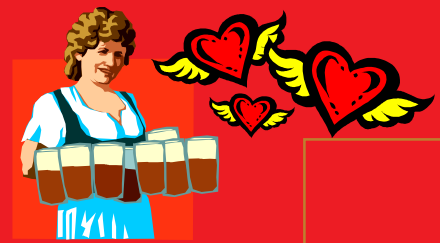


Hangtown Brew Noose



Volume 3, February 2004

www.hazeclub.org

President's Column

To the extent that the beer gods gave me one extra day this year by way of leap year it seemed I should make the best of it and get the February edition of the Brewnoose off to the "printer", so to speak!

This month's message is a little different in that it doesn't just come from me, but from other members of our club. As February is regarded by some as the month of love, I thought an appropriate theme might be "What I loved about the craft of homebrewing". To be truthful, my inspiration came when I plunged my nose into a bag of hops during the Imperial Stout Extreme Big Brew at Pat Kenealy's house yesterday and exclaimed, "Man, I love the smell of fresh hops!" So taking advantage of the captive audience at the Big Brew, I asked each for what they love about brewing. Here is what they said:

"I love the aroma emanating from the boil of my Guinness kettle."

- Lori Marshall

"I love the process of brew day and how dynamic it is."

- Mike Boyd

"I love the camaraderie and drinking beer at 8:30 in the morning good with friends."

- Dave Brattstrom

"The aroma and taste of the mash, and the variety of beers I can produce."

- Stan Backlund

"I love the creativity, mixing art, science and cooking."

- Pat Kenealy

"I love the pride of designing and making something, and enjoying what I've made."

- Bill Kenney

"It's a great hobby to tinker with."

-Steve Seeley

These are all great quotes and I can honestly say that I've personally said or felt each and every one of them. Brewing really is a great hobby with great people. No wonder I love it!

Cheers!

Michael Frenn, Pres

Upcoming Competitions

4/03/2004 -
Berkeley, CA
Contact: Steve Jenson

10th Annual World Cup of Beer
<http://www.bayareamashers.org/default.asp>
phone: 650-474-7668- sjensen@tycothermal.com

Also, the 17th Annual Bay Area Brew Off (BABO) as part of the Alameda County Fair has been announced. To get more details: email babo@draughtboard.org



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BBS Monthly *(pictures are courtesy of Bill Kenney)*

We brewed the Extreme Imperial Stout for the NCHF dinner at the Kennealy's house yesterday. First off, Pat and his wife, Jennifer, were excellent hosts! Pat cooked up some killer beer brats and Cajun shrimp, while Jennifer countered with an excellent garlic cheesy artichoke dip and crackers, mini pepperoni pizzas and pretzels and mustard. The kids may have been a bit overwhelmed with the swarm of brewers who descended upon them but I saw at least one little guy who has definite "brewmeister" potential!



Overall the brew would appear to successful. We hit our target gravity of 1.100+ and filled three sanke kegs approximately $\frac{3}{4}$ full. Total volume was around 27 gallons, if I remember correctly. Second runnings, of which I was fortunate enough to partake, yielded a wort with a preboil gravity of 1.060+! And the remaining mash appears to have had more sugar to give (Bill, let us know what happens if you decide to "sparge" the grain you took home).

The BBS had some struggles as it seems to do with the big gravity beers. Even with the use of rice hulls, the mash was pretty stiff at full capacity and we had a lot of trouble draining first and second runnings off. Interestingly, when we pulled out the false bottom from the mash tun, we discovered all of the little support legs bent over essentially eliminating the false bottom. More than likely this was the extra weight from the three doughnuts added to the mash! There is some consideration for doing away with the grain bag and perhaps sealing the false bottom in the tun instead. The BBS continues to evolve...



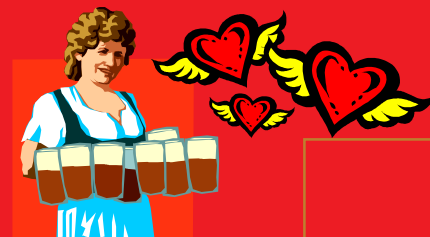
COOL Gadgets and Gizmos

In what has to be one of the coolest little tools to come along since the "Siphon Buddy" that John Pyle shared with us over a year ago, is the new fangled spectrograph. I first saw one at the BBS at my house last August when we made the bitter. Dave Brattstrom had one. You know a tool is cool if Randy goes out the next day to buy one after he sees it! John Pyle now has one as does Lori who broke it in (gently, of course!) at the Imperial Stout Big Brew. I also saw an article on these gadgets in a recent issue of Brew It Up!

So what does it do? With just one or two drops of wort at ANY temperature on the lens, you point the cylinder to an available light source and you get a plato reading. Multiply by four and voila! "Your gravity, Moisseure!" Again, this works at any temp! Very cool! The only limitation is you cannot use it once fermentation has begun (any alcohol in the wort). These devices are available from Kay at the WineSmith.

Note, Mother's and Father's Day are rapidly approaching!!

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Results of the “Pounding Porters” Session

A couple of comments are in order: I don't know how many people took the time to score (thank you to those who did), but there were only 6 Judges' sheets at the end of the evening. The score in each category are the averages. Nora's entry should have been placed with the Browns, not the Robust category. The scoring seemed to change somewhat as the night went on (go figure)!

BROWN PORTERS	A Deschutes	B Sierra Nevada	C Jen's Homebrew	D Michael's Homebrew	E Bill's Black Cherry Stout (Dark Horse)	F Samuel Smith's Taddy	ROBUST PORTERS	G Anchor	H Charlie Burns	I Dave Barlow	J Nora's*	K Dave Barlow's Smoker Porter
Aroma (12 Points)	7.7	7.8	6.2	8.2	7.5	9	Aroma (12 Points)	8	8	6.6	8	8
Appearance (3 Points)	2	2.3	1.8	2.5	2.2	2.5	Appearance (3 Points)	2.3	2.3	1.7	2.3	2.6
Flavor (20 Points)	13.5	14	9.5	13.3	10.2	14.8	Flavor (20 Points)	14.8	14	9.2	12	14.6
Mouthfeel (5 Points)	3	3	2.5	3.8	2.3	3.3	Mouthfeel (5 Points)	3.5	3.3	2	3.2	4.4
Overall Impression (10 Points)	7	7.6	5	6.6	5	7.8	Overall Impression (10 Points)	5.7	7.2	5.7	6.6	7.4
AVG. Total Score	33.2	34.7	25	34.4	27.2	37.4	AVG. Total Score	34.3	34.8	25.2	32.1	37
Avg.	31.3	31.5	24.7	33.33	26.5	36.2	Avg.	34.5	31.33	23	30.7	35

Best of Show went to Charlie Burns via a hand count –Congratulations, Charlie! Stewards to review scores would have been nice (plus pencils for everyone!).

I will provide the comments for those who want them.

It seemed like people had a good time, we'll probably do this again, albeit with a little more organization, and probably fewer beers to taste!

Michael Frenn, Pres

Two Tubs, 4 Kettles and a Baby a Story By Charlie Rose

Two Tub Russian Imperial Stout

It all began with what I thought was a fairly innocent remark. Something like, “Hey Dave, you know, after making a barrel of Dunkel, it seems like that wine barrel mash tub would be more suited for making a really BIG beer on a homebrew scale. A barleywine or Russian Imperial...”. Next thing I know, we're collaborating on a recipe for a monster brew. What follows is the story of Two Tubs, Four Kettles and a Baby.

In late December, we had used Dave's half wine barrel mash tub to double decoct a barrel of Dunkel (which we appropriately scorched and now consider a rauchdunkel but tastes like a steinbier). This time, Dave got his buddy Peter (a professional brewer) who had the other half of the wine barrel to join us and make it into a two tub extravaganza. The first amazing fact that surfaced is that Peter lives down south (about 100 miles away) and owns a very small car (I think a little toyota). He managed to get the half wine barrel, kettle, burner, propane, fiance and 3 sacks of grain all packed into this little sardine can of a car. Nearly had to use the “jaws of life” to extract them when they showed up!

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Two Tubs, 4 Kettles and a Baby . . . continued from Page 3

The best way to tell this story is to list what went wrong step by step throughout the brew day, so here it goes...

Peter, where's the chocolate malt? Uh-oh. The grain bill we came up with called for chocolate and nobody brought any. So off go Peter and Dave to buy some while Vic and I proceed to mill 130 lbs of pale ale malt. Beautiful Crisp Maris Otter malt. Its floor malted and therefore little handled by machines that trash the malt. Not a broken kernel in the bag and beautifully plump.

Dave has this 500 year old (approx) Corona Mill that he motorized by hammering a socket wrench onto the shaft which then has an adapter for a variable speed, hand held drill. I just had to have a picture of this so I ran to get my camera. Second problem of the day - camera batteries are dead. This day is beginning to look like one of those brew days when everything goes south.

Giving up on the pictures Vic (my buddy Victor who got me started in this hobby) and I proceed to mill. We got through the first bag and about 20 lbs into the second when the socket came loose. We tried and tried hammering it back on but to no avail - no way to mill. Looking through Dave's tools, we tried to file some new edges on the shaft. Didn't work. So what the heck, we went to the drug store and picked up new batteries for the camera.

Dave and Peter came back and found us helpless. Tried the hand crank on the Corona and after 2 lbs gave up, we'd have been cranking all day to finish up. Dave found a little smaller socket and with some more filing and hammering, we finally got the mill running again. Total milling was about 150lbs (see recipe at end). After the first batch was milled, we went ahead and mashed in.

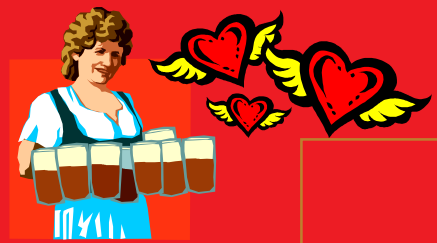
Alternately adding hot water from Dave's hose which is hooked up to his hot water heater in the garage and boiling water from the 3 kettles we had already set up, Dave and Peter eyeball the thing and got a fairly stiff looking mash going. Peter says "add water until it stirs like jelly". Who knows what the ratio of water to grist was, no telling, but it looked about 1.25 quarts per pound of grist, my guess only. We hit 152F, not bad for no calculator, just eyeballing it. Mashtub one was filled to within about 1 inch of the rim. We immediately began boiling more water for the next mash.

Milling completed and we mashed in the next one very similarly, only this time we hit 154F. We're boiling more water now for hot liquor and a sparge. About this time we look around and say, how many fermenters do we have? Well, not enough. So Vic tears off down the street in my car to go get his 6.5 gallon glass. And doesn't come back for almost 2 hours - after we had lunch. Seems the fermenter had been UNCLEANED for a LONG time.

Uneventful mash, we sampled a few homebrews and eventually killed a keg of Vienna that Dave had made. Excellent beer that day, all day long (except for maybe a sweet stout that Dave felt never should have been made). No sparge drain of mashtun one produced about 12 gallons of about 1.100 wort (at 140F), after we ran a few pints onto the concrete because we left the drain open on the kettle, which we proceeded to boil. Sparge began for the gyle wort which eventually yielded about 12 gallons of 1.055 wort (at 140F). We got concerned about the volume of grain and water in the tubs and so the second tub was about 10 lbs short of grain. It yielded 12 gallons of approx 1.090 wort first runnings and 12 gallons of 1.048 wort gyle (straining to remember these details).

So there we were with 4 kettles going and two of them decide to boil over about the same time, much to Dangerous Dave's delight. Dave's ever present hose cooled things down. Unfortunately, one of the burners cooled down a bit too much and the flame went out. With 3 other burners going, there was so much noise, nobody noticed the lack of flame on one of them. Luckily, a few minutes later I smelled the propane and noticed the lack of boil in one of the kettles. Just needed a little spark and we were back in business. Good thing we were outside and well ventilated.

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Two Tubs, 4 Kettles and a Baby . . . continued from Page 4

About now you're probably wondering about the baby. Dave's patio brew haus is covered by a low hanging metal patio cover. This thing THUNDERS when it rains hard. And rain it did. The "baby" was El Nino dumping about 3 inches of rain on us during our 9 hour brew extravaganza.

Dave has these copper screens he uses at the bottom of the kettle to strain hops out at the end of boiling. And Peter has this incredible cylinder (one end closed) of stainless mesh he built that is the same shape as the half keg kettle. This in-kettle hopback/hop bag ends up as a liner to the inside of the kettle. But it only works if you actually put it IN the kettle before you put hops in. Duh. We forgot. Actually we had two kettles with no screen and two with.

Never fear, Dangerous Dave's got a hop bag for one kettle, but one we just plain forgot and dumped hops in the other. The one we forgot about we simply took a kettle (after it was emptied) put some water in it, fired up a burner, dropped in the big stainless hopback, boiled it for a few minutes and then dumped the entire 10 gallons of cooled (full of whole hops) right into it. Turned on the spout and instantly came out super clean wort. We ended up doing it twice because we forgot to pull the hop bag out of the one kettle before cooling and the bag fell into the kettle and got lost.

I guess to wrap this little story up, the other stuff that went wrong 1) broke Peter's manifold while cleaning the mash tub, 2) dropped several hundred pounds of wet grain into Dave's very large trash can (imagine automated trash collection truck tilting over when attempting to lift it), 3) forgot to take gravity readings after the boil so all OG's are estimates, 4) got a little tipsy and forgot to write down what hops were used in gyle beers, 5) scraped protein off ceiling of basement Sunday morning when fermenter suddenly became a volcano (erupted for 24 hours). Dave had 6 inches of freeboard in his open fermenter in the garage which also overflowed that night.

Grain Bill for Two Tub Russian Imperial Stout

65# Crisp pale

10# Carastan 30 L

4# HB roast (575L)

2# chocolate (~300L)

200 gms whole Centennial (~70 minutes) half 8%AA half 10%AA

224 gms whole East Kent Goldings (knockout) 5%AA

OG: 1.102 (est)

Wyeast Scottish Ale (mine only)



That was mashtub and batch number 1. The second tub was about 10 lbs lighter in total grain, same boil hops but I think it got finished with some Williamette or Fuggles. Things were getting hard to keep track of at that point. We mixed the two worts so everyone got some of everything.

There is no way we will ever, ever repeat this beer, no matter how much we want to. It smells fantastic by the way. I don't have a clue what we hopped the porter with but I'm fermenting it with Cal Common Wyeast 2112. All fermenting taking place at 62F for my batches.

I have pictures to prove all of this is really true.

Charley (still cleaning the ceilings) in Rescue, California.



Thanks for sharing
your story Charley!



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Upcoming Events (In order of appearance):

March:

HAZE General Meeting, Thursday, March 11, 7 PM, WineSmith.
The topic will be Meads with a presentation by the venerable Dave Brattstrom.
The charge for sample beers for this meeting will be **\$2.00**

St. Patty's Day, Wednesday, March 17. No special club events planned.

Steering Committee, Thursday, March 25, 7 PM, WineSmith. Open to all club members.

April:

HAZE General Meeting, Thursday, March 11, 7 PM, WineSmith.
The topic Extracts with a presentation by a representative from Cooper's Extracts.

Steering Committee, Thursday, April 22, 7 PM, WineSmith. Open to all club members

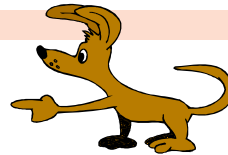
Pub Crawl/Poker Run (This event is SOLD OUT! unless someone backs out) in Sacramento, Saturday, April 24. Contact Nora Seeley, Activities Coordinator, for more details.

May:

National Homebrew Day, Saturday, May 1. Location TBA. This year, in the spirit of "homebrewing", we will brew at a members house. We need as many systems to show as possible!
More details to follow.

We Need You!

The Brewnoose needs your ideas and contributions!
Cartoons, stories, questions, trivia, anything!



Check it Out!

We finally got around to playing the brewer card game the other night and it was lot of fun (of course, so was the beer we drank while playing!). Maybe we'll feature a write up in a later addition of Brewnoose (how 'bout it, Beth?!), but in the meantime you can purchase the game from Kay at the WineSmith.

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!