

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

SENTENCING

GUIDE

Volume 5 - Issue 3

March 2002

Meeting Location!!



Who thinks meeting at Zig's is working out? Let's discuss at the meeting.
—The Warden

Next Meeting is Tues., March 12th

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

By all means, bring some of your own homebrew to share. I want to cut back on commercial beers. If you have a must-try commercial beer in the right style, call Dave and let him know you're bringing it.

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
- March - Porter* - Arcadia Brewing Co.
- April - German Lagers - Zig's?
- May - IPA* - Zig's?
- June - Weiss - Zig's?
- July 16th - Mead - O'Connors
- August - Am. Lager*
- September - Str. Belg Ale*
- October - O'fest
- Nov. - Stout*
- Dec. - Barleywine/Old Ales
- Jan. - Bitter & English Pale Ale*

Anniversary Party?

The Club's five-year anniversary party is quickly approaching (May 6th). What do we want to do for a party? Special meeting? Special Location? Big Brew is May 4th, only two days before, do we combine the two events?

The Bill Pfeiffer Memorial Mazer Cup



The Mazer Cup is the oldest, most prestigious and largest Mead-Only competition in the world.

Entries are \$6 a piece and due Saturday **March 9th**. Entry information is on the web at <http://mazercup.org/> or you can get it from Phil Wilcox.

Judging will begin March 16th at Jeff Renner's house off Zeeb Rd. in Ann Arbor. With subsequent rounds as needed the first of which will be **Tuesday March 19th at Phil Wilcox's** house in Jackson. Hopefully judging can be completed by the following Saturday (March 23rd) with any necessary Mini-Best of Shows and the Best of Show judging taking place back at Jeff Renner's house.

This special judging session is being set up to teach the fine art of judging Mead. After four years of mead Meadings, this club now has many experienced mead makers and mead drinkers. It's time to take the next step. Please let Phil know if you plan on judging so he can import a more experienced judge from Ann Arbor.

The seminar will begin at 6:30 with judging to follow about 7:30. We will make sure judges don't get to judge their own mead if they happened to enter the Mazer Cup.

MONTHLY RECIPE

Smoked Chocolate Porter

by Steve Spurlock
Style: Robust Porter

5.5 gallons

OG: 1.055 FG: 1.016

Alcohol: 5.0% v/v (3.9% w/w)

Water:

Add 1 tablespoon Gypsum to mash

Grain:

- 8.5 lb. British pale
- 8.0 oz. Smoked Ruach Malt
- 8.0 oz. American crystal 40L
- 4.0 oz. Belgian Special B
- 8.0 oz. Belgian chocolate
- 4.0 oz. British black paten
- 4.0 oz. Roasted barley
- 4.0 oz. British crystal 70-80L

Mash:

- 75% efficiency
- Mash @ 152 for 70 min.

Boil:

- 90 minutes

Hops:

- 0.41 oz. Target (8.8% AA, 60 min.)
- 0.41 oz. Progress (7% AA, 30 min.)
- 0.41 oz. Progress (7% AA, 15 min.)

Yeast: Wyeast 1099



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.

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

Schlodderkappes

(a pork and cabbage dish from the Teutoburg Forest)

2+ lbs potatoes (white, red, or Yukon gold)

1 kg boneless pork

1 kg white cabbage

1/2 liter broth or pale lager (or go half & half)

salt, white pepper, caraway seeds

a couple of celery leaves

Peel and cut the potatoes into 3cm chunks. Cut the pork into similar size pieces.

Wash the cabbage and separate the leaves. Cut out the thick midribs. Blanch the cabbage leaves and set aside.

In a Dutch oven layer the cabbage leaves, potatoes and pork. Season each layer with salt and pepper.

Pour the beer, broth (or the combination) over it all and cover. Cook over medium heat for about 1 hour. Near the end, sprinkle with caraway seeds and the chopped celery seed.

Altbier und Pflaumensauce

Altbier and prune sauce for roast duck or other poultry — 4 servings.

200 ml (6oz) broth

3 T plum jam or preserves

3 T Altbier (cook gets the rest, of course)

1 T red wine vinegar

salt, pepper, cayenne

5 prunes cut into slivers

Use the broth to deglaze the roasting pan, stir in the beer, jam and seasonings to taste. Add the prunes and heat thoroughly. If the prunes are very dry, try soaking them first in a bit more of the altbier to soften them up. (Less beer for the cook, but a bit more flavor in the sauce!)

If you are doing a bigger bird for more than four, you could easily double the recipe. I'd watch the vinegar and cayenne then, however.

Another way to add a bit more to the dish's final flavor is to occasionally baste the duck (or whatever bird) with Altbier while it is roasting.

— Susan Rankert of the AABG

Over the Mill: The Ultimate Homebrew Competition

Sponsored by Rochester Mills Beer
Company & Things Beer

Final judging will take place Sunday, May 19, 2001, at Rochester Mills Beer Co., Rochester, MI. This competition is BJCP sanctioned. All 26 BJCP styles including mead and cider are welcome. The same graduated entrance fee schedule used the last two years will remain in effect. Best of Show judging will take place at 2PM and be followed by the OTM Awards Banquet. Every effort will be made to award all places. The OTM Award Banquet, scheduled for 4PM, is open to all and features the OTM Buffet, lots-a-beer, & door prizes for only \$20 advance reservations 248-650-5080 (\$25 at the door).

Entry Requirements:

You may enter as many beers as you wish, but no more than one entry per sub-category. All beer must be homebrewed and not brewed on commercial equipment. All entries become the property of the Rochester Mills Beer Company and will not be returned. Obtain entry forms at either Rochester Mills Beer Company, Royal Oak Brewery, Things Beer or the internet via mibeerguyd@aol.com.

Each entry must include a completed entry form, two bottles and the appropriate entry fee. Competition Registration Fee is \$7.00 for the first entry. Add \$4.00 for the second entry, \$3.00 for the third entry, and \$2.00 for each additional entry thereafter up to a total of \$24.00 (8 entries), at which point you may enter as many additional beers as you like for no additional charge. Make checks payable to Rochester Mills Beer Company.

Two bottles of any size or color per entry. Bottles must not show any obvious identification marks. Each bottle must have a Bottle Identification Form rubber banded around it. Do not glue Bottle Identification Form onto the bottles OR THEY WILL BE DISQUALIFIED. There are two Bottle Identification Forms attached, copy as needed. Send or deliver your entries to Rochester Mills Beer Company, 400 Water St., Rochester, MI 48307, Attn. Over The Mill.

All entries must be received between Friday

April 19, and 5:00 p.m. Friday May 2, 2002.

You may enter your beer in any of the 26 BJCP defined style categories and sub-categories you think your beer will do well in, or category 27, Over the Mill, defined as too big to fit in any BJCP style defined category. Bigness still requires balance, drinkability and overall appeal. For a complete listing, please visit BJCP.ORG.

First round judging will take place Friday & Saturday, May 10 & 11, 2002. Final round judging will take place Sunday, May 19, 2002. All entrants are encouraged to join us at the Mill for the final round and OTM Awards Ceremony Banquet. The Mill will feature \$2.00 pints from open to 7PM.

NOTE: Due to the size of the top seven awards, Best of Show & Ultimate award winners must be present to win. Entrants need not be present to be awarded medals, though its more fun to get your award amid the beer induced cheers of other brewers! A minimum score of 30 points out of a possible 50 will be required to place. There will be three awards for each category. All first place winners will advance to the second round for Best of Show. The Best of Show will have three places. The First Place BOS will advance to the third and final round against the First Place OTM (Cat. 27) for the Ultimate Award. There can be only one.

OTM needs lots of stewards and judges. Please contact Rex Halfpenny at 248-650-2824 if you can help.

MCAB IV

Competition and Technical Conference
April 12-13, 2002 Great Lakes Brewing
Company Cleveland, Ohio

Another goal of the MCAB is to provide an opportunity for the amateur brewing community to congregate for a free or low cost, yet high-quality technical conference that is produced by amateur brewers, for amateur brewers.

Our fearless leader Phil went to the first MCAB competition and technical conference, which was held in Houston in February 1999, featured presentations by brewing notables such as George Fix, Paul Farnsworth, Dave Miller, Clayton Cone,

Ralph Olson, and Chris White, as well as exhibitions by Lallemand, Inc., WhiteLabs, and Briess Malting Company. Attendance was free of charge.

MCAB II was in St. Louis, and again our fearless leader had to bunk up with AABG members because nobody from our club was going.

MCAB III was at LAX in Los Angeles and it motivated nobody except a few die-hards from the AABG.

This year however, we can drive to Cleveland. No excuses! You will not get more homebrewing for the buck than you will at this event. It's on MY calendar, is it on yours???? — Phil.

For more information about the MCAB, please contact Louis Bonham.
lkbonham@houston.rr.com

If You've Got The Time

Jan. 28, 2002

By Esther Schindler

Finally, technology delivers something you can really get your hands around—a pint at a time. Computer-science researchers at England's Bristol University have developed a pub-detecting wristwatch. A global positioning system inside the timepiece locates the three nearest pubs, the distance to each, a description (such as "beer garden"), and the compass heading. The eSleeve watch beeps when the wearer arrives at the chosen pub.

The device was developed in collaboration with HP Research Laboratories in Europe. Its interface uses simple speech recognition, for phrases such as "Find pub."

<http://www.informationweek.com/story/IWK20020125S0033>

A Word From the Warden !!!

It's time to renew your dues everyone. \$20 bucks, just like years past. If you can't make the meeting, please send a check made out to Dave Falther so you can continue receiving this newsletter.

Arcadia Brewing Company

103 W. Michigan
 Battle Creek, MI 49017
 616-963-9520

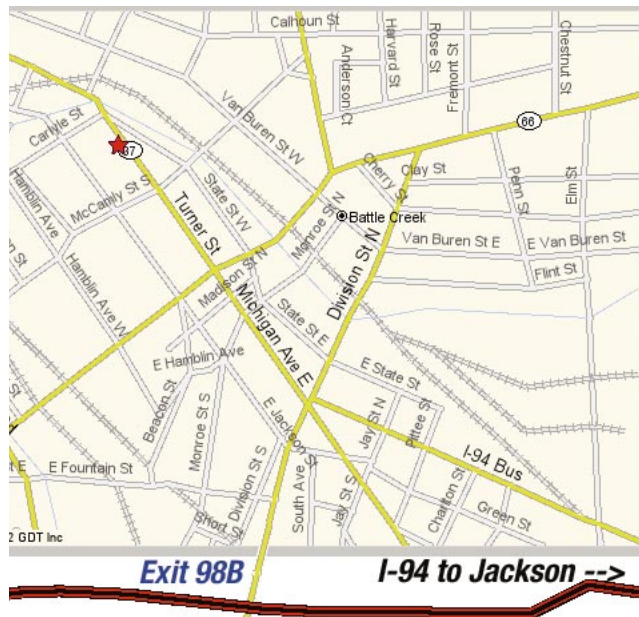
Take 94 West to exit 98B. This will be M-66 north.

Go to the 2nd stop light turn left; this will be Michigan Ave.

Go thru the 2nd stop light. Arcadia will be half way down in the middle of the block on your left side. If there is no parking in the in front, go to the next St. turn left this is Carlye where there is parking in the back.

I told them about 6:30pm or 6:45. The tour will be given by the Head Brewer, or Asst. or the Asst. Manager. Pints will run \$3.25-\$3.75.

Let's meet in the Ground Round parking lot as usual around 5:30 and plan on leaving by 5:45. — The Warden



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. Or see Phil for a discount on your own membership.

Club Warden Tapped for AHA Liaison Position

Phil Wilcox will represent the AHA to the club and the local region, actively promoting membership among our fellow homebrewers and at any beer events they might attend. Clubs will receive discounts on AHA memberships when club members sign with their Liaisons; the savings can either go to the club treasury or be passed directly to members. Phil has the promotional and membership materials and will have them on-hand at the next meeting.

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

ADDRESS CORRECTION REQUESTED
 C/O Dave Falter
 6547 Woodmere
 Jackson, MI 49201
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203
 Email: cguilltoo@modempool.com
 TheFFHB@aol.com
 (517) 794-9980
 (517) 796-0569

BREWERS



PRISON CITY

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