

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

SENTENCING

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GUIDE

October 2005

Meeting Location!!!

This month's meeting is at Jeff Gier's. Last I knew the hot tub was out of order. Maybe we should fill it with beer and go bobbing for Brats?



Jeff's Bug Brewery is on the North-East side of town. Directions and a map are on the back page.

Next Meeting is Tuesday, Oct. 11th

German Oktoberfest is the style for the night. It is not a competitive style.

So bring a glass, some munchies to soak up all the beer with, your favorite biergarten music and if you have a Fest bier you brewed, bring two. If not, try to find one in the style and bring it also.

By all means, bring any/some 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
 Oct - Oktoberfest - Jeff Gier
 Nov - Hops, Hops & More Hops - Bill S.
 Dec 2, Cider Squeezing - Sweet Seasons
 Dec - Winter Warmers - Troy Rerucha
 Jan -
 Feb -
 Mar -
 Apr -
 May -
 Jun -

BEER NEWS

Beer mat knows when it is refill time

By Julie Clothier for CNN
 Friday, September 30, 2005;

Sensor chips inside the beer mat alert bartenders that a patron needs a new drink.



(CNN) -- Two German students have created a device that will stop beer lovers having to get out of their seats for a refill.

The "smart" beer mat, created by Matthias Hahnen and Robert Doerr from Saarland University in Saarbruecken, southwest Germany, can sense when a glass is nearly empty, sending an alert to a central computer behind the bar so waiters know there are thirsty customers.

The students' supervising professor, Andreas Butz, told CNN the plastic beer mat had sensor chips, which measured the weight of the glass, embedded inside.

When the weight of the glass drops to a certain level, the sensor chips detect that it is close to empty and alerts the bartender via a radio signal.

"You could have hundreds of beer glasses in the bar and the beer mat would, for example, tell the bartender, 'table 14 needs a refill,'" Butz told CNN.

Unlike the usual cardboard beer mats, the invention is made out of plastic, which means it does not absorb water.

Butz said that to get around the problem, ordinary cardboard mats could be placed on top of the plastic version to absorb liquid and display advertising.

"Cardboard beer mats could still sit on top of the plastic mat and there could still be advertising, and you would just exchange the cardboard mat when you wanted to change the advertising."

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MONTHLY RECIPE

Oktoberfest

Batch size: 6.25

Brewer: Carrick Legrismith
 Poison Ivy Brewery

Style: Oktoberfest

Ingredients:

Pilsner Malt 7.0 lbs.
 Munich Malt 3.0 lbs.
 Crystal 10 0.5 lbs.
 Crystal 40 0.5 lbs.
 Crystal 90 0.5 lbs.

St. Goldings 1.0 oz
 45 min 5.0 % AA 13.8 ibu leaf

Saaz 1.0 oz
 30 min 3.3 % AA 5.9 ibu leaf

Saaz 1.25 oz
 10 min 3.3 % AA 3.2 ibu leaf

Irish Moss 1.0 tsp

Mash schedule:

1 to 1 ratio for grists to water

4/3 ratio of 170°F sparge water

Strike in 139.5°F 30 min.

Sugar Conversion 154°F 45 min.

Strike out 160°F 10 min.

Extraction efficiency: 89 %

Boil size: 7.25 Gallons 1 hr 15 min.

Fermentation

Wyeast #2206 Bavarian Lager
 0.3 package , starter: 2 ltr



From Page 1 The chips inside the mat also measure gravity, and know when the glass has been turned upside down, Butz said.

This could be used as a “voting system” during karaoke competitions: patrons could raise their glass if they liked a singer, or flip it over if they did not, Butz said.

“You could argue that the voting system is more likely to be positive because people would be sipping their glasses during the course of the song but this would just add to a more positive atmosphere in the pub,” he said.

Butz, who now works as professor of computer science at the University of Munich, specializes in human computer interaction. He and Michael Schmitz, of Saarland University, presented the idea at the International Conference on Ubiquitous Computing in Tokyo earlier this month.

Butz believed it had potential to become a commercial reality.

“It’s a funny idea but the nice thing about it is these students have followed it through right to the end. They’ve come up with the idea but they have made it practical -- it is even dishwasher-proof,” he said.

“They have driven the product all the way to the end. If a brewery came to us now, we could produce something for them in a few months.”

Michigan’s First Hard Cider Competition Announced



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Plans are underway to conduct a unique competition in Grand Rapids, Michigan this December. The competition is called the Great Lakes Olde World Syder Competition. Judging will take place beginning noon December 4th at Founder’s Brewing Company, December 4, 2005.

The Great Lakes portion of the name comes not only from the obvious regional location but also because the competition is being conducted with linkage to the annual Great Lakes Fruit, Vegetable, and Farm Expo, being held in Grand Rapids at the Grand Rapids DeVos Place Convention Center and

the Amway Grand Plaza Hotel December 6-8, 2005. The Expo features educational programs and a giant trade show and is sponsored by the Michigan State Horticultural Society and the Michigan Vegetable Council in cooperation with Michigan State University Extension. More information about the Expo is found at www.glexpo.com.

The Olde World Syder portion of the name is taken from the spelling in old texts for what is now commonly referred to in the USA as Hard Cider, meaning fermented apple juice. In the old world, cider automatically means alcoholic apple juice. Competition organizers are using the old spelling to recall the popular tradition of all natural fermented apple juice, once common throughout the U.S. and Britain and currently making a comeback.

This competition - which is open to entrees from around the U.S., Canada and the rest of the world - will include categories for both commercial producers (holding liquor licenses) and non-commercial producers (home hobbyists and non-liquor licensed commercial establishments). Fermented products of all kinds are welcome, including ciders, perrys (made with pears), meads (made with honey), and even beers, provided that they are made with or include apples and/or pears.

Proceeds from the Great Lakes Olde World Syder Competition will be used as seed money to further the Michigan Hard Cider Club, a not for profit group. Though fermented apple cider has a long tradition and history in the United States, there is new interest in expanding these products on a wider scale driven by increased consumer interest in flavors and choice. The Michigan fruit industry has responded by conducting educational sessions, working with grant funds, and linking with other industries such as the Michigan wine industry and with Michigan microbreweries, stated industry consultant Patrick O’Connor. More information about this effort can be viewed at www.michiganhardcider.org, the website for Michigan hard cider enthusiasts. This is the home page for the Michigan Hard Cider Club, spearheaded by O’Connor. In addition to information about the club, visitors to this site will find information about the Michigan Hard Cider Initiative, Making Hard Cider, and much more.

Judging will be by blind panel. Each entry

will be identified by a registration number and judges will only see that number along with important information needed to properly evaluate the entry, such as still or sparkling, sweet or dry, and any special ingredients used in production. Judges will be a combination of experienced Beer Judge Certification Program (BJCP) judges and industry professionals. A special award ceremony announcing all the winners will be held during the Great Lakes Fruit, Vegetable, and Farm Expo.

Competition Director and publisher of Michigan Beer Guide Rex Halfpenny predicted that, “This competition will be an annual event of international significance for years to come.”

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Beers in Style

3B. Oktoberfest/Märzen

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, 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 Sedlmayr, 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 sum-

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mer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a vollbier, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils 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. A decoction mash can help develop the rich malt profile.

Vital Statistics: OG: 1.050 – 1.056
IBUs: 20 – 28 FG: 1.012 – 1.016
SRM: 7 – 14 ABV: 4.8 – 5.7%

Commercial Examples: Ayinger Oktoberfest-Märzen, Paulaner Oktoberfest, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Spaten Oktoberfest, Eggenberger Märzen, Samuel Adams Oktoberfest, Goose Island Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen.

This Month's Meeting is at Jeff Gier's Bug Brewery!!

Jeff's house is easy to find. He lives on the North-East side one block West of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be precise. His number is 788-5393 in case you get lost.



You Missed it! Next years date is Sept. 16.



Changes made by new German Pope.

Brewing Equipment For Sale!

Former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more details.



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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