

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

SENTENCING

GUIDE

Volume 2 - Issue 10

October 1999

Meeting Location!!

This month's meeting is at Jeff Ricker's house. We haven't been there before. So you might want to allow for some extra time to get to Clark Lake. Directions and a map are on the back page.



The Next Club Meeting is Tues., October 12th

The dedicated style for the night will be Oktoberfest. 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 2ND Tuesdays 7:30

October 12th - VMO @ Jeff Ricker

November 9th - Pils @ Blair's

December 14th - Winter Warmer @

January 11th - Barleywine?

February - Scotch Ale?

March - ESB

Teach a Friend to Homebrew Day

The date of "Teach a Friend to Homebrew Day" has been changed from Sept. 18 to Nov. 13. The change was made to take advantage of the holiday brewing season. "For many brewers, mid-November kicks off the holiday brewing season," said Paul Gatzka, director of the American Homebrewers Association (AHA). "We feel that 'Teach a Friend to Homebrew Day' will experience greater success if scheduled for November." The AHA is teaming up with the Home Wine and Beer Trade Association (HWBTA) to present "Teach a Friend to Homebrew Day." The AHA and the HWBTA want homebrewers to find an interested friend who has not brewed before, take them to a local homebrew supply shop, help them select ingredients, and then brew a batch of beer together Nov. 13.

Brewing Techniques Ends Its Run

Brewing Techniques, a Eugene, Ore. based magazine, has ceased publication. The last issue was May/June. It was considered by many in the industry to be the best brewing magazine in the country. It offered homebrewers as well as advanced and professional brewers excellent articles and dependable information. The Brewing Techniques archive remains online through Real Beer, and collectible back issues - destined to increase in value at the previously mentioned eBay - are available immediately for sale at: <http://www.brewingtechniques.com>

MONTHLY RECIPE

OKTOBERFEST

Source: David Settles, dave420@webtv.net
Via the Brewery

Specifics: Extract recipe

Batch Size: 5 gallons

Starting Gravity: 1052

Finishing Gravity: 1.016

Time in Boil: 1 hour

Primary Fermentation: approx. 1 week

Secondary Fermentation: 2 to 3 weeks

Ingredients:

6 lb. amber DME

1/2 lb. crystal malt

1/2 lb. toasted malt

1/8 lb. chocolate malt

3.7 oz. hallertaur hops (boiling)

1/2 oz. hallertaur hops (finishing)

2 pkg. lager yeast

Procedure:

Toast malted barley in 350 degree oven for 10 min.. Crack all grains and add to 1 1/2 gal. cold water. Bring to a boil and remove all grains. Add DME and return to a rolling boil. Add boiling hops and boil for one hour. Add finishing hops the last 5 min. Sparge into 3 1/2 gal. cold water and cool to 78 degrees F. Pitch yeast. After primary fermentation rack into secondary fermenter and lager for at least 2 weeks. Add 1 1/4 c. DME for bottling.

Best lager I ever made, and I did it at room temperature. Cold lagering could improve this fine beer.



Styles - German Amber Lager

Vienna, Märzen, Oktoberfest. Roll out the barrel, we'll have a barrel of fun!! That's what this style has become known for--Festivals.

German festivals, beergardens, wiener-schnitzel and saurbraten! Fair maidens with wrists of steel holding a half-dozen stiens in each hand. Germany's Traditional Oktoberfest begins the third week in September and goes through the first week of October. It originally honored the marriage of the Crown Prince of Bavaria in 1810.

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP.

For a complete copy of the new guidelines visit the BJCP Home Page at <http://www.bjcp.org> I will bring a dozen or so hard copies to the meeting for those without Internet access.

BJCP/AHA Style Guidelines - 9. German Amber Lager

9A. Oktoberfest/Märzen

Aroma: German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

Appearance: Dark gold to reddish amber color. Bright clarity, with solid foam stand.

Flavor: Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

Mouthfeel: Medium body, with a creamy texture and medium carbonation.

Overall Impression: Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in

autumn amidst traditional celebrations.

Ingredients: German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

Vital Statistics: OG: 1.050-1.064
IBUs: 20-30 FG: 1.012-1.016
SRM: 7-14 ABV: 4.8-6.5%

Commercial Examples: Spaten Ur-Märzen, Ayinger Oktoberfest-Märzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.



9B. Vienna Lager

Aroma: Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

Appearance: Reddish amber to light brown color. Bright clarity and solid foam stand.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

Mouthfeel: Light to medium body, with a gentle creaminess. Medium carbonation.

Overall Impression: Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

History/Comments: The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

Vital Statistics: OG: 1.046-1.052
IBUs: 18-30 FG: 1.010-1.014
SRM: 8-12 ABV: 4.6-5.5%

Commercial Examples: Negra Modelo, Portland Lager, 150 Jahre, Augsburger Red, Leinenkugel Red.



Bell's Eccentric Day

Is usually the 2nd weekend in December, it is a beer bash like no other. You have to see it to believe it, and you haven't seen anything till you've tasted it. See the recent Michigan Beer Guide article for more information. It's an awesome party!

Prost!!!!!!

Events Calendar

October 14

A Historical Beer Dinner. @ Henry Ford Museum and Greenfield Village

October 17

Metro North Beer Can Show, 9am-2pm. Admission-\$2.00, Buy, Sell, Trade. K of C Hall, 870 N. Main St., Clawson.

November: Winter Warmer Club Only Competition.

June 22-24 2000: AHA Conference in Livonia--(You Will be Going!!!!)

In Defense of CACA

Hello all,

The queue has been kind of short lately, so I thought this might be a good time to continue a thread started by Jeff Renner, before he became the center of the homebrewing universe.

Like many others, I was inspired by Jeff to try making a Classic American Pilsener, which aside from being a great beer style has a nice acronym. It's a style I've really grown to like, and I usually do at least two 10-12 gallon batches of it a year. My recipes vary considerably in terms of hopping or percent of maize in the grist, but they're pretty faithful to Jeff's vision. (Except for the yeast: I find Wyeast 2112 California lager @ 50F yields a clean, malty finish, even with a pretty low mash temperature.) As Jeff has said here repeatedly, it's a beer anyone can enjoy: tasty and subtle enough for "real" beer drinkers, but accessible enough for those more used to megaswill.

My only complaint about the style is that it's too popular a beer to take so long to mature! My friends who throw large parties are always after a keg or two of CAP, often on fairly short notice. In desperation, I've taken to making the "sort of ale" variant of a CAP, the Classic American Cream Ale (hereafter referred to as CACA.) I'm convinced that this is at least as nice a beer style, but that its unfortunate acronym will keep it from widespread popularity.

Following Jeff's lead, the grist of a CACA should include 10+% maize, to add grainy sweetness and lightness of body. This is

balanced by fairly assertive hopping, 35 or so IBUs, much beyond the AHA guidelines for a cream ale. I've grown to like the style even more than CAP lately, because a fairly clean ale yeast still adds just a bit of fruitiness onto the CAP flavor profile. This seems to add some nice complexity, without being distracting. CACA is also a great style for using first wort hopping (with American versions of Hallertau-type hops,) because the hop flavor isn't as hidden as much as it is in fruitier British styles. Finally, a CACA can be quite ready to drink in 2 or 3 weeks from brewing, if you use a clean dry yeast (like Danstar's Nottingham.) This makes a popular party beer convenient! Of course, any fairly clean American or Canadian ale yeast would work as well, or better, but for quickness and convenience, it's hard to beat the Nottingham.

So, without anyone asking (or before you can ask me not to post it,) here's a recipe for a CACA.

Unfortunate Acronym CACA (11 gallons)

OG 1.054 FG 1.010
17 lbs Briess 2 row
2 lbs Weissheimer Munich
3 lbs Briess flaked maize (I'm still a wimp about cereal cooking, or I might try grits. Sorry, Jeff.)

1.5 oz US Liberty whole hops (4.1% alpha)
First Wort

2 oz German Perle pellets (7.0% alpha) 60 minutes

1 oz US Hallertau whole (3.9% alpha) 10 min
0.5 oz US Liberty 10 min
0.5 oz US Hallertau steep while cooling
1 oz US Liberty steep while cooling
4 5g pkgs Nottingham yeast

(.5 tsp Irish moss added to kettle @20 min, if you're planning to serve this fairly young. Otherwise skip this.)

I use a converted keg "semi-RIMS" setup, but it should be easy to adapt these procedures to any system.

Dough in the grains with 7.5 gallons 166F water (w/ .5 tsp gypsum, 1 tsp CaCl2 for my water (kind of "average")) to hit 152F. Rest 30 min, then apply heat and recirculate to raise to 158 @45 minutes, 164F@ 60 min, begin runoff. (Remember to add the FWH hop charge to the kettle before beginning the runoff.) Sparge w/ 7-8 gallons 170F water, treated with 1.5 tsp 10% phosphoric

acid (again, works for MY water.YMMV) Collect 12.5 gallons in brewpot in 25 minutes (yeah, I know, too fast, but I still think you get less astringency with a faster runoff and I'm willing to live with an extra pound or two of malt...) Wait a few minutes after reaching boil to add the bittering hops, etc. Cool as usual (my immersion chiller takes at least 30 minutes, so that I probably get more bitterness out of my late hop additions than some;) to about 70 F. Pitch yeast (you should rehydrate the dry yeast, of course, but the world won't end if you don't.) If the fermenting temperature is to be a bit low, you might consider pitching the yeast @75 or so F, to add more fruitiness. Aerate well (especially if life is too chaotic to rehydrate properly.) Ferment @65F for 2-3 weeks, keg. I force carbonate with 30psi @ 65F, shaking for 5-7 minutes, then chill. Serve @ 45F to emphasize the malt profile.

It ends up being a surprisingly interesting beer, with a nice balance between malt and bitterness, pervasive hop flavor from the FWH, but with a nice added slightly fruity note from the ale yeast. The kegs certainly disappear quickly!

Paul Shick
Basement brewing in Cleveland Hts OH

Cyser Season

Well its that time of year. And its so simple. In a 3 gallon pot, bring 1 gallon of freshly squeezed (No preservatives added) apple cider up to about 140 F and remove from the burner. Add 8 lbs honey and stir till dissolved.

Rack the must into your carboy while adding 2 more gallons of cider. More if you are using a larger carboy.

This should get you in the neighborhood of 1.100. My favorite wine/mead yeast is quickly becoming Cote de Blancs. It is a nice strong fermenter, and leaves a good clean fruity aroma. Use 2 packages and hydrate it according to the directions. Airate the bejeebers out of the must and rack after the krausen has fallen. (2-3 weeks) Rack again at 3 months and start drinkign at 6 months.

Many folks like to add spices like cinnamon, cloves, and allspice--Hey go for it! Its your brew--Just Brew it!!!!!! --Phil.

