

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

SENTENCING

Volume 5 - Issue 10

G U I D E

October 2002

Meeting Location!!



This month we are MBC/Things Beer. I am trying to get someone to stay at Things beer to keep it open later for us. We'll see. If so 6:30 at the Store and 7:00 at the brewery tap room which now serves food too. See map on back.

Next Meeting is Tues., Oct 8th

The competitive beer style for the night will be Oktoberfest. This is not a Club-Only Competition Style.

If you have a beer you brewed bring two, if not, find one in style and bring it also.

By all means, bring any/all of your own homebrew to share.

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
October - O'fest - Michigan Brewing Co.

Nov. - Stout* - Bill Saurbek

Dec. - .Barleywine/Old Ales - Phil Wilcox

Jan. - Bitter&English Pale* Troy Rerucha

Feb - Mar - Brown Ale*

April -

May -

June

July - Old Ale* Competition

BEER TRAVEL



**PLANET
BUZZ**

A Celebration of
MEAD, CIDER & PERRY

November 8 & 9,
2002 The Black
Orchid Lounge
Chicago, Illinois

Featuring: The
Mead and Cider
Makers Lounge - if
you make mead,
cider or perry at
home and bring a
sample of your wares
to the festival, we'll
give you a pass to the exclusive Terra
Fermenta Lounge. Here professional and
amateur mead and cider makers can meet
to exchange information and share sam-
ples of their own products. For more
details visit <http://www.meadfest.com/>

MCAB V

Feb. 7-8, 2003 Hosted by BURP
(Brewers United for Real Potables) in the
Washington, DC area. Details to come!

Real Ale Festival '03

The Seventh annual Real Ale Festival will
be held February 27 through March 1,
2003 with the main festival events taking
place at a newly contracted facility that
will accommodate more beer and more
people. The new site is the Finkel
foundry---a specialty steel mill nestled in
the middle of Chicago's teeming residen-
tial and nightlife districts.

At Finkel, festival goers will find ample
parking, a beautiful roof-top deck and
spacious indoor facilities where we'll be
able to serve more than 200 cask-condi-
tioned ales each year.

2003 AHA NHC

Sweet HomeBrew Chicago

The homebrew clubs of the greater
Chicago area cordially invite you to a
grand celebration of the brewing arts,
Thursday, June 19 to Saturday, June 21.
At the Holiday Inn Chicago-O'Hare Intl.

MONTHLY RECIPE

Overtly Orval

14 lb pale malt
5 lb Munich
21 oz Crystal
1 lb corn sugar

Mashed in with 8 gals @ 122 F
127 30 min
153 90 min
168 10 min

Sparge 170 45 min
collected 12.25 in boiler @ 1.056 (34.5
pGP)

Northern Brewer 9.3% AA 2 oz @ 90 min
Saaz 4.2% 1 oz @ 4 min
Styrian Goldings 4.5% 1 oz @ 4 min
End of boil yielded 9 gallons at 1.071

Chilled to 70 F, Dilluted to 10 gallons

Pitched with Wyeast 1214 from a 1500 ml
starter.

Racked and dry-hopped with 1/2 oz
Styrian Goldings 12 days later (I recall the
beer from the primary smelled and tasted
like Juicy-Fruit gum!)

Added dregs from bottle of Orval 31 days
later Kegged under 40 psi head @ 64 F
2.5 months later (fg 1.010)

Color, head, carbonation and flavor profile
were very close to the target.

See ya!

Pat Babcock



Brewing in Style

Vienna Maerzen Oktoberfest

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. It's hard to believe that fall is already here. But at least one thing that comes with it is Oktoberfest! This has long been one of my favorite styles. It's the only beer I have made at least one of every year I have been brewing.

9. GERMAN AMBER LAGER

9A. Oktoberfest/Maerzen

Aroma: German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

Appearance: Dark gold to reddish amber color. Bright clarity, with solid foam stand.

Flavor: Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

Mouthfeel: Medium body, with a creamy texture and medium carbonation.

Overall Impression: Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Ingredients: German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

Vital Statistics: OG: 1.050-1.064
IBUs: 20-30 FG: 1.012-1.016
SRM: 7-14 ABV: 4.8-6.5%

Commercial

Examples: Spaten Ur-Maerzen, Ayingen Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.



9B. Vienna Lager

Aroma: Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

Appearance: Reddish amber to light brown color. Bright clarity and solid foam stand.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

Mouthfeel: Light to medium body, with a gentle creaminess. Medium carbonation.

Overall Impression: Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

History/Comments: The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

Vital Statistics: OG: 1.046-1.052
IBUs: 18-30 FG: 1.010-1.014
SRM: 8-12 ABV: 4.6-5.5%

Commercial Examples: Negra Modelo, Portland Lager, 150 Jahre, Augsburger Red, Leinenkugel Red.

COOKING WITH BEER

Suzanne's Alaskan Salmon Marinade

Scammed off of
<http://www.alaskanbeer.com>

6 oz. (about 1/2 bottle) Alaskan Amber beer
1/2 cup orange marmalade
1/2 cup soy sauce
3 tablespoons sugar
2 tablespoons oil
2 teaspoons minced garlic
1 teaspoon ground ginger
2 lbs. Alaska salmon fillets or steaks

Blend together first 7 ingredients. Place salmon in shallow baking dish and pour marinade over. Cover and refrigerate at least 1 hour. Remove from marinade and transfer salmon to sheet of heavy-duty foil cut about 2 inches larger than fish all around; bend edges up to make lip around fish. Cook salmon on hot grill, but not directly over a heat source (coals or gas). Cover grill and open vents. Cook about 20 - 30 minutes until fish is opaque and flakes easily. Serves 6 to 8.

Alaskan Beer, it's only natural! Enjoy!



AHA's 4th Annual Teach a Friend to Homebrew Day

Saturday, Nov. 9, 2002

Grab your brew kettle and your non-brewing friends and join the fun! Teach a Friend to Homebrew Day is an event to introduce the joy of homebrewing to those unfortunate souls who haven't experienced the fun of brewing their own beer. We are Site #34. Anyone want to host?



Tap List

- Big Mac Lager - 5%
- Screaming Pumpkin Spiced Ale - 6%
- Honey Cherry Wheat - 4%
- Celis Pale Bock - 4%
- Wheatland Wheat - 5%
- Superior Stout - 4%
- Michigan Nut Brown Ale - 5%
- Mackinaw Pale Ale - 5%
- High Seas IPA - 7.25%
- Peninsula Porter - 5%
- New Brews**
- Celis White - 4%
- MAI Bock - 7%
- Belgian Triple - 9%

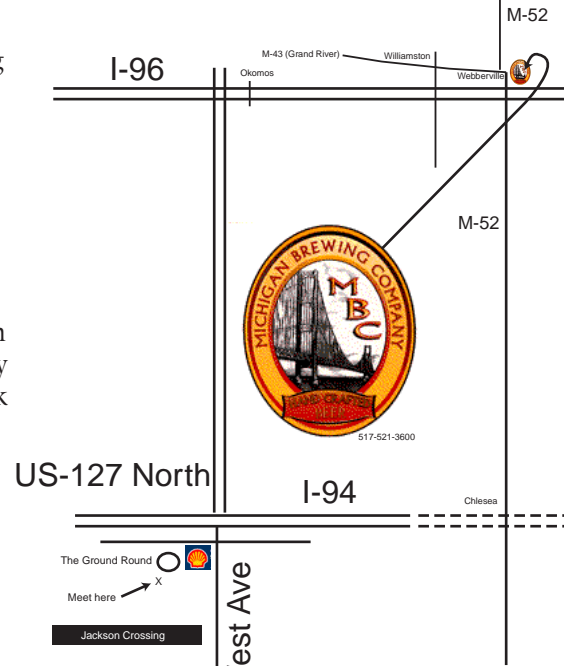
This Month's Meeting is at Michigan Brewing Co. !!!

We are planning to carpool to the meeting from the parking lot behind the Ground Round at Jackson Crossing. As a reward to those who choose to imbibe less and safely drive their fellow brewers, I'm asking that each car buy their driver a 6-pack or a growler for later consumption. We plan on leaving at 5:30-45. We also plan on eating from the new sandwich menu at the brewery for dinner. (No more hotter than death pizza;<)

Take 127 North to I-96 East. Heading East on I-96 Webberville is the 3rd exit. Exit and go North on M-52. Just after you cross back over the highway there is a Truckstop on the right hand side. Pull in and drive through the pumps. You should now be in front of the Brewery. Park and come on in. Things beer is just to the left. If you have heavy purchases you can pull all the way around the back and park at shop entrance.



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.



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

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