

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

# SENTENCING

Volume 4 - Issue 12

G U I D E

December 2001

## Meeting Location!!

This month we are meeting at Bill Saurbek's house. Bill also lives on the North-East side of town. For a map and directions, see the back page.



## Next Meeting is Tues., Dec 11th

The dedicated beer style for the night will be Porter. A formal judging will be held, and the best homebrewed Mild will have the opportunity to send their beer on to the National Club-Only Competition level.

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/cider 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

\*Denotes AHA Club Only Competition  
Dec. - Porter - Bill Saurbek  
Jan. - IPA - Jackson Brewing Co!!  
Feb. - Scottish Ales\* - Zig's (JBC)  
Mar. - Porter\* - Zig's (JBC)  
Apr. - Zig's (JBC)  
May - IPA\* - Zig's (JBC)  
Jun. - Zig's (JBC)  
July - Mead - O'Connors

## Cider Fest 2001

Wow! What a meeting that was! We had experts from all over coming in to taste ciders. For the first time homebrewed ciders out numbered the store-bought versions. We all had an excellent time and learned a lot. A special note of thanks to Jeff Carlson who drove down from Grand Rapids to speak at the meeting. And another note of thanks to Ed Jasinowski of Sweet Seasons Orchards. For the three of us who showed up for the annual pressing of the apples, we had a good time mingling with all the folks from other clubs who did make it there. Members from the Ann Arbor Brewers Guild, the North Shore Brewers Co-op, and the KLOB showed up and took some wonderful squeezings home. All together we only did 85 gallons. That's half the volume we did last year. Why is that? I was really disappointed in the drop-out rate this year. What do we need to do to make this event more successful in the future?

## A Return to the Brewery

Thanks to the diligent work of the executive committee and Joe Short the head brewer, we have been invited to once again hold our meetings at the brewery. So starting in January we will be doing just that!! The deal we have with the brewery is basically this, if we don't have too many people we can use our old corner behind the bar. If we have too many folks we should head downstairs into the smaller banquet room.

They have also asked us to make

sure this is a win-win arrangement between the house and the club. That means we should do our best to have a house pint or some hors d'oeuvre as well as drinking homebrew. I think this is only fair, and it's really no different than how we started out. We can bring our homebrew, but we should really scale back the commercial beers. I am putting Dave Falther in charge of Beers in Style. If you have a commercial beer you want to bring call Dave so we can regulate the flow. Thanks-The Warden

## MONTHLY RECIPE

### Partial-mash Porter

Brewer: Martin Lodahl Via the HBD (#274)

The result is sweet, but very tasty.

Ingredients:

- \* 3 pounds, 2-row pale lager malt
- \* 10 ounces, black patent malt
- \* 6 ounces, crystal malt
- \* 8 ounces of wheat malt
- \* 4 pounds, Australian dark extract
- \* 11 AAUs, Northern Brewer hops
- \* Windsor or London yeast
- \* 1/2 cup, corn sugar (priming)

Procedure:

Mash-in (6 quarts water) at 131-122 degrees, stir 3 minutes. Adjust pH to 5.0-5.5 (using calcium carbonate or gypsum). Protein rest 131-120 degrees for 30 minutes. Starch conversion 155 degrees for 60 minutes. Mash out at 168 degrees for 5 minutes. Sparge with 2 gallons of 168-160 degree water.

Bring liquid to boil and add extract and hops. Boil 60 minutes.

## Brewing in Style Porter

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](http://www.bjcp.org).

### 15A. Robust Porter

**Aroma:** Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters, and diacetyl, are moderate to none.

**Appearance:** Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

**Flavor:** Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

**Mouthfeel:** Medium to medium-full bodied. Low to moderate carbonation.

**Overall Impression:** A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

**History:** Originating in England, Porter developed as a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Although a rather variable style, it may be distinguished from closely-related Stout as lacking the Stout's roasted barley character.

**Ingredients:** May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

Vital Statistics:      OG: 1.050- 1.065  
IBUs: 25-45            FG: 1.012-1.016  
SRM: 30+              ABV: 4.8-6.0%

**Commercial Examples:** Sierra Nevada Porter, Anchor Porter, Great Lakes Edmund Fitzgerald Porter.

### 15B. Brown Porter

**Aroma:** Malt aroma with mild roastiness should be evident. Hop aroma may be moderate to low. Esters and diacetyl may be moderate to none.

**Appearance:** Medium brown to dark brown in color. Clarity and head retention should be fair to good.

**Flavor:** Malt flavor will include mild to moderate roastiness. Hop flavor low to none. Hop bittering will vary the balance from slightly malty to slightly bitter. Diacetyl, and sourness or sharpness from dark grains, should be low to none.

**Mouthfeel:** Medium-light to medium bodied. Low to moderate carbonation.

**Overall Impression:** A fairly substantial dark ale with some roasty characteristics.

**History:** Originating in England, porter evolved from a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

**Comments:** Softer flavors, lower gravities, and usually less alcohol than robust porter. More substance and roast than brown ale. Some versions are fermented with lager yeast. Balance tends toward malt more than hops.

**Ingredients:** May contain several malts, including dark roasted malts and grains. Hops are used chiefly for bitterness. Water should have significant carbonate hardness. Ale yeast, or occasionally lager yeast, is used.

Vital Statistics:      OG: 1.040-1.050  
IBUs: 20-30            FG: 1.008-1.014  
SRM: 20-35            ABV: 3.8-5.2%

**Commercial Examples:** Samuel Smith Taddy Porter, Bateman Salem Porter, Shepherd Neame Original Porter, Yuengling Porter, Fuller's London Porter.



## COOKING WITH BEER

### Christmas and Holiday

-Susan Rankert, AABG

The following is a fruitcake that is always a big hit- even with those folks who don't like fruitcake, and those who don't like Belgian beer. Every year I end up baking more batches because it makes great gifts, and is excellent to store in the freezer for those last minute get-togethers. If you cannot find Faro, or Petotale ale, I have used Chimay Blue with good (but very different) results. But I now snap up Faro whenever I find it during the year just to make sure I have some for this stuff!

BTW- this is yet another recipe adapted from the wonderful cookbook, Everybody Eats Well in Belgium Cookbook by Ruth Van Waerebeek. A book I would recommend buying as a gift for your favorite cook.

### Spiced Brown Beer Cake with Dried Fruit and Nuts

1 1/2 c whole wheat flour  
1/2 c white unbleached flour  
1/2 t ground ginger  
1/2 t ground cinnamon  
1 t baking soda  
1/2 t salt  
1 1/2 sticks unsalted butter (room temp)  
1 1/4 c dark brown sugar (pack firmly)  
4 large eggs  
1 t vanilla extract (use the real stuff, no fakes)  
1/3 c dark raisin  
1/3 c golden raisins  
1/3 c currants  
1/2 c chopped dried apricots (dust lightly with part of the flour to make chopping easier)  
2/3 c dried cherries  
1/2 c course chopped walnuts (can leave out of one of the batches for anyone with or has friends with nut allergies)  
1/4 c Faro ( or see substitutions above)

Preheat oven to 350 F and butter 2 4x6 (or thereabouts) loaf pans and line the bottom with parchment or baking paper.

Sift together the flours, spices, baking soda, and salt into a large bowl.

Stir in the dried fruit and nuts.

In a separate mixing bowl beat together the butter and brown sugar for about 7 minutes. Beat in the eggs, one at a time, and then the vanilla extract.

Stir in the dry mixture, a little at a time until

well blended. Stir in the beer. Spoon the batter into the pans. Bake at 350F until a toothpick comes out clean when inserted into the center, about an hour. But I start checking at about the 45 minute mark. Let cool about 15 minutes before removing from pans. When completely cool, wrap in plastic and then foil for freezing. Or just in the plastic wrap and decorate for gift giving. It can last a couple of weeks at room temperature, or a couple of months in the freezer.

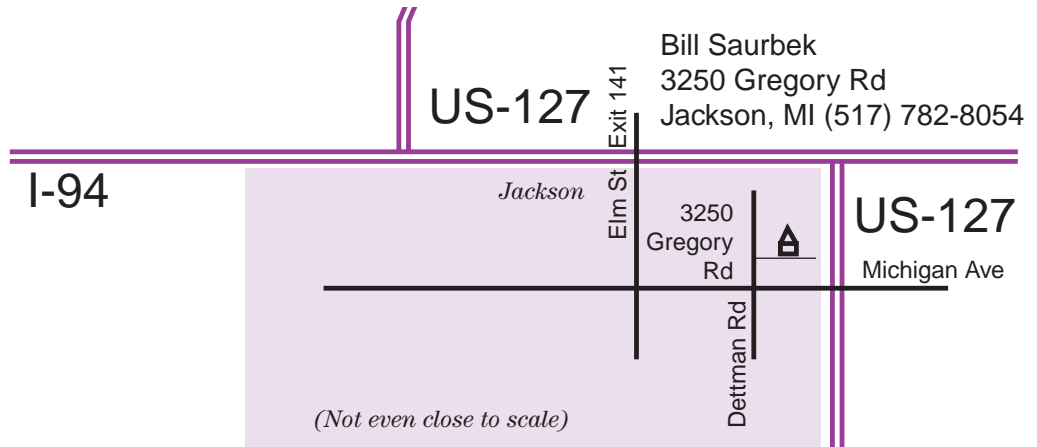
Hint: this is not an easy recipe to double or triple, but I find that baking successive batches while the ingredients are out works well. (the next batch is being mixed while the first is in the oven.)

## More PCB T-Shirts are Available

Another printing of T-shirts is done. they make great stocking stuffers! Be sure to see Dave at the meeting.

## This Month's Meeting is at Bill Saurbek's House!!!!

Bill's house is easy to find. Gregory Rd is parallel and just North of E. Michigan Ave off Dettman Rd. There is an exit for Elm off I-94 and an exit for E. Michigan Ave off of US-127 South. Bill's house is on the left side towards the end of the street. It is a blue and white house with the driveway on the far side. Bill Saurbek 3250 Gregory Rd Jackson, MI (517) 782-8054.



## 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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# BREWERS



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