



Hangtown Brew Noose

Volume 2, January 2004

www.hazeclub.org

President's Column

(Note: It is 11:20 AM on January 29, 2004, when I start this edition of the Brewnoose. I've just had my allergy shot and am waiting the obligatory 30 minutes before they cut me loose (to make sure I don't croak, I guess!). Now, there's a special reason that I'm telling you this, proof that the "beer gods" have me in their care, and you'll just have to read on to find out what it is!).

What a long, strange trip it's been! It's only been slightly more than a month since our last Brewnoose, but it sure seems longer. I confess that I am one of "those" who actually sit down at the New Year and write out goals and objectives (only one of MANY compulsive behaviors, like brewing every weekend for six weeks in a row!) and one of the goals I had set as Pres was to get the Brewnoose out every month. Well, okay, I guess I can still get this issue out as January – it's only cheating a little.

Honestly, the tragedy with Beth and Craig's house fire seems to have disrupted my rhythm somehow. My car catching on fire didn't help much (thanks, Steve, for having a fire extinguisher so close! – I now keep my leftover Budweiser in the trunk should I be so unfortunate to experience a similar event!). Also, brewing 8 batches of beer since Christmas may have been a factor. Without a doubt, though, HAZE is made up of very generous and good people who came quickly to help Beth and Craig and who are still helping, including Bill and Pati Kenney with an offering of their cabin in Pollock.

So, with that distraction out of the way, or at least under control, hopefully I can refocus a bit and get back my goals and objectives, including getting the Brewnoose out. Now, if I can only get an inspiration...

Cheers!

Michael Frenn, Pres

Upcoming Events

Extreme Imperial. We'll be doing a BBS brew at Pat Kennealy's house on Saturday, February 28, 2004. The main purpose is to brew an extreme beer for NCHF in October. More details to follow, or contact Pat by email.

Upcoming Competitions

2/27/2004	-	America's Finest City 11th Annual HBC
San Diego, CA		http://www.quaff.org
Contact: Bob MacKay		phone: 760-476-2534 - bmackay1@adelphia.net
2/28/2004	-	Washoe Zephyr Zymurgists HBC
Reno, NV		http://134.197.55.114/wzz/
Contact: John C. Tull		phone: 775-329-2537- johnctull@fastmail.fm
4/03/2004	-	10th Annual World Cup of Beer
Berkeley, CA		http://www.bayareamashers.org/default.asp
Contact: Steve Jensen		phone: 650-474-7668- sjensen@tycothermal.com

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Brew Noose Contributions - We need your contributions!!

Top 10 Beer Judging Comments

By Craig Zangari

- 10) Appropriate to style
- 9) Watch sanitation
- 8) Malt is evident
- 7) What were you thinking?
- 6) Phenols, phenols, and more phenols
- 5) A good attempt at a difficult style
- 4) Body is thin
- 3) Good head
- 2) Someone.....light a match
and the #1 beer judging comment.... 1) Nice

Glasses For Sale!

We have 5 oz. plain (no label) tasters, 7 oz. HAZE County Fair 1995, and a few QOB glasses. \$1.00 each or 4 for \$3.00. Available at the meeting.

Some pics from the Annual Barleywine Brew at the Seeley's *(courtesy of Bill Kenney)*



"If you see my wife, tell her I'm with you!"



"It is a known fact that cigar ash greatly enhances yeast performance in high gravity worts."

"Bad boy! You go sit on timeout!"



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Recipes

Here are two recipes, one for food and one for beer, that I've tried within the last month that I thought turned out really well.

Trappist Soup

I can't remember where we served this soup, I think at the Barleywine brew at the Seeleys' in December. It was well received. Adapted from Beer Captured by Tess and Mark Szamatulski.

- 2 Tbs. Sweet Butter
- ½ Cup Chopped celery
- ¼ Cup Chopped yellow or white onion (the sweeter the better)
- 3 cloves Garlic minced (may use up to 4)
- Fresh Parsley, salt, pepper to taste
- ¼ Tsp. Thyme
- 3 Tbs. Flour
- ¾ Cup Milk
- 1 Cup Belgian Strong (Chimay Blue) or more!
- 1 Can (32 oz.) small white beans, rinsed, drained
- 1 Can (16 oz.) whole kernel corn, and liquid
- 1 Can (15 oz.) crushed tomatoes
- 1 Cup Asparagus, ½ inch pieces, steam five minutes then place in ice water. Drain
- 1 Cup Sharp cheddar cheese

Saute' the celery, onion, garlic, parsley, and thyme in the butter until soft. Do not burn. Stir in flour and cook 5 minutes. Add the milk and beer, stirring constantly until thick. Add the beans, tomatoes and corn. Simmer one hour without boiling. Add the steamed asparagus and cheese 15 minutes before serving.

May be prepared ahead of time and chilled for several days. In this case, do not prepare asparagus and cheese until you plan to serve. Add after rewarming, 15 minutes before serving.

Liberty Ale Clone (From Zymurgy Vol. 26 No. 4, July/August 2003)

I've only made the extract plus specialty grain version (below). There is an all-grain version as well (call me if you want it). With the prevailing ambient temperatures this is a great time to make this beer.

Steep 0.5 lb. 15 L Crystal Malt in 150 F water for 20 minutes. Strain and add 7.5 lb. light malt extract syrup and 1.25 ounces of whole Northern Brewer hops. Proceed with one hour boil, adding cascade hops as follows:

- 1.5 oz. 5% AAU (45 min)
- 1.0 oz. 5% AAU (30 min)
- 1.0 oz. 5% AAU (1 min)
- 1 tsp. Irish Moss
- 1056 yeast, or equivalent.
- 2.0 oz. Cascade 5% AAU dry hop

Pitch yeast at 65 F. Ferment one week at 60-62 F for one week. Rack to secondary on dry hops a ferment at 50-55 F until fermentation is complete. Package and condition.

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The (Beer) Gods Must Be Crazy!

It is now 2:15 PM (refer back to page 1) and I am sitting here at a window seat at 14th and H St. in Sacramento with my laptop. I can't but help feel a little like Michael Jackson and the Beer Hunter (I know, how can an extract brewer even think that?!). But I think this is just a great little story, and it's true (unfortunately, it also tells my wife what I was doing this afternoon)!

I know there are beer gods, they have blessed me many times (that's for another issue of Brewnoose!). But check this out. Last week I received a newspaper article from a gentleman I've met only once at a very cool party where I had a chance to share some homebrew. It's about a new place in Sacramento called "Brew It Up!" You've probably heard about it, at least when it was in Davis. After my allergy appointment I had to go to Sacramento for a mini conference. The parking garage was full and I had to park several blocks away. When I got out of my car and looked up, "...what to my wondering eyes did appear, but Santa Claus and eight tiny reindeer...!" Sorry, that was the dunkel bock talking! No, but seriously, when I got out of the car, there it was, Brew It Up! I log that bit of data and trundle off to my conference. Unfortunately, I determine early on that the subject matter is not necessarily on topic. Even worse, I return to my car to find a full 45 minutes still left on the meter!! What's a home brewer to do?! I swear that at that moment I heard a Siren's song calling me 45 feet into Brew It Up. Inspiration at last! But this is the rest of the story:

I inquired immediately as to the availability of beer and also the chance of getting a tour. I was shortly introduced to "Yeast-meister" Matt Gasparini. He accommodated my need for beer and with a pint of IPA in hand, we took our tour. Immediately upon entering Brew It Up! you'll notice a row of 9 shiny copper kettles, approximately 20 gallon size, along the north wall. At the east end of the room, and separating the bar area is the "supply" area. Here is where the grains, hops, adjuncts and scales are located.

When the customer comes in, they are asked about the style of beer they wish to brew. If the customer isn't sure, they might be asked what kind of beer they like to drink. A recipe is chosen from a list of approximately 70 recipes covering pretty much all beer styles. There is a choice of extract, mini-mash, partial mash or full mash brewing. According to their flyer, a full mash produces 14 cases of beer, the other methods produce 6 (according to Matt).

After brewing, the wort is pumped into a fermenter. A new and disposable plastic bag is used for each batch, reducing contamination concerns. Ales go into the ale room at approximately 60 F, and lagers go into the 50 F cooler. Brew it Up! staff pitch the yeast from their mother cultures (remember, Matt is the "yeast-meister") and fermentation takes place. After primary fermentation, the beer is moved to the cold locker which is kept at about 33 F. Apparently with this process the beer does not need to be racked off the trub. After the appropriate time, the beer is filtered through a triple filtration system, force carbonated and kegged, all via counterpressure.

When the customer is ready, they come in and bottle their beer, generally in 22 ounceers. Smaller bottles may be used and bottles may also be purchased. While they won't clean your bottles, they will sanitize them. Again, bottling occurs under CO2 pressure using professional grade fillers and cappers.

The bar has some 24 beers on tap, all brewed on premise! The lineup includes a number of gold, silver and bronze medal winners from the California State Fair. I tried the IPA which was very nice and not overly hopped (as if there is such a thing!) and I thought the dunkel bock was excellent. Rayne the tabender will take care of you and make everything, well, "Right as Rayne!" (her line!). Brew It Up! is a grill and has an extensive menu, reasonably priced. I enjoyed a serving of Bean and Brewer's Barley Soup with Fresh Herbs and Italian sausage. Excellent!

A few comments. I had a great time and everyone I met was very nice. As a homebrewer, it seems a little like cheating to make your beer this way, and it is a bit expensive (averaging about a \$1.00 per beer), but your beer is guaranteed! If it doesn't ferment, if it gets contaminated or if it has off flavors, you get your money back or may brew another batch. Further, any chance for oxidation is almost zero, as is the chance for infection! You also have filtered beer and the ability to brew lagers year round! Certainly, it can be a great way to introduce someone to the craft without a huge capital outlay on their part and this is consistent with our mission of promoting homebrewing. Matt himself just brewed his first batch of homebrew! Finally, one has to wonder about competitors. In the pure amateur homebrewer arena, it seems that a beer not fermented and tended by the brewer themselves should be judged separately from those that are. But I guess that's a question for BJCP and AHA.

All in all Brew it Up! clearly has a great concept for a unique brewing niche and serves good beers. I would happily recommend them if you happen to be in the neighborhood and we might want to consider adding them to our pub crawl in April!

Cheers!

Michael Frenn



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H.A.Z.E. Calendar

January							February							March						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
4	5	6	7	8	9	10	1	2	3	4	5	6	7	1	2	3	4	5	6	7
11	12	13	14	15	16	17	8	9	10	11	12	13	14	8	9	10	11	12	13	14
18	19	20	21	22	23	24	15	16	17	18	19	20	21	15	16	17	18	19	20	21
25	26	27	28	29	30	31	22	23	24	25	26	27	28	22	23	24	25	26	27	28
April							May							June						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
4	5	6	7	8	9	10	2	3	4	5	6	7	8	6	7	8	9	10	11	12
11	12	13	14	15	16	17	9	10	11	12	13	14	15	13	14	15	16	17	18	19
18	19	20	21	22	23	24	16	17	18	19	20	21	22	20	21	22	23	24	25	26
25	26	27	28	29	30	31	23	24	25	26	27	28	29	27	28	29	30			
30	31						30	31												
July							August							September						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
4	5	6	7	8	9	10	1	2	3	4	5	6	7	5	6	7	8	9	10	11
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18	19	20	21	22	23	24	15	16	17	18	19	20	21	19	20	21	22	23	24	25
25	26	27	28	29	30	31	22	23	24	25	26	27	28	26	27	28	29	30		
							29	30	31											
October							November							December						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
3	4	5	6	7	8	9	1	2	3	4	5	6	7	5	6	7	8	9	10	11
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24	25	26	27	28	29	30	22	23	24	25	26	27	28	26	27	28	29	30	31	
31							28	29	30											

Regular Club meeting
 Steering Committee meeting
 Holidays
 Confirmed Club Events
 Jan 24 - Tech session a Jensens
 Feb - BBS Barleywine Brew
 April 24 - Pub Crawl/Poker Run
 May 1 - National Homebrew Day
 Oct 1 to 3 - NCHF
 Nov 6 - Teach a Friend to Homebrew Day

To be Scheduled:
 Mar - St Pat's at Jensens?
 Aug - HAZE Campout
 Sep - Harvest Festival
 Oct - QOB

Next Meeting - 7:00 pm 02/12/2004 at the Wine Smith

The theme is porters. We will be blind tasting commercial and homebrewed porters (no Baltic Porters, please) and judging via the BJCP sheets. Please let an officer know if you're bringing homebrew so we can set up accordingly.

Club Officers

Michael Frenn	President
John Pyle	Vice President
Stan Backlund	Treasurer
William Kenney	Secretary
Nora Seeley	Activities Coordinator

**BRING RAFFLE FODDER
TO THE MEETING!!
DUES ARE! \$20.00**

H.A.Z.E. is dedicated to fostering social and educational opportunities for homebrewers in the foothills.

Thanks, Ramona, for the layout and .pdf for this months Brew Noose!