award, of a 2 week Microbiology Course for Brewers at the Siebel Institute, with a similar travel/hotel stipend, for those members of the AHA that feel they might be overwhelmed by a Short Course. This will accomodate the needs of the winner, whether they be the newest of the newbies, or the more accomplished brewer.

Those are the main points.....the finer points are yet to be fully enumerated, but this much is sure....

- 1) This award is not based on merit...you don't have to win seventeen medals in competition to win....It will be drawn from those members who wish to be involved.
- 2) This award will be based on an entry, one per interested member into the drawing. "Interested Member" at this point means a member of the AHA that submits a card, later to be defined/produced, that states (paraphrased) "I am interested in winning the Lallemand Scholarship. I will take the Scholarship within the 12 months following the award, and will report my experiences. My member number is \*,\*, and my expiration date is \*,\*."
- 3) Each new member is to receive access to this opportunity, and the member that refers that new member will also receive an additional entry.
- 4) This offer is not open to members of the BoA, nor to any person employed by the AOB, or Lallemand.
- 5) This offer is void where prohibited by law.
- 6) This offer is not transferable, nor redeemable for cash or any other substitute, with the exception of the Short Course for a Microbiology Course.

That sums it up. Obviously, you may look for the complete details to be released from the AHA on their website, and in Zymurgy, (this will miss the next issue, though) when they are finalized. The prize is locked in...it will be awarded. The fine print just has to be delivered to the lawyers, and approved. You will be sure to read it in a JG Report on HBD as well. But, I do hope that you see this as I do...a solid member benefit. Hopefully, just one of many to follow!

Cheers! Jethro Gump

Rob Moline  
BoA, AHA  
American Homebrewers Association  
Ames Brewers League  
Institute For Brewing Studies  
Master Brewers Association of the Americas  
Lallemand

"The More I Know About Beer, The More I Realize I Need To Know More About Beer!"

Absolutely, you may use the info...as long as attribution to the copyright on the photo is given to John Weerts.

Anyhoo...gotta go! cheers!

Rob

## Events Calendar

**July 24:** MI Brewers Guild BeerFest

**August 9:** It's a Mead, Mead, Mead, Mead World Club Only Competition.

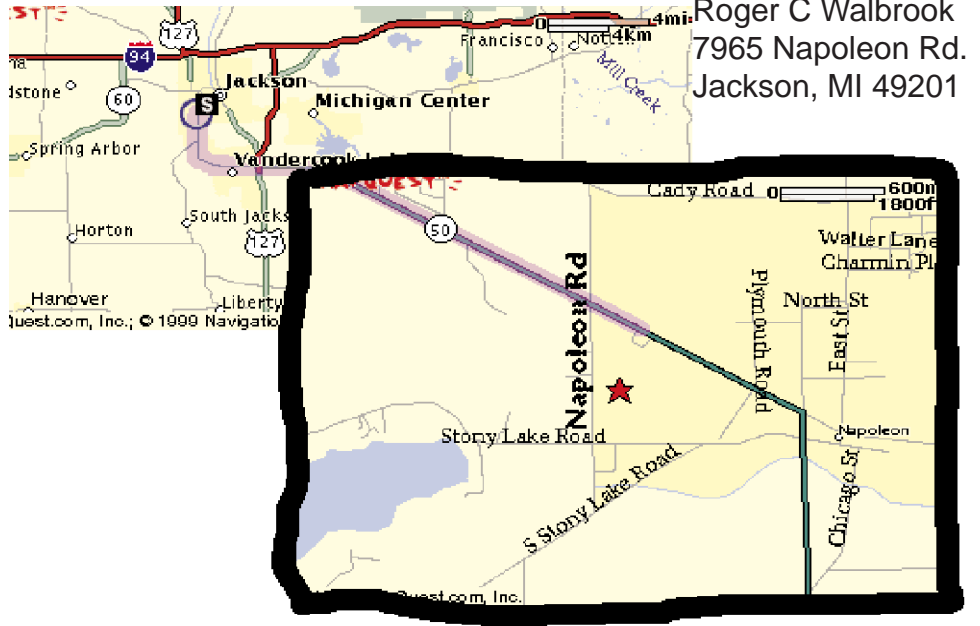
**August:** Michigan State Fair Comp.

**October 4:** Porter! Club Only Comp.

**December:** Winter Warmer Club Only Competition.

# This Month's Meeting is at Roger Walbrook's house.

It's not hard to find. Make your way on to M-50 heading South-East out of town. Napoleon Rd is what the air strip is on. Take a right, Rogers house is down the road a bit on the left. (Frank, there has to be an easier way for you to get here...but I don't know what it is...;<)



Roger C Walbrook  
7965 Napoleon Rd.  
Jackson, MI 49201



## 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. I believe discount subscriptions are granted to club members.

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

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