

Hangtown Brew Noose



Volume 21, August 2007

www.hazeclub.org

CAMPOUT ISSUE

AUCTION!!!!

Bring Stuff!! Bring \$\$\$\$\$\$\$\$\$\$!!

President's Message

Improving the process (or, how familiarity breeds bugs and contamination)
Just the other day I was transferring a couple batches of beer from fermenter to keg. It struck me that even in something that mundane there were ways in which I could improve my process. By that, I mean save some time and further ensure a good finished product (i.e. avoid contamination or handling issues that impact flavor).

As I really began to reflect on all the steps it had taken me to complete the transfer, from cleaning the racking cane to ensuring no aeration during the transfer, I was amazed how much more efficient I could be just by changing a few small things. And, one critical aspect--cleanliness--could really be improved as well. I'll spare you the gory details because the point is we all have our own unique systems and ways of doing things, whether it be mashing, racking, or making a yeast starter.

So, examine your own processes, even if it's something as basic as transferring, and ask yourself if there isn't something you can do to save some time and improve the finished product. I'll bet you'll be surprised at what you find!

Dave Pratt, Prez.

H.A.Z.E. CLUB OFFICERS for 2007

President	Dave Pratt
Vice Pres.	Stan Backlund
Secretary	Beth Zangari
Treasurer	Glen Franke
Activities	Alfred E. Newman

**BRING RAFFLE FODDER
TO THE MEETING!!**

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



Hangtown Brew Noose

It's Campout Time!

AUCTION!!!!

Bring Stuff!! Bring \$\$\$\$\$\$\$\$\$\$\$\$!!

Last year we had a blast at Silver Lake up in the Sierras. This year we return to our venerable roots at good ol' Sly Park! Here are the critical details:

Date:

Friday August 17 – Sunday August 18

Where: Sly Park (Jenkinson) Lake, Group site #3

Cost: \$20 per person/family; if day tripping only, \$10.00/day

Friday: Dinner on your own
Saturday: Breakfast and lunch on your own

Saturday Night Dinner (Voluntary Potluck):

- A-H: Salad
- I-P: Sides
- Q-Z: Desserts



Saturday night dinner



Glen asks, "What the heck's a crudite, anyway?!"



Glen realizes, "Oh, I get it - crudités are precursors to Kling-Ons!"

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Auction: After dinner we'll host the annual auction of cool stuff, beerphanelia, homebrew equipment, and perhaps another pub mirror!!

HPS: Hazed Palate Society! Enjoy the rest of the evening (and maybe the wee hours of the morning!) around the campfire with old, big, unknown or downright strange beers. A magnum of oaked bastard or double bastard is slated to make an appearance.

Sunday Morning Breakfast: The men of HAZE begin drinking early and then whip out their spatulas in the morning sunshine to cook up an excellent breakfast!

Sample Food and Beer Pairings:

FOOD

BEER

Crudités: veggie nibblers: celery sticks, carrots, cucumbers, radishes, apple, pear, orange slices)

Hefe-Weizen, Weissbier
SAKE

Chips, Salsa, nachos, Guacamole

American Pale/IPA/Amber
Lager/Oktobertfest/Marzen, Pilsner

Salads:

Potato:
Green (especially Ceasar)

Cal-Common
Weissbier, Witbier, Amer. Wheat, Kolsch

Entrée:

Burgers, Hot Dogs

Am.Brown/Pale/IPA, Schwarzbier,
Altbier, Am. Amber Lager; Dry Stout

Steak

Am. Amber Lager/Brown,
Porter; Altbier; Porter

BBQ Chicken

Am. Amber Lager/Brown/Amber Ale;
Porter; Smoked Beer

Sides:

Beans

Dopplebock; Biere de Garde;
British/Am. Brown

Corn on the Cob

Helles; Kolsch; Dortmunder; Weissbier

Fruit (melon)

Weissbier, Framboise

Dessert:

Apple Pie, Smores, Brownies

Bock; Strong Baltic Porter; Imp. Stout



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TECHY DEPARTMENT

Put A Cap On It! (or, Know Your Equipment)

Like a lot of homebrewers, I'm sure, my first setup included a plastic primary, a glass secondary, a hydrometer, a racking cane and a capper. "Ol' Cappy" and I have shared many good times together, from Pale Ales to Barleywine to the legendary EKV 28. I misplaced my trusted friend a some time back and finally broke down and bought another. Of course, no sooner had I bought a new one then "ol Cappy showed up!



Over the last few months, I've had quite a few bottles which didn't carbonate, randomly in a given batch, but a noticeable number. I also noticed that occasionally the caps didn't go on quite straight. For whatever reason, I figured it was probably the result of a bad batch of caps. Today I was bottling and again

noticed that some of the caps weren't going on quite straight. In fact, with a little effort, I could push the cap off with my thumb!

I retrieved Ol' Cappy and capped a few bottles. Perfect fit every time! I started looking at the two cappers and they appeared quite identical, color, design, function, everything. The I look closely at the capping bell Ol' Cappy was slightly shorter with a distinctively wider lip on the rim compared to the newer capper. I returned again to capping off the remaining bottles of robust porter I had just filled when, I'm sorry to say, Ol' Cappy gave up the ghost when one of it's flipper broke off.



I was in a near panic because now I was convinced that the new capper would result in a fair amount of my bottles being inadequately sealed. I explored the capper intensely and was contemplating disassembly with drills and vice grips and other means of torture, when, for some unknown reason, I twisted the capping bell Ol' Cappy. Lo and behold, the bell unscrewed! The same thing happened with the bell in the new capper. Placing the heart and soul of Ol' Cappy into the "new and improved" (hah!) capper resulted in perfect seals on the rest of my beers.