

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

SENTENCING

Volume 6 - Issue 1

G U I D E

January 2003

Meeting Location!!

This month's meeting is at Troy Rerucha's house. If your not sure how to get there, go to Phil's house and park. Then two houses to the end of the street and take a right onto Briarcliff. Troy's house is now directly in front of you on the next block. Map and directions are on the back page.



Next Meeting is Tues., January 14th

The beer style for the night will be Bitter and English Pale Ale. This is 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
Jan-Bitter & Eng. Pale* @ Troy Rerucha's
Feb - Lambic! @ Jim' Hegedus's
Mar - Brown Ale*
Apr - Bock
May - Alt/Koelsch
Jun - Belgian Wit
Jul - Old Ale* / Mead
Aug - European Pale Lager*
Sept - Oktoberfest
Oct - American Pale Ale

BEER TRAVEL

MCAB V

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

Real Ale Festival '03

The Seventh annual Real Ale Festival will be held February 27 through March 1, 2003 in Chicago.

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.

The warden has already scheduled the time off and is planning to take the noon train out of Jackson on Wednesday June 18th.

Time 2 Brew!

For all of you planning to go to AHA its time to start brewing lagers for the competition and for the hospitality suite! Anyone going to do an Eisbock??? I think I have the O'fest yeast in the fridge If anyone wants it. Its time to get up and brew! My friend Jeff Sparrow has assured us a premium placement on where our club night booth will be, and we will get some of the first picks for the hospitality suite too. I am beginning to think Roger needs a vacation!!!

We also need to start thinking of what food we want to bring to this event. I am considering a 3 gal tub of Parlour French Vanilla for Stout Floats. Does anyone feel like trying the Expedition Stout Clone recipe from the Nov-Dec Zymurgy?

-The Warden

MONTHLY RECIPE

Frog, Not Bass Ale

8 lbs 2 row Marris Otter pale ale malt

1 lb Flaked Maize

1 lb 60 degree English Crystal

1 lb dextrine malt (U.S. Cara Pils)

Mash at 152°F for 1 hour 20 min or till iodine test negative. Mashout at 169°F for 10 minutes

Sparge with 180°F water to collect a total of 6.5 gallons.

Add 7 oz light brown sugar..

Add 7 oz dark brown sugar.

Add 2 tsp burton salts to all water.

Adjust pH of boil to 5.2.

Total boil 1hr 15 min

10.5 AAU Northern Brewer hops
60 min (1.4 oz@7.5%)

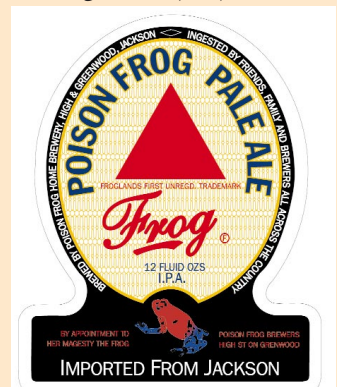
7.3 AAU Fuggles (Oregon)
30 min (1.825 oz@4.0%)

Cool to pitching temp in 15 min.

Oxygenate two blasts 15 seconds. Wyeast London Ale stepped up.

Water Notes:

Table salt NaCl 1.5g, epsom salts MgSO4 (4.6) none couldn't find any. Gypsum CaSO4 12.8g. CaCl (0.2) none.



IBU Analysis Done

I recently sent two beers to a lab for analysis. I sent my Oktoberfest as my standard and I sent the Imperial Stout because I thought it didn't come close to the 104 IBU target.

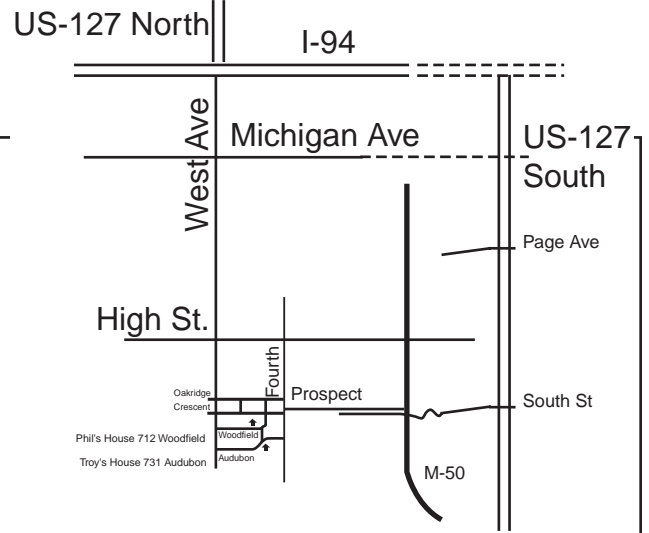
Well, my hunch was correct. not even in the same ballpark. The O'fest however was really close--less than 7% off the target of 28 IBU. It ran 26.2 IBUs. This allows me to adjust my calculations for hops in my Promash software. I switched to Mark Garetz Hop utilization formula and upped the Kettle Size Hop Utilization to 1.35. This gave me the 26.2 IBU when I re-ran the recipe. Now I am confident that I can accurately predict my IBUs!!

According to the results sheet the Stout was only 32.7 +/- 1.1 IBU. I was both disappointed and relieved. I knew it didn't taste big, and it wasn't. But what went wrong? I am still not sure. My guess is that either I only added one ounce of each hop rather than two, like I was supposed to. But that should have at least got me 50 IBU, so maybe they were miss marked or something? Moral of the story. If your making a high gravity beer with high hops, you can't add too many hops. Just keep plugging away at it! ;) Phil Wilcox

This Month's Meetings is at Troy Rerucha's house

The easiest way to get to Troy's house is from West Ave. This is the main North/South street in town. From the North side of town or I-94/127N, take West Ave all the way through town and hang a left on Audubon. 731 Audubon is the address. It's the only driveway on the middle block. I wouldn't park out front on Audubon but feel free to fill the driveway or use the side street (Briarcliff). 782-5947 is the phone if you get lost. If you live South of town hang a left on Audubon from Fourth St. See you there!!!!

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!!!!>

ADDRESS CORRECTION REQUESTED
 C/O Dave Falter
 6547 Woodmere
 Jackson, MI 49201
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203
 Email: cguill@modempool.com
 TheFFHB@yahoo.com
 (517) 784-9980
 (517) 796-0569

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BREWERS



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