

Hangtown Brew Noose



Volume 5, April 2004

www.hazeclub.org

President's Message, Or, Tales From The Dark Side

(Live from Central Coast Brewing in San Louis Obispo!)

Well, wadda ya know, the dog shall have his day! Or at least his beer! In my short experience in homebrewing there seem to be two unwritten codes. One, homebrewers don't get stupid-drunk. They don't pass out, they don't get belligerent, they don't start bar fights. Two, real brewers are all grain brewers. In fact, the second question a new member to any club will probably get is, "All you all-grain, or extract?" The first question would be, "What's your name?", and sometimes these questions are reversed!

Without argument, any homebrewer desiring to advance in the craft must set their sights on all grain brewing, and I am no exception. I am simply waiting for the time to build the system that I have decided on, and with our Big Brew System, I have access to plenty of all-grain beer! Extract is definitely the more expensive way to go, but one has to factor the cost of propane to heat the mash, as well as time. Trust me, with four kids and a 200 mile a day roundtrip commute, time is premium! And with extract I can bang out a brew on Sunday morning before church, or do two batches in one day – tough to do with all grain! And extract is certainly where novice brewers should start, and assigning extracts as the style for April reaffirms its rightful place in homebrewing.

I believe there are several key points when extract brewing. My biggest problem has been the variable (and generally poor) levels of attenuation. So step one is to find a quality extract that attenuates consistently. Presently I am working with Coopers extracts and have very good results. Cooper's is only slightly more expensive than say, Alexanders, but seems to give good results. Secondly, the larger the yeast colony, the better. While all brewing can benefit from this, I think it's particularly true with extracts. I have gotten in the habit of planning my brewing so that the same strain of yeast will be used for several batches. It makes a huge difference; the lag time on my EKU 128 clone, with a gravity of 1.130, was 20 minutes! And it fermented down to a pleasant 1.040, 11%+ ABV, I think. Third, yeast nutrient and DAP (diammonium phosphate) seem to be beneficial.

So drink up, 'cause April is the month of extracts!

Michael Frenn, Pres

Club Officers

Michael Frenn
John Pyle
Stan Backlund
William Kenney
Nora Seeley

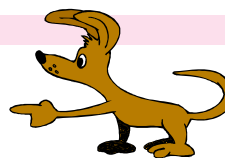
President
Vice President
Treasurer
Secretary
Activities Coordinator

**THANKS FOR THE RAFFLE FODDER!
THERE WAS SOME COOL STUFF
THIS LAST MONTH!**

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

We Need You!

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





Hangtown Brew Noose

Upcoming Events (In order of appearance):

April:

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

Pub Crawl/Poker Run. Good Beer and Poker, what more could you ask for?

Saturday, April 24th will be the date for the 2nd HAZE pub crawl.

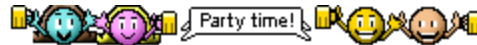
This year we will be keeping it local to Sacramento. We will be going to:

1. Elk Grove, 2. River City, 3. Pyramid, 4. Rubicon, 5. Sacramento Brewing and ending with Dinner in Folsom at "The Streets of London".

Currently we are full, but will start a waiting list, maybe if enough are on the waiting list, we can look into another van to haul us around.

The final price has not been determined yet, but we will let you know soon. We will be asking for a \$10.00 deposit per person to hold your space. Deposits are due by April 8th (then we go down the waiting list). Cash or checks payable to HAZE. Contact Nora Seeley, Activities Coordinator, for more details.

May:



National Homebrew Day, Saturday, May 1.



This year we're going to get back to basics, so to speak, and brew on smaller systems instead of going to a local brewery. Bill and Patti Kenney will be hosting the event at their house. For the 2004 Big Brew Celebration, the AHA is featuring three new styles that are being added to the latest addition of the Beer Judge Certification Program style guidelines scheduled to be released later this year. The styles are Baltic Porter, Imperial IPA, and Irish Red Ale.

Here's the link for recipes and more information:

<http://www.beertown.org/events/bigbrew/recipes.html>

Bill provides the following details for the event at his house:

When: Saturday, May 1st. - Starting at 9:00 AM or later.

Where: At Bill & Patti Kenney's house - 2125 Marden Dr. Rescue.

Motto: Hurray, Hurray it's the first of May - outdoor brewing begins today.

Directions:

From Sacramento area - East on Hwy 50. Take the Eldorado Hills Blvd. exit North (the only way you can go). Go 4 ± miles to Green Valley (1st. stop signal after EDH becomes one lane). Turn right and go 3± miles to Deer Valley. Right on Deer Valley. 1st. right onto Marden. 3rd. driveway on right.

From Folsom - Blue Ravine to Green Valley to Deer Valley.

From Placerville - Hwy. 50 west to Cameron Park Dr. 3± miles to Green Valley. Left on Green Valley. 3 miles to Deer Valley. Left on Deer Valley. Continue as above. (or take Green Valley from P'ville - it's a nice drive)

Please RSVP so I can plan food. RSVP to kenneys@pacbell.net or (530) 672-1591. BYOB.

Water will be 'treated' (by Kinetco) well water or 'untreated' well water. Your choice.

I plan to have the BBS available with 160 deg. water for sparging.

In order for this to be a success, we need as many people to bring their systems to brew as possible!! Those of you who were at the meeting this month might want to try the "No Boil" method. Also, this should be a potluck style - bring a side dish and something to Q.

See you there!

August:

HAZE Annual Family Camping Trip! Hold the date (and if you can RSVP to Nora - space is limited).

August 13-15, 2004 at Lake Francis Resort.

Potluck on Saturday evening and club hosted breakfast on Sunday morning.



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Sacrilidge Department: NO BOIL BREWING!!

Well, if you missed the meeting this month you really did miss out. Our special guest speaker, Mark Henry, from Cascadia Importers (cascadiabrewers.com) led an excellent discussion and presentation on malt extracts. By my assessment, even our hardcore all-grainers were interested!

A few things that I picked up are that 99.9% of the malt extracts made in the world are NOT for brewing! Most of it goes to various food industries, like baking, Purina Dog Chow, the frosting on frosted flakes, and pharmaceuticals (I guess it's appropriate for Viagra to taste like candy!). Because of this, fermentability and other qualities are highly variable (I can attest to that!). Thus finding a quality malt extract can be very difficult. In Mark's experience, he believes Cooper's and Munton's are about the best. Why? Because both Cooper's and Muntons started as brewing operations, create their extracts as part of the brewing process and are committed to producing high quality extracts. I made four beers with Coopers last month (Sierra Nevada clone, Imperial Stout, Arrogant Bastard clone, Strong Blond) all with excellent results. Mark also discourages using bulk extracts due to storage stability issues. But perhaps one of the most interesting things we all learned is a NO BOIL method of brewing! And Mark put his money where his mouth was with the samples he brought. It goes back to Coopers and Muntons quality approach. These are the only two extracts Mark is aware of where the extract had a boil in the process. Thus, the extract is sanitized and does not require boiling (which will caramelize malt extract, no matter how careful you are). Try this Hefeweizen, if you dare:



Mark Henry (and lovely friend Julie Ann) at the April HAZE meeting.
API Photo by William Kenney, Esq.

Boil 1-1/2 gal. of water with ½ - ¾ oz. of Tettanger pellet hops for 20 min. Add an additional 25% – 30% hops if leaf hops are used.

Remove from heat.

Stir (with a sanitized spoon) in 2 cans (6.6#) of Coopers Wheat Extract. **(MUST USE COOPERS!)**

I would probably iodophor the cans before opening.

Cool, pitch yeast and ferment.

Use White Labs (WLP300) or Wyeast (1010) Hefeweizen liquid yeast.



I plan to try this in the next month or so.
Thanks Mark!

Upcoming Competitions

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

San Joaquin County Fair deadline is May 22, judging on May 29 see www.brewangels.com

Amador County Fair is in July.

