

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

SENTENCING

Volume 4 - Issue 7

G U I D E

July 2001

Meeting Location!!

The annual Mead Meeting is upon us, please join us at the O'Connor Aipary with Honorary Members Mike and Margaret as our host and hostess! This is an outdoor Meading, and if you're allergic to bee stings, there is good reason to be cautious. Nobody got stung last year...

Next Meeting is Tues., July 10th

The dedicated style for the night will be MEAD. An informal judging will be held, and the best Meader will be awarded a gallon of Mikes wonderful wildflower honey. If you can find some commercial meads please bring them. Super Lotto has five that I was able to find.

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/mead 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. This is a good meeting to bring a spouse to--she will enjoy the meads, and you won't have to drive home!!

Meeting Date/Style 2nd Tuesdays 7:30

*Denotes AHA Club Only Competition

Jul. - Mead, Mike & Tig O'Conner

August - Wit* Phil Wilcox

Sept. - California Common*

Oct. - Oktoberfest

Nov. - Mild*

Dec. - Porter

Early Meading TIME

The 4th annual Mead Meeting will start early at 6:30 pm in order to incorporate some actual meading. Meaning that we will actually make some mead at the Mead meeting thus making it a Mead Meading, not just the regular Mead Meeting.

Jeff Gier will be bringing the Bug Brewery to set up in the driveway and I will have a number of recipe's with me for making mead. If you would like to make a fruit mead, simply bring your fruit in your sanitized carboy or plastic pail with you and we will just rack the sweet wort on top of it.

We plan on making at least 2 kegs full so thats 6 batches and we easily have time to do more if you want. Wassial! Were Making Mead Tonight!--Warden

Club T-Shirts

Have arrived! They look sweet. Bring your checkbook or cash to the meeting to pickup your order. We all but sold out at the National Conference!!!!

More Food!

This is the mead meading. Can we please up the usual food to full fledged Hors de Ouvres. Mead is an intoxicating drink sometimes in excess of 15% abv. Food offerings of late have been rather skimpy. I would really like to see some heavier drink absorbing nibbles available for this meeting. Thanks.

Mead Speaker

I am trying to get Dan McConnell and/or Ken Schram to come and give the same presentation about Mead Judging they did at the national. Elswise I may bring the video tape and play it on a TV. Hmmm outside. Lets hope that one of these fine Mead makers can make it to the Meading.

MONTHLY RECIPE

1669 Metheglin

A typical recipe for Metheglin, a spiced mead comes from the Closet of Sir Kenholme Digby

Take of spring water what quantity you please, and make it more than blood-warm, and dissolve honey in it till 'tis strong enough to bear an egg, the breadth of a shilling; then boil it gently near an hour, taking off the scum as it rises; then put to about nine or ten gallons, seven or eight large blades of mace, three nutmegs quartered, twenty cloves, three or four sticks of cinnamon, two or three roots of ginger, and a quarter of an ounce of Jamaica pepper; put these spices into the kettle to the honey and water, a whole lemon, with a sprig of sweet-briar and a sprig of rosemary; tie the briar and rosemary together, and when they have boiled a little while take them out and throw them away; but let your liquor stand on the spice in a clean earthen pot till the next day; then strain it into a vessel that is fit for it; put the spice in a bag, and hang it in the vessel, stop it, and at three months draw it into bottles. Be sure that 'tis fine when 'tis bottled; after 'tis bottled six weeks 'tis fit to drink.



For the modern translation of this recipe see the article titled "Mead Recipe Exposed" on pg. 3.

MEAD

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. Except for the mead guidelines. The BJCP threw them all into one big category.

That's really not fair to the product. So the AHA used the BJCP descriptions, but divided them into the three traditional categories. (Traditional Mead and Braggot, Fruit and Vegetable Mead and Herb and Spice Mead.) Below are the BJCP descriptions. For a complete copy of the new guidelines visit the BJCP Home Page at www.bjcp.org.

25. Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: A mead made primarily from honey, water and yeast. Meads which feature the character of a blended honey or a blend of honeys. For meads made from a single variety of honey see below "B, Varietal Honey Traditional Mead." While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also indicate whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25B. Varietal Honey Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present. The particular Varietal honey aroma (such as orange blossoms for orange blossom honey) should be evident.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. The distinctive taste of the

Varietal honey should be showcased. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Mead made from honey from a particular flower source. The brewer must name the varietal honey. Note that the character of a varietal honey will be identifiable as distinct to the source, but may not resemble the source. Orange-blossom honey has the character of orange blossoms, not oranges. Blackberry honey is only distantly like blackberries, although it is an identifiable character. While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+

25C. Cyser (Apple Melomel)

A mead made with the addition of apples or apple juice. Traditionally, cysers are made by the addition of honey to apple juice without additional water.

Aroma: Should have distinct apple character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters, low levels of sulfur and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: Should have distinct apple character but should also have a balanced honey character. The Apple character may supply tart acidity to cut the honey sweetness, so one may notice tart acidity first and residual sweetness thereafter. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the cyser. In well made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the mead. Some of the best examples have the taste and aroma of an aged Calvados (apple brandy from northern France).

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is

desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling cyser. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25D. Pyment (Grape Melomel)

A mead made with the addition of grapes or grape juice. Alternatively, the pyment may be a grape wine sweetened with honey, a mixture of grape juice and honey that is fermented or a mixture of grape wine and mead mixed after fermentation.

Aroma: Should have distinct grape or grape-wine character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity will be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color would reflect the grape source, whether white, red or other.

Flavor: Should have distinct grape wine character, manifested in acidity, tannin and other grape characteristics, but the honey character should balance the fruit flavors. Grassy white wine character or buttery (diacetyl) Chardonnay character is appropriate in pyment only. In well made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the pyment.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling pyment. Entrants must also specify whether the entry is dry, semi-sweet, or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25E. Other Fruit Melomel

A mead made with the addition of other fruit or fruit juices. There should be an appealing blend of the fruit and honey character but not necessarily an even balance.

Aroma: Should exhibit the aroma of the fruit(s) present in the mead. In a melomel with a blend of fruits, one fruit may dominate the aroma profile.

Appearance: Clarity will be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. The particular

fruit(s) used may or may not impart color to the mead.

Flavor: Fruit flavor contributions to the mead range from subtle acidic notes to intense, instantly recognizable fruit flavors. In a melomel with a blend of fruits, one fruit may dominate the flavor profile. There should be a balanced honey character as well. Some fruits will lend a cloying sweetness to the mead while others add a drying character. In well-made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Some fruits, notably darker ones like Blackberries, may contribute a tannin presence not unlike dark piments. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25F. Metheglin

A mead made with the addition of spices or herbs.

Aroma: The spices/herbs may be expressed in the aroma. Honey characters should appear in the aroma but will vary in intensity depending on the spices/herbs used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the aroma profile.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber; the color usually won't be affected by the spices or herbs.

Flavor: The spices/herbs should be expressed in the flavor but the honey character is still the backbone of the mead and should appear in the flavor but will vary in intensity depending on the spices/herbs used. The spices/herbs should be expressed in the flavor as a distinctive enhancement to the honey flavor, whether harmoniously or by contrast, and should achieve a pleasant balance when a blend of spices/herbs is used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the flavor profile.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided; however, some spices or herbs may affect mouthfeel particularly by adding astringency.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices/herbs subtly and when more than one are used, they are carefully selected so that they blend harmoniously. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25G. Braggot

Meads made with both honey and malt providing flavor

and fermentable extract. Originally, and alternatively, a mixture of mead and ale.

Aroma: Aroma of both honey and malt should be apparent and in balance. Hop aroma may be present but is not required.

Appearance: Straw to dark brown depending on the type of malt and honey used. Some head retention is expected. Clear, although some chill haze may be present at low temperatures.

Flavor: There should be some balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness versus honey character. Malt character ranges from light pale malt-type flavors to rich caramel flavors, depending on the malt used. Hop bitterness and flavor may be present but are not required.

Mouthfeel: Body may vary from light to medium. Smooth mouthfeel without astringency. Carbonation may vary from light to very lively.

Comments: The fermentable sugars should come from a balance of malt and honey, otherwise the beverage might better be entered as a Specialty Beer with the addition of honey. As a rule of thumb, the fermentables should consist of no less than 1/3 malt and no more than 2/3 honey. Hopped examples of this style should exhibit the hops distinctly and should have at least 15 IBUs.

Vital Statistics: Effective OG: 1.060-1.120+
IBUs: 0-50 FG: 1.004-1.025
SRM: 3-16 ABV: 6.5-14%

25H. Mixed Category Mead

A mead that combines ingredients from two or more of the other mead sub-categories.

Aroma, appearance, flavor and other characteristics may vary and be combinations of the respective elements of the various sub-categories used in this style.

Comments: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements.

Mead Recipe Exposed

By Mike Faul

A typical recipe for Metheglin, a spiced mead comes from the Closet of Sir Kenholme Digby

Take of spring water what quantity you please, and make it more than blood-warm, and dissolve honey in it till 'tis strong enough to bear an egg, the breadth of a shilling; then boil it gently near an hour, taking off the scum as it rises; then put to about nine or ten gallons, seven or eight large blades of mace, three nutmegs quartered, twenty cloves, three or four sticks of cinnamon, two or three roots of ginger, and a quarter of an ounce of Jamaica pepper; put these spices into the kettle to the honey and water; a whole lemon, with a sprig of sweet-briar and a sprig of rosemary; tie the briar and rosemary together, and when they have boiled a little while take them out and throw them away; but let your liquor stand on the spice in a clean earthen pot till the next day; then strain it into a vessel that is fit for it; put the spice in a bag, and hang it in the vessel, stop it, and at three months draw it into bottles. Be sure that 'tis fine when 'tis bottled; after 'tis bottled six weeks 'tis fit to drink.

The original recipe would appear to make nine or ten gallons of must, to determine the amount of water and honey that was used in measurements other than approximations an amount of water (6 gallons) was mixed together with honey in 6 lb increments (1/2 gallon) until a small egg floated to the surface, additional

water was added to balance if excess honey was added. So, by doing this we determined that the necessary water to honey mixture is 6.25 gallons of water to 36 lbs of honey or a total of 9.25 gallons or 5.76 lbs of honey per gallon of water.

The spices used were common of the time and are all available today with the exception of Sweet Briar. One would assume that this is no more than a young shoot of blackberry briar (*Rubus Rosaceae*) common all over Europe with similar varieties found in the US and Canada. This shoot has been known to have medicinal properties as well as a slightly astringent quality.

7 blades of mace (or 4 tsp mace)
3 whole nutmeg quartered (or 2.5 tsp ground nutmeg)
3 sticks of cinnamon (or 2.5 tsp ground cin.)
20 cloves
2 medium ginger roots (2 tsp ground ginger)
1/4 oz of black peppercorns
sprig of Rosemary
sprig of briar
1 lemon quartered.

Experimentation has found that the amounts of ground spices indicated will equal the amount of the whole spices if you are unable to obtain any of the whole ingredients. With the measure of nine to ten gallons we can adjust the amounts of needed spices to our recipe below in order to make a 5 gallon batch. For this example use half of the spice ingredients and half of a large lemon. Take 3.5 gallons of water and add 23 lbs of honey into a large pot. This honey/water mixture will have a resulting specific gravity of approximately 1.09 degrees or 21.5 % Brix. This amount is sufficient to bear the smallest chickens egg available today. The egg in the recipe was the "...breadth of a shilling..." a shilling was approximately 1" in diameter so an attempt to find an appropriate sized egg resulted in the smallest chickens egg about 1.25" in diameter.

Add the spices to a muslin or cheesecloth bag and tie it closed. Tie the sprig of rosemary and the briar together and add it also. Bring the liquid to a simmer (boiling honey will overflow your pot and make an absolute mess in your kitchen) and remove the scum that floats to the surface. An hour is probably excessive as most of the honey used today is pasteurized and filtered so only simmer/skim the must for 1/2 an hour. After it is done simmering remove the sprigs of briar and rosemary and allow the must to cool to room temperature (75 degrees) usually overnight. Squeeze the juice of the lemon into the must and add the lemon rind which should be removed the following day.

The recipe does not call for any additional yeast to be added and relies solely on the natural yeast that is present. Unfortunately the temperature involved in simmering will kill the natural yeast and there are more bad yeasts and other bacteria than good ones floating around so the possibility of infection is high.

With commercial honey that has been pasteurized or filtered there is also little to no natural yeast left. I would suggest using a good wine yeast starter as outlined in the section on yeast in this document. Add the yeast (see below) and put the must into a carboy, cover with several layers of cloth until rapid fermentation begins then place an air lock onto it and continue fermentation until it subsides.

The recipe calls for three months of fermentation and then it is to be bottled. I would suggest that the method for making mead below is followed from this point on as you will likely end up with a very tart mead (as I have on occasion with this recipe) if it is left on the dead yeast cells for three months.

Article found at http://www.pbm.com/~lindah/articles/guide_to_mead.html



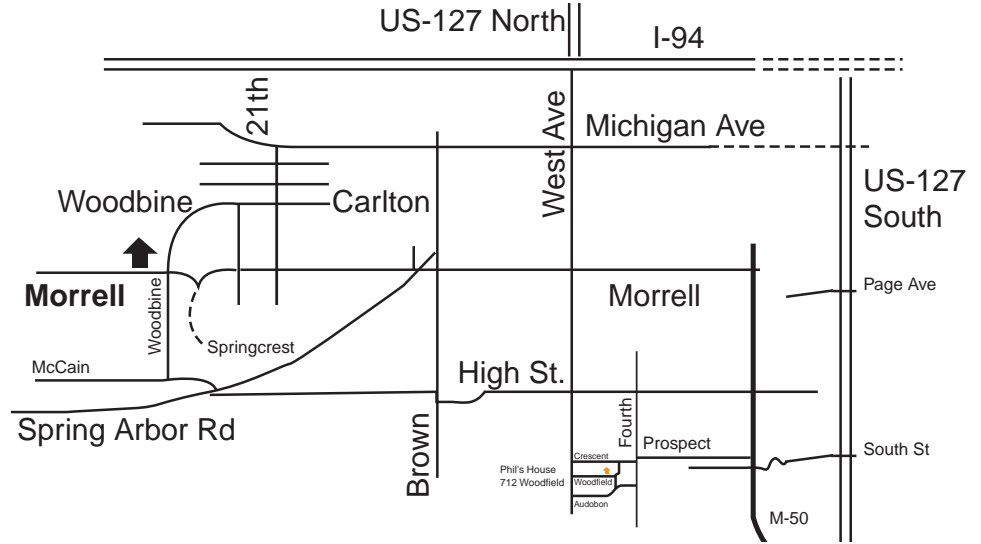
This Month's Meeting is at O'Connor Apiary, a.k.a. Mike and Margaret's house

The easiest way to get to their house is from Michigan Ave by the Westwood Mall. This is the main East/West street in town. From the North side of town or I-94/127N, take West Ave into town and hang a right on Michigan Ave. Proceed West past McDonalds and take a left before the Felpausch grocery store. This should be 24th St. Go down three blocks and hang a right on Carlton. Continue through the next stop sign (the road changes its name) on what is now Woodbine. This takes a wide 90 degree bend and intersects with Morrell. Turn right on Morrell, O'Connors is the first house on the right. Blue house, black shutters. 2700 W. Morrell is the address. 787-1241 is the phone if you get lost. If you live in town and want to attempt to follow Morrell all the way over--It's possible--but not recommended. Feel free to diagonal park in the ditch across the road.



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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