

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

SENTENCING

Volume 4 - Issue 8

G U I D E

August 2001

Meeting Location!!

This month's meeting is at Dave's bar and grill. Otherwise known as Dave's basement. Map and directions are on the back page.



Next Meeting is Tues., Aug 14th

The dedicated style for the night will be Belgian Wit. A formal judging will be held, and the best homebrewed entry 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. 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

August - Wit* Dave Falther

Sept. - Calif. Common* - Phil Wilcox

Oct. - Oktoberfest -

Nov. - Mild*

Dec. - Porter

Jan. -

Mead Making Results

The nearly 20 of us had a grand time making, talking about, and sampling mead. With the help of Jeff Gier's brewery and the resident mead maker Mike O'Conner we made 31 gallons of mead must. the gravity came out to about 1.086, if fermented out to 1.000 it would result in a 11.4% abv mead.



Many of us added other fruits to the must to make varieties of melomel. Troy Rerucha added three varieties of Cherries he brought back from Old Mission Peninsula in Traverse City. He added 2lbs of Montmorency tarts, 2lbs of Queen Ann sweets, and 2lbs of Hershing black cherries. Phil Wilcox added four quarts of blueberries to his while Rex and Mary Halfpenny are making a Morat by adding mulberries.



MONTHLY RECIPE

Wit for Wisdom

4 lbs (33%) Belgian 2-row pilsner
1.75 lbs (19%) American 6-row
4 lbs (43%) Flaked wheat
0.5 lbs (5%) Flaked or rolled oats

1 oz E. K. Goldings (4.6%AA)--(60 min)
Bitter orange peel (.75 oz /5 gal)--(20 min)
0.5 oz Saaz (3.3%AA)--(15min)
Ground coriander (.75 oz /5 gal)--(0 min)

Wyeast #3944

Dextrose for priming (4oz /5 gal)
Lactic acid before bottling (10ml of 88% solution per 5gal)

OG of 1.048, IBU=20

Mash in at 143F and hold 45min
Step up to 156F and hold 45min
Mashout at 170F

TIPS/NOTES:

- 1) 6-row malt is purely optional; now I would probably opt for rice/oat hulls to support the filtered bed and go with an all 2-row malt bill
- 2) Don't use cracked wheat!!! Your mash tun will take on the guise of a cement mixer.
- 3) Keep an especially watchful eye on the mash pH--initially, it may be too high w/o the addition of some gypsum
- 4) The spice additions were based on a HBD post of a couple of years back. That poster (whose name unfortunately escapes me) experimented with different boil times in plain water, for both spices. He found that orange peel (I don't think he used Curaco) benefits from some time in the boiling wort, while the coriander flavor is rapidly boiled away. Coriander in the secondary is also an option to boost that flavor, but be careful...it can dominate the brew
- 5) There has always been reported to be a 3rd spice in both Celis and Hoegaarden, one which no one can identify (Jackson speculated once that it might be cumin)--might want to experiment here too.
- 6) Finally, the judges agreed that my beer could have been crisper/more sour--consider upping the lactic acid some.

David Rinker

Brewing in Style Witbier

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 www.bjcp.org.

19B. Witbier

Aroma: A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.



Appearance: Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

Flavor: The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic

flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouthfeel: Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall Impression: A refreshing, elegant, complex, wheat-based ale.

History: A 400-year-old beer style that died out in the 1950s, it was revived by Pierre Celis in the 1960s to steadily growing popularity thereafter.

Comments: The presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

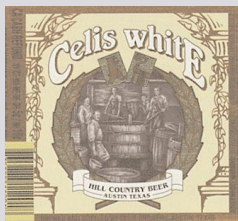
Ingredients: About 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spices of freshly-ground coriander and dried orange peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less prominent. Ale yeast prone to production of mild, clove/spicy flavors are very characteristic. In some instances a very limited Lactobacillus fermentation, or actual addition of lactic acid, is done.

Vital Statistics:

OG: 1.042-1.055
FG: 1.008-1.012
IBUs: 15-22 SRM: 2-4
ABV: 4.2-5.5%

Commercial Examples:

Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges.



Cooking with Blanche de Bruges

Recipe by Ruth Van Waerbeek

Beer by Brouwerij De Gouden Boom

Flemish Gingered Onion & Beer
Soup with Grated Cheese



Ingredients:

- 2 Tablespoons butter
- 3 cups onions, peeled & coarsely chopped
- 1 teaspoon powdered ginger
- 1 cup butternut squash, peeled and diced
- 2 small baking potatoes, peeled and diced
- 1 bayleaf
- 2 cups chicken broth, preferably homemade
- 1 1/2 cups Blanche de Bruges (one 11.2 oz bottle)
- 1 1/2 cups (or more) half & half
- Salt and freshly ground pepper
- Pinch of freshly grated nutmeg
- 3/4 cup grated swiss cheese
- Fresh chives, finely minced, for garnish

A surprising soup; tasty, comforting and easy to make. Sweet buttery onions, creamy squash and potatoes are slowly simmered and flavored with a hint of ginger and the refreshing aromas of a Belgian wheat beer, known as Blanche de Bruges. A generous serving of grated cheese, melting in the hot soup, makes it truly irresistible. Serves 4 to 5 people, 2 or 3 brewers.

1. Melt the butter in a heavy soup pot over low heat. Add the onions and ginger and simmer, covered, stirring occasionally, for 15 minutes until translucent but not browned.
2. Add the butternut squash, potatoes, bay leaf, chicken broth and Blanche de Bruges. Bring the soup to a boil, reduce the heat and simmer, covered, for another 30 minutes. Discard the bay leaf.
3. Puree the soup in batches in a blender or food processor until smooth. Return to the pot, add the half and half until you obtain the desired thickness, and season with salt, pepper, and freshly grated nutmeg to taste.
4. Reheat the soup gently before serving, but do not let it boil. Ladle in warmed soup plates or bowls and sprinkle generously with the grated cheese and some freshly minced chives.

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COOKING WITH BEER

By Susan Rankert

Since it is too hot to be in the kitchen, here are a few good ideas for the grill!

Chicken Marinade

(for about 6-8 breasts)

Adapted from *Cooking and Eating with Beer* by Peter La France

- 1 bunch fresh tarragon (snipped up with scissors)
- 1 bunch fresh thyme (snipped up)
- 1 bunch fresh marjoram (snipped up)
- 1 bunch fresh rosemary (snipped up)
- 2 12 bottles American Pale Ale
- 1 / 2 cup good olive oil
- Salt and pepper

Mix marinade together, place chicken breasts in a single layer in a pan and pour the marinade over them. Marinate in refrigerator overnight to 24 hours.

While chicken is grilling, chop up 2 bunches of scallions and 6 oz. Sun-dried tomatoes. Sauté them in about a half cup of the marinade to use as a sauce.

Churrasco Beef/ Sausage Marinade

(For 2 lbs flank or round steak and 2 lbs sausage)

Adapted from *Cooking with Beer* by Lucy Saunders

Quarter a jalapeno pepper and put it into a nice pale ale, re-cap and let sit in the fridge a day or two. Strain out the pepper

- 1 dried red chili (seeds removed)
- 2 cups minced white onion
- 1 large bunch cilantro, chopped
- 2 Tbs minced garlic
- Juice of 2 lemons
- Salt and pepper

Blend marinade in blender or processor and pour over beef and sausages. Marinate in fridge overnight.

While beef and sausages are grilling, simmer and reduce remaining marinade for a sauce.

Grilled Potatoes

Use baby red or Yukon gold potatoes, or cut lager potatoes into quarters. Thread onto bamboo skewers (cut the skewers to fit into the pot you will be using. Boil the skewered potatoes in a pot with 1 bottle malty ale or lager and water (to fill the pot enough to cover the skewered potatoes. Only boil for 10 minutes! Brush the potatoes with olive oil

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and sprinkle with salt. Grill until a nice golden brown. They are great this way, or use them in your favorite German Potato Salad.

Really Easy BBQ Sauce

Boost up your so-so grocery store bottle of BBQ sauce by mixing 1 part dark beer, 2 parts BBQ sauce, and adding dried chili flakes to taste. Rauchbier is a fun choice.

And remember, if you can't drink em'-- Grill em' Susan~

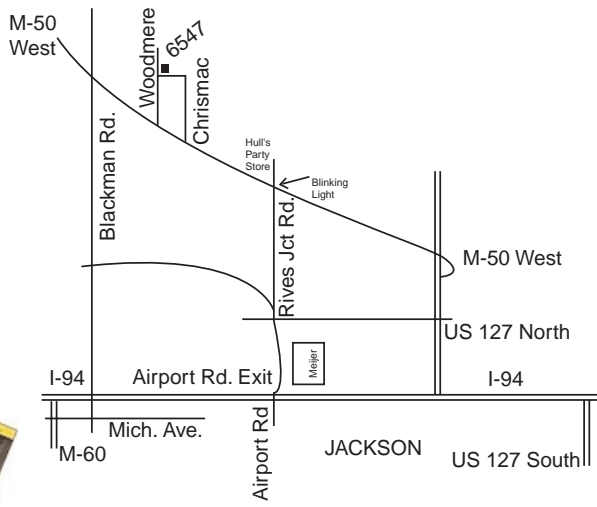
Warden's Corner

Hi all, its time to round up some more volunteers for hosting meetings. Please email me at pjwilcox@cmsenregy.com to volunteer for a slot.



This Month's Meetings is at Dave Falthers house

From the South, East and North take 127 to M-50 West. Dave's street is on the right after Hull's party store and just before Blackman Rd. From the East: exit at Airport Rd. Then turn left over the highway. Proceed North past Meijer, 7-11 et. al. This road turns into Rives Jct. Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Dave's street is on the far right corner further up the road. **Call us at 794-9980** if you get lost.



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

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

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