



Hangtown Brew Noose

www.hazeclub.org

HOPFEN UND MALZ, GOTT ERHALZ!



TIPS AND TECHNIQUES:

Yeast Starters Part I – Cheating

This is the first of a two part series on yeast starters. Here's a little trick for always having starter wort on hand. At a minimum, you'll need up to 6 pint canning jars and lids, plus pots large enough to boil them in.

The purpose of starter wort is to provide a small amount non-stressful medium for yeast to grow in so as to ramp the population up to the needed pitching rate. To that end, there are two main requirements for starters: low gravity and oxygenation. We'll talk more about these in depth next month, but there's a simple way and inexpensive way to get low gravity wort while making great beer at the same time.

We are all of the habit of brewing and pitching most of the wort into the fermenter, discarding the trub that remains. This trub however, still has useable wort in it.



Settled "throw-out" wort ready for canning (from 2 separate brew sessions)

Instead of just throwing it out, pour into one or more tall jars (1 quart mason jars work well). Place the jars with lids on into the fridge for up to a week (any longer isn't recommended). The cool temp will generally keep any ferment from occurring.

After a few hours to a day or so, the trub will settle to the bottom and the wort will rise to the top. Gently pour off all of the wort into a new container, measuring the volume as you go. Ideal gravity for starter wort is somewhere between 1.028 – 1.035. Depending on what you brewed then, you will dilute this leftover wort from 0 to 150%. In other words, if you brewed a mild or a 60 Schilling at say 1.036, no dilution will be needed. If you brewed a typical "50" gravity beer, you would approximately double the volume (e.g., one cup of 50 beer is 2 cups of 25 beer). A cup of big beer at 75 would go to three cups. You get the idea, and refractometers are great for this.

This trub however, still has useable wort in it.

Next, (Pati Kenney is gonna love this part!) Pour the wort into the pint canning jars and see how many jars you can fill. Then pour all of the wort into a pot large enough to hold the liquid and to allow for some foaming at hot break. You should add one to two additional pints of water to allow for boil off. Bring the mixture to a boil and then lower heat to allow for a low boil (remember, it's already been boiled once) for fifteen minutes.

Spoon/ladle the wort into your pint canning jars, place the lid and screw the tops on loosely. Place the jars into a larger pot and add enough hot water to bring the water to 1/2 inch below the tops of the jars. Bring to a boil,

then low boil for thirty minutes. Remove from heat, and if you like, you can remove the jars from the pot; they will cool

faster this way. You can also check the lids by pressing down with your finger. They should all already be sealed, but you may find one or two which haven't. As long as they stay down and are down when the jars are fully cooled, you should be ok. These jars of starter wort can now be stored for months in the fridge, awaiting your next brew session.

This method has several advantages. First, you can use wort you would otherwise throw out (seems like cheating!). Second, you will almost always have starter wort on hand when you need it. Third, it doesn't cost anything aside from a little time, water and heat. Recently I've adjusted my brewing so that I leave about 1/2 gallon in the boil kettle and 1/2 gallon in the fermenter. This way in each case I minimize how much trub or sediment gets carried over into the finished beer. This lends itself very nicely to having plenty of liquid available for starter.

As a final note, I generally don't try this with stouts, but you can. I like a paler, clearer wort so that if anything is amiss, I'd be able to see it. I also don't use a higher IBU IPA as I prefer a kinder, gentler wort. Never use a starter with a lid that hasn't sealed or which is cloudy. Putting the born-on date on the lid is also probably a good idea.



Finished starter wort in 1 pint jars

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HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.

Brew Noose Editor: Michael Frenn



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HAZE Happenin's – Upcoming Events

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Holy Hops, Batman! In case you if you haven't looked at the calendar recently, it's filling up fast with plenty of things to do and brew!!

NCHF is coming!

The Eleventh Annual pilgrimage of homebrewers and homebrew clubs returns to beautiful Lake Francis several weeks earlier than years past, September 19 – 20, 2008. The Friday night dinner is sold out and there should be more people than ever at the fest this year. Go to www.nchfinfo.org for more information and to register. This year's theme is British Isles.

Oktoberfest is coming!

Ach du lieber Gott im Himmel! Oktoberfest ist fast hier!! That's right, Adolf, the Annual Barlow Oktoberfest comes right on the heels of NCHF this year. Mitt trinken und tanzen und um paw paw! A fantastic evening of beer, food and friends! Last chance for lagers! October 4, 2008.

QOB is Coming!

Ladies, Start your kettles! Queen of Beers competition is right around the corner. There's still plenty of time to brew something yummy with entries due between Sept. 26th and Oct. 11th, 2008.

AHA is coming!!!!

Mark your calendars and mark them now! The American Homebrewers Association Annual Conference is at the Oakland Convention Center this next year! Mid June '09. HAZE will try to get a room block at the Sheraton on the same floor and in the same area. This is a MUST DO event! More details to follow!

AWARD OF BREWING (AOB)

The HAZE AoB program is alive and well and below are the current standings.

Michael Frenn: Accomplished

Jeff Bunch: Recognized

Bill Kenney: Recognized

Dave Pratt: Recognized

Steve Seeley: Recognized

Andrew VanZant: Recognized

Stan Backlund: In the hunt

Mike Boyd: In the hunt

John Pyle: In the hunt

But don't let these guys get off easy! Get your kettle fired up and put some heat in the competition! Contact AoB Coordinator Dave Pratt to get your beer judged at a regular meeting or a Steering Committee meeting. It will help your brewing and keep your kegerator full!

*Bud Light Lime is
NOT a fruit beer!*

(Anonymous)

H.A.Z.E.

Club Officers for 2008

President:	Dave Pratt
Vice President:	Maddy Franke
Secretary:	Bill Kenney
Treasurer:	Tina Weinrich
Activities Uber-Herr:	Jeff Bunch



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NATIONAL MEAD DAY

A number of us got together on National Mead Day to brew up some yummy Nectar of the gods! Thanks to Morning Glory Fermentation for hosting, and especially Activities Uber-Herr Jeff Bunch who brewed, cooked up dogs, and gave us all a hand, even while pulling a shift at the shop! A nice little pot luck kept us in balance, sort of! All told, some 30 gallons of mead were made. The best part of course is drinking the efforts of past years and Steve and Nora Seeley had some very delicious samples for us to try.

A Honey of a Good Time!



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NCHF IS COMING!

CAN YOU SAY STOUT?!

Like the sands in the hourglass, the days between us and NCHF are rapidly falling away. But fear not, there is still time to brew for our beloved beer Camp! This time we'll take a look at Stout, Dry Stout in particular.

Stouts are one of my favorite styles and are interesting from the point of view that they are fairly versatile. There's, dry, sweet, oatmeal and imperial. But there are also flavored stouts such as vanilla, raspberry, or coffee. It can go well with oysters, or with chocolate cake! I remember having my first Sweet Stout, a Mackeson's XXX, while studying for the BJCP exam. It was like a liquid Oreo cookie!

Dry Stout is an excellent, fairly bitter beer and there are several excellent traditional versions available in Guinness, Murphy's and Beamish. I like Guinness and Murphy's equally well, but Murphy's is slightly easier to brew as it doesn't require the use of a soured beer as does Guinness (see the March Noose and the interview with Furgel Murray, Brewmaster at Guinness, St. James gate, Dublin. Guinness does use a soured beer for that twang!). There are also some excellent American versions which of course are a little hoppier; Sierra Nevada Stout is good example. I like Dry Stout for its quenchability and forgiveness – you can drink pints and still feel good in the morning!

Ingredients and process are both critical to making a good dry stout, and serving parameters can also play an important role. Quality English Pale malt (Maris Otter, Hugh Baird, etc.) for the base of the grist, and highly kilned unmalted barley provides the typical stout

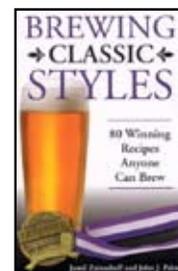
roastiness. The use of Caramel malts is a bad idea as these contribute unfermentable sugars which would detract from the beer's dryness, an essential aspect of the style. That dryness can be largely attributed to flaked unmalted barley. A key process aspect, whether extract with grains (and this is a style that lends itself well to extract brewing), or all grain, is to grind the roast grains separately and very fine; I usually crank the mill down about two turns to achieve the desired result. Hops are traditional English varieties such as Goldings or Fuggles, and you can use a fair amount, with IBUs in the upper 30's or low 40's. Yeast selection would focus on English varieties. The variety you choose will determine the fruity ester profile you achieve. Wyeast 1084 (Irish Ale) is my First Choice. You could also use neutral California Ale yeast (Wyeast 1056).

Finally, this beer, like many British Isle beers, is low on the carbonation scale at 1 to 1.5 volumes. Personally however, this is the style that nitrogen was made for and that's how I like to drink it!

While I personally like the Murphy's Stout Clone from *Clone Brews* by Tess and Mark Szamatulski, the following recipe from *Brewing Classic Styles* by Jamil Zainasheff and John Palmer is also quite good.

For 6 gallons:

- 5.0 lbs English Pale LME
or 7.0 lbs British 2-Row pale
- 2.0 lbs Flaked Barley
- 1.0 lb Black Roasted Barley
- 2.0 oz East Kent Goldings, 5% AAU



Steep the grains in 1 gal of water at 150 F for 30 minutes, except for all grain, perform a step mash at 120 F for 15 minutes, then ramp to 150 F for 60 minutes. Add hops for a one hour boil.

Add yeast (WLP 004 Irish Ale, Wy1084 Irish Ale, Wyeast 1056 or Fermintis US 05 dry). Ferment at 65 degrees, but perform a diacetyl rest by raising the temp slowly over 3 days by 6 degrees during the final third of fermentation. Carbonate to 1 to 1.5 volumes and serve in a pint glass at 52 -55 F.