

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

# SENTENCING

## GUIDE

Volume 3 - Issue 11

November 2000

### Meeting Location!!

This month we are meeting at Jeff Giers Bug House Brewery. Jeff lives on the North-East side of town. For a map and directions, see the back page.



### Next Meeting is Tues., Nov. 14th

The dedicated style for the night will be Historical Beers. A formal judging will be held, and the best one will be smiled upon and lusciously devoured by the judges. And if its creator so wishes, he may send it on to Nationals for further competition.

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. (If you wish to coordinate purchases, call Dave). By all means, bring your own homebrew to share. 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

\*Denotes AHA Club Only Competition

Nov. - Historical Beers\*, Jeff Gier

Dec. - Winter Warmers,

Jan. - Dunkel & Swartz\*

Feb. - Alt & Koelsch

March - Stout\*,

April - Herb Spice etc. beers\*

May - Bockanalia\*

Jun. - Weiss

### Teach Todd and Ron To Brew Day!

Teach a Friend to Homebrew Day was Saturday Nov. 4. We had a lot of fun! Friends, football, feasting and Frogtoberfest--What more could you ask for!!! (Anthony Thomas to hang onto the ball???-Perhaps!)

The Eccentric Ale had a massive ingredient list--pils malt, pale malt, amber malt, oat malt, crystal malt, pepper corns, flaked corn, flaked barley, roasted barley, roasted turkish pepper corns, corn on the cob, all cobbled together into one huge 36 lb mash with extra spices on the side. MM MM MM Good! OG 1.084

Pat Flahie gave a good instructional on how to brew to his friend Ron. I think they brewed a Pale Ale from extract. Meanwhile Phil brewed up some wonderfully smelling Spiced Christmas ale using only dry malt extract, a pound of specialty grains, and some cider mulling spices from a local Cider Mill. Boy did that smell good!!!!

### Sweet Seasons Cider

Ed Jasinowski has offered some of his precious time and equipment to do some custom pressing for cider brewers. Friday, December 1st he will keep the cider house open late for use brewers. We would like to do at least 20 gallons of 5 varieties so we need a lot of volunteers to come out with fermentors to support this adventure. The following varieties will be available: Cortland, Steel Reds, Greeings, Northern Spy, Jonathans, Macintosh, Wolf River, Winesap, and Red and Yellow Delicious. Please direct inquiries to Phil Wilcox. Sweet Seasons is located at 15787 Allman Road in Concord, MI.

### MONTHLY RECIPE

#### Anne's Choice Christmas Ale

Philip Fleming, Broomfield, Colorado  
First Place, Specialty Beer, 1990 AHA Nat's

Anne's Choice Christmas Ale recipe included in Victory Beer Recipes. Reprinted without Permission.

Ingredients for 5 gallons:

- 3 1/2 pounds M&F malt extract kit
- 3 1/3 pounds M&F amber malt extract
- 3 pounds M&F amber dry malt extract
- 1/2 ounce Hallertauer hops (55 minutes)
- 3/4 pound honey (simmer 45 minutes)
- 5 three-inch cinnamon sticks (simmer 45 minutes)
- 2 teaspoons allspice (simmer 45 minutes)
- 1 teaspoon cloves
- 6 ounces ginger root
- 6 rinds from medium-sized oranges (simmer 45 minutes)
- 1/2 ounce Hallertauer hops (five minutes)

Wyeast No. 1007 German ale liquid yeast  
7 ounces corn sugar to prime

Original specific gravity: 1.069  
Final specific gravity: 1.030

Primary fermentation: 14 days at 61 degrees F (16 degrees C) in glass

Brewer's specifics:  
Simmer spices and honey for 45 minutes. Boil malt and hops 50 minutes. Add finishing hops and boil five minutes. Cool, strain, and pitch yeast.

Judge's Comments:  
"Cloves dominate aroma. Nice creamy head. Wonderful Christmas spices. This is what I call a spice beer. Full-bodied and very spicy with a sweet finish. Great effort." "Inviting aroma, lots of spice. Good appearance. Good warming, lingering taste. Overall an enjoyable holiday beer. Well made." "Plenty of spice in nose. Flavor has cloves all over with a warming cinnamon backing. Nice winter warmer spice beer."

## Styles - Historical Beers

**T**he 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 [www.bjcp.org](http://www.bjcp.org). So just what the heck is a Historical beer? A bottle that came off the Titanic? Yes, but only if it were a home brew;<) My interpretation is that if it is made using a historically accurate methods, and or ingredients and doesn't fit into another style i.e., Alt, Old Ale, CAP, then you can slip it into this all-inclusive category. Of course Christmas Ale's fall into Specialty, Pumpkin Ales brewed with pumpkins and spices qualify as Experimental. But a Colonial Cock Ale brewed with a real rooster--now that's a Historical beer! Now if you want to go all out for this category, Make a pumpkin beer with special spices, mashed and lautered in a pumpkin and boiled in another pumpkin using superheated rocks to sustain the boil!!!

**H**owever, according to AHA administrator Gary Glass, what they are really looking for is exactly Jeff Renners Classic American Pilsner. But you have to do your own research and develop and brew your own beer. You could research a defunct brewery and make a beer they made: Frankenmuth Bock? Pittsburg Brewing Company's Hop-N-Gator? The information is out there, you just have to go out there and get it. So, there you have it, now crack those books and get into the brewery!!

### 24. SPECIALTY/EXPERIMENTAL/ HISTORICAL

Any ale or lager beer brewed using unusual techniques (hot rocks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low alcohol, combinations of fruits and spices/herbs/vegetables, or historical beers (Entire, IPA with Brettanomyces, Louvain Peeterman, etc.). Experimental beers that do not otherwise meet the other established style categories may be entered here.

**Aroma:** The character of the stated uniqueness should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured uniqueness as appropriate to the specific type of beer

being presented. If the base beer is an ale then general fruitiness and other fermentation by products such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation by products would be appropriate. The overall aroma should be balanced and harmonious.

**Appearance:** Appearance should be appropriate to the base beer being presented and will vary depending on the base beer.

**Flavor:** The character of the particular ingredient or technique should be distinctive in the flavor profile. Hop bitterness and flavor, malt flavors, alcohol content and fermentation by products, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive nature of flavors present.

**Mouthfeel:** Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

**Overall Impression:** A harmonious marriage ingredients, processes and beer.

**Comments:** Overall balance is the key to presenting a well-made specialty beer. The distinctive nature of the stated specialty should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make for harmonious combinations. The brewer must specify the underlying beer style as well as the type of unique ingredients used, process utilized or historical beer style being brewed. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple fruits, spices, herbs or vegetables are used each should be distinctive in their own way. For historical styles that may not be known to all beer judges, the brewer may provide a copy of the text of references to these beers as an aid to the judges.

**Vital Statistics:** OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

## COOKING WITH BEER

### Niederbay Bierfleisch

I was just reading about this method in our "Culinaria - Germany" cookbook. The section on Dortmund (City of Beer, in Westphalia, Land of Beer...mmm, beer...) shows the local method for pulling a beer (the photos show a glass of Their Pils). Order your next round well before you've finished what's in your hand, because as Spencer mentioned above, it'll be seven minutes of pull-wait-pull-wait-pull-wait before your next drink is ready. The series of photos shows the head becoming more and more dense - at the end, it looks like shaving cream.

Here's a simple but very tasty recipe from the book for Niederbayerisches Bierfleisch (lower Bavarian beef in beer):

1.5 lbs / 750 g braising beef

2 tbsps butter

6 oz / 150 g raw ham, in strips

2 onions diced

2 tbsps flour

2 cups / 500 ml dark beer

Salt and pepper

1 tsp dried marjoram

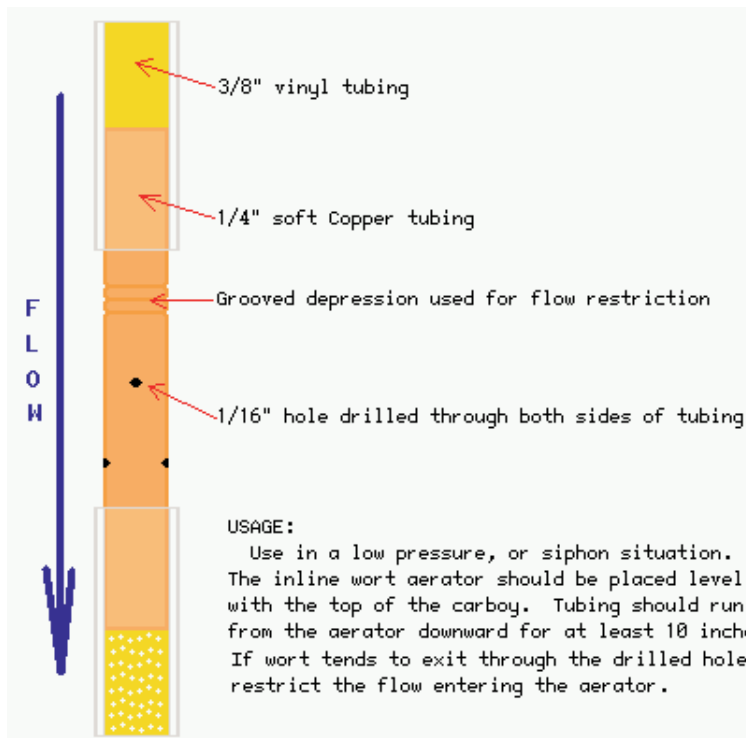
1 bayleaf

2 tbsps chopped parsley

Vinegar and sugar to season

Wash beef, pat dry, cut into cubes. Melt butter in casserole dish, seal meat. Add ham and onions, brown briefly. Dust with flour, fry briefly, add beer. Season well with salt, pepper, marjoram. Add bayleaf, cover, simmer for 45 mins or until tender. Before serving, stir in half of parsley, season with vinegar and sugar for piquancy. Garnish with remaining parsley, serve in casserole (presumably, with more beer!)

## An Inline Wort Aerator



### Building your aerator

Use a piece of 1/4" soft copper tubing and cut it to a length of 4-5 inches. Using a tubing cutter that works by a non powered cutting wheel and rollers, compress rings into the tubing to act as supply side flow restrictors. Work the tubing cutter as if you were going to cut through the tubing, but don't.

Next drill through the tubing with a 1/16 inch drill bit twice with the direction

changed by 90 degrees. This should produce 4 1/16 inch holes. Now clean up the copper tube and attach the vinyl tubing to each end and try it out.

If you wish me to produce one for you, just email me and we can work out the details.

This inline wort aerator is intended for low pressure supply situations. This device also relies on even lower pressures



on the downstream side of the aerator. The low pressure on the downstream side is assured by the 10 inch length of hose lower than the body of the aerator. If not enough air is entering the wort during usage, the supply side flow will need to be restricted further.

I used this aerator on my last batch when I filled my primary. By the time the primary was full I had a good 2 inches of foam on top of the wort. I didn't even use the 10" piece of hose downstream of the aerator. Needless to say that this was the first batch I ever needed a blowoff tube for. I had a 5 gal batch in a 6.5 gal glass carboy and the foam went up clogged the airlock,

blew it off, and proceeded to flow down the outside of the carboy. Made a mess. I used exactly the same recipe and process as a previous batch just used the aerator instead of shaking the carboy. Still need to taste the beer.

Doug Brown. [dougbrown@citynet.net](mailto:dougbrown@citynet.net)  
<http://members.citynet.net/lkbrown/Doug>

## Bell's Two Hearted

Our homebrew club (Clinton River Association of Fermenting Trendsetters), has informally adopted this beer as its mascot, and we have diligently been researching and experimenting, to try to duplicate this Nectar From Kalamazoo. We think we have come close (at least our taste buds think so).

The key is a heavy blast of Centennial hops, in bitterness, flavor, and aroma. Here is one



of my latest batches, similar to the recipes from other club members.

Larry's IPA, Batch size: 10, Style: IPA  
OG 1.063 FG. 1.016 Alc. 6.1% abv

### Ingredients:

Klages Pale Malt	20.0 pounds
Crystal 10	2.0 pounds
Cara Pils	1.0 pounds
Centennial 2.0 oz 60 min 9.7 % AA	34.7ibu
Centennial 2.0 oz 20 min 9.7 % AA	12.5 ibu
Centennial 2.0 oz 05 min 9.7 % AA	7.4 ibu
Centennial 2.0 oz Dry Hopped	

Extraction efficiency: 80 %

Boil size: 11.0 Gallons

### Mashing schedule

Minute	Degrees Fahrenheit
60	148
75	170
135	170

### Fermentation

YCKC Kalamazoo yeast

Primary fermentation: 6-1/2 Gallon Carboy

Secondary Fermentation: 5 Gallon Carboy

Bottle Condition with 3/4 cp Corn Sugar

Sources put the starting gravity at 1.062 and the alcohol by volume at 7.0%; this makes for a final gravity of around 1.010 (84% attenuation). Still tastes good with the 75% attenuation with Wyeast 1056, but we think that Larry Bell's yeast may be a high attenuator, and we are in the process of isolating the yeast from one of his beers to brew a batch with that.

For those extract brewers, you can start with just plain light malt extract and steep the specialty grains, using enough of the malt extract to get the starting gravity up to 1.062.

Hope this helps.

My glass is empty, and my bladder is full, so it must be time to go.

## Bell's Eccentric Day

Mark you calendars for Dec 8th. Let the Zaneyness begin!!!!



The publisher regrets the tartyness of this issue. It was delayed due to a recount!!!!!! ;<)

## This Month's Meeting is at Jeff Gier's Bug Brewery!!

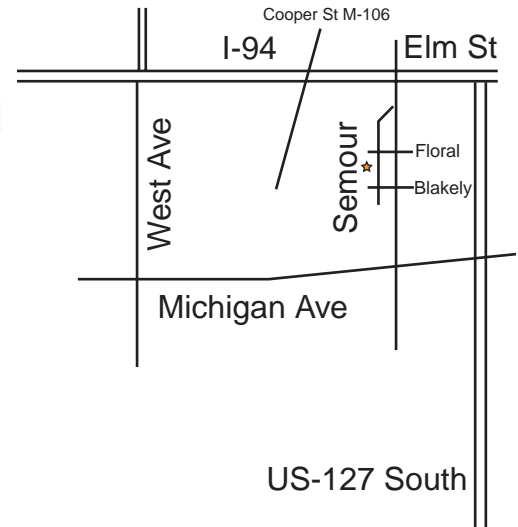
Jeff's house is easy to find. He lives on the North-East side one block East of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be percise. His number is 788-5393 in case you develop amnesia on the way there...



## 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.

US-127 North



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

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# BREWERS



# PRISON CITY

Put  
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