



Hangtown Brew Noose

www.hazeclub.org

HOPFEN UND MALZ,
GOTT ERHALZ!

APRIL 2009

Volume 38



PRESIDENTS MESSAGE

Hard to believe a quarter of the year has already come and gone, but it has been fulfilling. We may be HAZY, but were sure aren't lazy, keeping busy with the 4th Annual Steinbrau, San Francisco Beer Week and Anchor Homebrew Club of the Year Dinner, Second Annual Snow Brew Day and a few competitions added in for good measure. And of course, we can't forget our meetings!

The next quarter will be equally busy, kicking off with National Homebrew Day on May 2nd, followed immediately by National Craftbrew Week, and the Long Shot Competition in Oakland in mid-May. Then there's the brewing. Yes, brewing! The AHA Conference is in June and we need beers. Even if you're not going, the club needs you, and your beer! You don't need anything fancy, just something good. So pull out your favorite recipe and brew up a batch of your favorite suds to showcase!

But that's not all. Order right now and we'll send youoops, sorry, wrong promo! Right after AHA we have the Hangtown Brewfest, the biggest and best party in Placerville and one that relies on our help to succeed. Get a hold of the 2009 Beerfest Volunteer Wrangler before he gets a hold of you!

Congratulations to the Smith!!

The WineSmith was just voted best Wineshop in the Sacramento Valley and is on the KCRA Channel 3 A-List (<http://kcra.cityvoter.com/the-wine-smith/biz/18365>). Nice job Shelly and Jeff!!

H.A.Z.E.

Club Officers for 2009

President (with Portflio):	Michael Frenn
Vice President:	Mike Boyd
Secretary:	Stan Backlund
Treasurer:	Beth Zangari
Activities Uber-Herr:	Tina Weinreich

Correction

We don't normally do corrections because we generally don't get anything wrong (heh! heh! heh!). However, one Noose reader caught the fact that the F.G. for the New Albion Ale recipe in last months issue was higher than the starting gravity. They then suggested that the Noose buy them a beer for their efforts. Au contraire! That reader, who shall remain nameless, at least for now, should buy the club a round because they were obviously reading the Noose while sober!!!

However, Don Barkley at NapaSmith provided some useful information on the recipe:

"New Albion Pale Ales use 100% pale malt; the color of 18 may not be the scale you are used to. There are no late hop additions in the 90 min boil. Starting gravity is 13.5 balling, finishing will be 1.6 to 1.8 balling. Run the infusion mash at 144 F for 1.5 hours with no mash off temp, just sparge with 168-170 F liquor. Wyeast 1272 or 1056 will be best but you do not want to get that overly fruity S.N. flavor, spicity is better. Pitch at 60 F and ferment at 68 F."

The Noose would be happy to buy Mr. Barkley a pint! Oh, and the correct finishing gravity would be 1.0064.



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Sippin' and Samplin'

Over the last few months Widmer, known primarily for its flagship Hefeweizen and 40% ownership by Anheuser-Busch, has released several new and distinct beers which are worthy of exploration. The following descriptions may help you get to a buying decision. One of the most noticeable features of these beers is the hop selection: Alchemy for bittering and Summit and Nelson Sauvin for aroma, in addition to old stand-bys like Simcoe and Cascade.

Brrrrrrrr

I first had this beer at the Famous Barlow Christmas Party when Greg Tobin brought a six-pack. This Winter Seasonal was a real surprise and for me will take its rightful place next to Sierra Nevada's Celebration Ale as my two hoppy Seasonals, although when Celebration Ale appears on the store shelf that's the signal for the beginning of the holiday season! Weighing in with a deceptive 7.2% ABV and 50 IBU, this is no Poinsettia. It pours a rich orange gold, slightly hazy, possibly from dry hopping although dry hopping is not indicated. The thin off-white head dissipates slowly; there are no off-aromas.

The aroma is not as pronounced as the Drifter, although this beer was sampled in April which means it may have lost a bit over the months. Simcoe and Cascade are the aroma hops and they open up as the beer warms.



50 IBU
1.068 OG
7.2% ABV

Alchemy hops provide a forward bitterness as would be expected from a 50 IBU beer. The malt serves only to support the hops which it does well but knows its place. A rich caramel flavor derives from Crystal 10 and 80; carapils and dark chocolate provide the needed depth to handle the hops. Medium bodied with medium light carbonation, this beer is creamy on the palate and finishes dry.

While perhaps not the best beer for a 95° April day, and not replacing Celebration as my favorite holiday IPA (tradition plays a big part in this!), it is an excellent winter warmer that pairs well with turkey or ham and is a welcome addition to any party between October and January, which conveniently coincides with its release!

This beer gets Three and a Half Brattstroms.



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Drifter Pale Ale

Shelly at the WineSmith provided samples of this beer to Club a few months ago and the general reviews were favorable. This beer pours a clear orange gold and a fresh hop aroma from Summit and Nelson Sauvignon present an inviting bouquet. Dry hopping with these two hops intensifies the aroma. A noticeable caramel floats in the background.



The initial bitterness from the Alchemy hops is pleasant, rounded and balances well with the malt profile. A sweet, mild caramel flavor is supplied by light Crystal and CaraVienne malts while Crystal 80 contributes a more pronounced caramel in the mid-palate. CaraPils provides a suitable body. The bitterness fades fairly quick, but this may contribute to the beer's overall drinkability. Serve with seafood, shellfish or even steaks.

This beer is nicely balanced and highly drinkable. A true Four-and-a-half-Brattstrom Pale Ale!

32 IBU
1.056 OG
5.7 ABV



Broken Halo IPA

The most recent of my Widmer discoveries, Broken Halo is an IPA more in the East Coast style. It pours a pale, hazy yellow-gold with an off-white head that retreats to the glass with large and small bubbles. The aroma is subdued, especially when compared to Drifter Pale, and has slight hints of citrus and freshly brewed tea, but not tannic. There are no off aromas. Citrus is evident in the palate, but with appropriate restraint. The bitterness of Alchemy, Cascade and Zeus dominates the malt, but remains delicate, and finishes quickly. Like Drifter, the bitterness and hop flavor do not linger to distraction. With a medium-light body and medium carbonation, this beer is refreshing on a 95° April day! If you're looking for an enamel stripper or big malty IPA this beer isn't it, but if you like IPAs a little more on the refined side and one that's refreshing in the heat, give Broken Halo a try.

Suggested food pairings are spicy, hot foods like Mexican, Asian dishes or hot wings.

Three and Half Brattstroms.



45 IBU
1.057
6.0% ABV

Overall all, Widmer is offering some nice and interesting beers. Check 'em out!
www.widmer.com



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Guinness 250 Anniversary Stout

We had planned to save this for next month's Noose, but that would put us into June, and the beer is out now, so why not provide timely information for a change? Just a thought....

Guinness is arguably the biggest selling stout in the world and there are three factors, in my humble opinion, which contribute to this: great name recognition, a very good dry stout, and the tendency toward marketing which is as much a hallmark of the company as the Guinness "twang" is to the beer (I admit to liking their commercials!). The release of this beer is timed to commemorate the signing of the lease on St. James Gate Brewery by Arthur Guinness.

It pours a very dark clear brown and offers up a nice light tan head which persists for a few minutes. The nose is noticeably devoid of significant coffee, chocolate or other aromas but does offer traces; there seems to be a slightly yeasty conveyance. The flavor is smooth and the Guinness twang is noticeably subdued; it has a very creamy finish on a moderate body. I would guess the bitterness to be in the 40 IBU range, significantly lower than the 60 which is typical for Guinness, and the carbonation seems higher. Overall the beer seems to be a hybrid of the dry stout and their extra version. ABV 5%.



Not a disappointing beer, but perhaps also not one that rises to the occasion of a 250 Year Celebration. At \$10.00 plus per 6-pack though, you'll "remember" this beer long after your glass is empty. Three Brattstroms.



May Events

National Craftbrew Week

May 11-17, 2009

See the special section on this event on Page 10.

May Meeting

Thursday May 14, 2009 • 7 PM

Bella Verona • 4340 Golden Ctr Dr

Topic: In preparation for AHA in June, Pat Kennealy, our very own Humulone Hero, will be sharing tips, and techniques to making a superb IPA. Don't miss it!
Bring Raffle Fodder!!

May Steering Committee

Thursday May 21, 2009 • 7 PM

Brick Oven Pub • 2875 Ray Lawyer Dr

All are welcome.

THE BRATTSTROM SCALE EXPLAINED.



- 0 Brattstrom: **Bad**; pour it out immediately; undrinkable.
- 1 Brattstrom: **Poor**; possible off-flavors, but may still be drinkable.
- 2 Brattstrom: **Average**; not necessarily bad or good; acceptable.
- 3 Brattstrom: **Good**; well constructed, quite enjoyable.
- 4 Brattstrom: **Very Good**; worth seeking out.
- 5 Brattstrom: **Exceptionally Great**; something special.



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June Events

AHA National Conference

June 18-20, 2009
Oakland Convention Center

We will need beers both for the Hospitality Suite and for Club Night at the AHA Conference. So far, the following people have registered with the Steve Seeley, AHA Beer Coordinator:

Steve Seeley	Kolsch (maybe a Flanders Red also?)
Beth Z	Mild (Dave Brattstrom may collaborate)
Jeff Bunch	Mead(s) (bottles)
Michael F	Robust Porter (maybe a Steam Beer also)
Stan B	Dortmunder Export
Dave Pratt	Nut Brown
Pat K	Imperial, Double or West Coast IPA
Mike Boyd	Rye IPA
Tina W.	Red IPA
Glen F	Oatmeal Stout

We still need brewers and beers! There is plenty of time to put together a nice ale. Even if you can't attend the conference, please consider brewing and sending a beer to the conference.



<http://www.beertown.org/events/hbc/>

Brewfest

June 27, 2009
Downtown Placerville

The Belltower Brewfest is coming up on Saturday, June 27th, the week after AHA. Kay Delange is helping organize it and needs HAZE's help to volunteer to help pour beer, and other duties as assigned.



Please contact Craig Zangari, 2009 Brewfest Volunteer Wrangler, with the following:

- Contact phone number
- Which shift to pour, i.e. first or second or both (3 hrs.)
- Brewery you wish to pour for i.e. Pabst, Chimay, etc.

The list of breweries is not available yet, but Craig and Kay will do what they can to put you with your preferred place.

If you have friends who wish to help out, too, pass this along and have them contact Craig. Sooner is better, but no later than June 6th!

Once again let's make HAZE (California Homebrew Club the Year) the tour de force.

Contact Craig at: zangari1@yahoo.com
Cell # 530-957-0230 or Beth at 530-957-8912.



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Competition Corner

HERE ARE UPCOMING COMPETITIONS, ENTRY DEADLINES AND CONTACT INFORMATION:

22ND ANNUAL BAY AREA BREW OFF (BABO) AT THE ALAMEDA COUNTY FAIR

Entry Deadline: May 22nd, 2009

Bay Area Brew Off (BABO), sponsored by the Draughtboard Homebrew Club www.draughtboard.org and affiliated with the Alameda County Fair www.alamedacountyfair.com/2009fair/contests. Entries are due May 9 to May 22nd. Check rules for drop off/shipping locations.

And be looking for the Amador County Fair which usually holds judging in early July. Plan to judge and/or steward

BRAGGING RIGHTS – AND ANOTHER BREWERY PARTY FOR HAZE!!



A booty-laden Michael Frenn hangs out with Dave Teckham at the World Cup at Trumer Braerei following a successful showing – Look at all that raffle fodder!!

The 2009 World Cup Competition held at Trumer Brewery in Berkley earlier this month was kind to at least one of our members. Michael Frenn entered 7 beers and had four of them place, including 2 First Place beers, an English Barleywine and a Robust Porter. The Porter went on to win Best of Show and this is the second time the English Barleywine has placed first. A second place Helles and third place Doppelbock rounded out the day.

As part of the Best of Show award, Michael will get to brew his recipe at the new Linden Street Brewery in Oakland, after which there will be a nice party and Bar-B-Q for Michael and a few of his “friends”. This will be the second party for HAZE at a brewery this year – Nice!!



www.lindenbeer.com

“He was a wise man who invented beer.”

(Plato)

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Thomas Hardy English Barleywine Clone Recipe

(Adapted from Clonebrews)

5 gallons

ALL GRAIN

21.25 lb Crisp Marris Otter
 .33 lb British wheat
 12 oz British crystal 55 L
 .75 lb British Amber malt
 2 oz British peat-smoked malt
 .75 oz Northern Brewer 9% AAU
 90 min
 2.25 oz East Kent Goldings 5% AAU
 90 min
 1 oz Fuggles, 15 min
 1 oz East Kent Goldings, 2 min
 Irish moss, 15 min

EXTRACT W/ GRAINS

16.5 Maris Otter light syrup
 .3 lb M&F wheat DME (55% wheat)
 12 oz British crystal 55 L
 .5 lb British Amber malt
 2 oz British peat-smoked malt
 1.0 oz Northern Brewer 9% AAU
 90 min
 3 oz East Kent Goldings, 5% AAU
 90 min
 1 oz Fuggles, 15 min
 1 oz East Kent Goldings 2 min
 Irish moss, 15 min

Bavarian Lager Yeast, Wyeast 2308

Mash grain at 150° for 90 min. Mash out at 168 for 10 minutes, then sparge with 170° to collect enough wort to allow for a 90 min boil and OG of 1.124.

The key to making this beer is the yeast. It may take several repitches and frequent rousing to get to FG of 1.030. Ferment at ale temp of 65° - 68°. A long storage at cellar temp or even lagering will help round out the flavors.

O.G. 1.123 - 1.125
 F.G. 1.028 - 1.031
 IBU 70

Steep crushed specialty grains in 1 gallon water at 150° for 20 min. Strain into brewpot and sparge with ½ gallon water at 150°. Add water to get 1.5 gallons, bring to boil. Turn off heat and add the extracts and bittering hops. Then follow all grain for all other hop additions. After chilling wort add enough cool, boiled water to achieve 5 gallons.



Thursdays–Microbrews and Wine Flights 5:30-7:30pm
 Saturdays–Music, evenings from 6-9pm
 Sundays–Brunch, 10am-2pm

H.A.Z.E. Members
 receive a 10% discount!

530-621-0500
 4340 Golden Ctr Dr-Placerville

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REPAIR THAT REGULATOR!!

If you're kegging, counter pressure filling or have a kegerator, you know how important your bottle is. Equally important is the regulator and because it has rubber parts, this can eventually wear out over time. Repair kits are available and the job is fairly straightforward. Nitrogen and carbon dioxide regulators use the same parts, so kits should work on both.

"Repair kits are available and the job is fairly straightforward."

There are several different manufacturers so be sure to check when ordering. Most Nitrogen regulators, Norgren, Cornelius, Tap Rite, Chudnow, etc., use the same diaphragm assembly; the Gauges and the springs are different. I repaired a North American Dispensing System (NADS) nitrogen regulator; NADS is a fairly common make. I used repair kit # 502088 at a cost of \$12.99, plus shipping, from

The WeekEnd Brewer - Home Wine & Beer Supply
4205 West Hundred Road • Chester, Va. 23831
1-800-320-1456 • www.weekendbrewer.com

They have a very good selection of a lot of stuff and are very nice people to work with.

Step by step:

Turn the tank off and discharge any pressure. I found it easier to work with the regulator attached to the tank, but putting it in a good bench vice would work, too. Loosen the regulator enough so that it is horizontal. This is convenient for reassembly. Also, turn the pressure all the way down (screw in the center of the cover); this will make reinstallation of the cover easier.

Using a medium sized crescent wrench, remove the housing. You will then have the parts shown in Fig 1. From right to left, housing, spring cam button, pressure spring, spring retainer, main diaphragm. You will reuse everything except the main diaphragm.

Next, remove the regulator control valve in the center of the housing (Fig 2). A GM oxygen sensor socket seems to be the perfect size, somewhere between 22 - 24 mm? There will be a rubber gasket in the housing (Fig 3) and a gasket on the control valve (Fig 4).

The repair kit comes with a new valve, rubber gaskets, and main diaphragm (Fig 5). Put the new rubber gaskets on the control valve and you're ready for reassembly (Fig 6).

Reassembly is the reverse of disassembly. See Fig 7 with everything except the cover. Screw the cover on, being careful of the main diaphragm, and tighten securely, but not too much. Turn the gas on and turn up the pressure, check for leaks (Fig 8). All should be well so sit back and have a homebrew!! (Fig Ahhhhh!)



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Fig 1



Fig 2



Fig 3



Fig 4

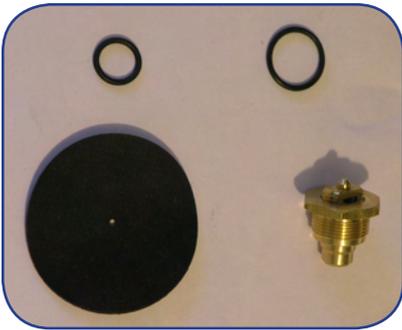


Fig 5



Fig 6

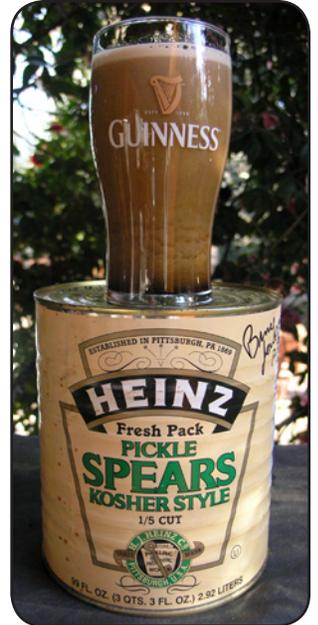


Fig Ahhhhh!



Fig 7



Fig 8

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Several craft breweries in California are participating, with a number in San Francisco. There also appears to be a new brewery in Healdsburg (bet they'll give me raffle fodder!).

"Bart, a woman is like a beer. They look good, they smell good, and you'd step over your own mother just to get one."

(Homer Simpson)

This came to us a little bit late and more information is available at <http://www.beertown.org/events/acbw/>

Download the pdf HERE:

<http://www.beertown.org/events/acbw/pdf/Declaration.pdf>



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