



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

AUGUST 2009

Volume 42



PRESIDENTS MESSAGE



August. The dog days of summer. Perfect for hefeweissen, kolsch and witbier. Time for National Mead Day and the annual HAZE campout. Time to reflect on brews had and brews to be had as one contemplates the beers of fall and winter. We didn't have an organized Mead Day event this year, but we owed ourselves a break. And what we didn't do with honey we certainly made up with our campout. Without a doubt, this was the most excellent campout ever, which is even more significant when you consider we've never had a bad one!

In this issue we learn about the Cicerone program, the newest approach to beer appreciation. Also a discussion of Altbier, one of the two styles for the club competition at NCHF, and meads in honor of National Mead Day. And a Brewnoose first, a crossword puzzle! Let's see who knows what! Looking forward to September now with NCHF and GABF – go HAZE!

Prost!

Michael Frenn

HAZE Happenin's – Upcoming Events

Sept 5 Birthday Party

Bill Kenny's 70th birthday!

Sept 10 September Meeting

All about Hops

Sept 18,19 NCHF

Northern California Homebrew Festival

Sept 24,25,26 GABF

Great American Beer Festival

Sept 27 Toast to Michael Jackson

Jack Russel Brewery, 2 PM (Toast at 3 PM)

Upcoming October Events

Oct 3

Brew at Linden Street Brewery

Oct 14

October Meeting - All about Hops

Oct 17

Deadline for State Comp Entries

Oct 22

Steering Committee Meeting

Oct 24

QOB Competition



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The Cicerone Program

(Special to the Noose by Kevin Pratt)

Last November, an ambitious new program debuted that had the idea that craft beer can be better represented to the consumer. This is the Cicerone™ program (cicerone.org) and its aim is to place good beer selection right up there with wine lists.

I watched the development of this idea with some skepticism. After all, I'm already a Grand Master beer judge, brew professionally and have taught dozens of classes on beer styles and brewing. What else was there to know? Turns out, lots.

For one thing, a beer judge is focused squarely on the brewer. A beer sample is submitted for review by the brewer and the judge's remarks are supposed to help the brewer refine and ultimately improve that beer.



The Cicerone™ program is squarely focused on the consumer. The Cicerone's job is about taking a broad concept of "style" and focusing it into specific product choices for the consumer to make.

To say it another way, each beer has unique flavor and balance making each a "style of their own." The best wineries take similar grapes and yet, "the hand of the vintner" is evident in each; so the "hand of the brewer" is evident in the best beers, too.

Taken to the next level, beer pairs very nicely with as many foods as wine (perhaps even more). So, the Cicerone's concern is to carefully match the beer with both food and the consumer's preferences, too. There are three levels of Cicerone. Certified Beer Server, Certified Cicerone and Master Cicerone. To date, there are no Master Cicerones, and the first exam isn't scheduled until this November.

At the first level, Certified Beer Server, there is a pretty comprehensive test about... (wait for it...) serving beer. The exam is online and takes about 30 minutes to complete. For anyone with a year or two of beer brewing, plus kegging experience, the exam is pretty much baby-food. About 75% of this exam is about proper serving conditions, pouring methods and beer clean glasses. Style questions are pretty easy (A pale golden lager from the Czech region with a bitter finish is a....) but only about 5% of the exam. There are some technical questions about beer brewing, sales and draft systems, but nothing too challenging. Once you pass, you can print out your certificate, and you have your program number.

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The next level is Certified Cicerone. This is a 3 hour exam and is much more challenging with only a 40% pass rate. This exam is scheduled in different cities, so you may have to travel, if you don't want to wait. The first section is about 200 T/F and multiple choice questions on draft issues, off flavors, ingredients, styles and glassware. There are four essay questions about beer styles and food pairing.

Then there are 12 beers to taste and evaluate. In groups of four, you have to identify off flavors, appropriate style and troubleshoot how you might fix the issue (assuming one even exists as not every sample is flawed). Finally, there is a "practical" element involving a demonstration scenario. As of this writing, there are only 40 or so Certified Cicerones.

The Master Cicerone exam is a two day affair of more exams and interviews about beer technical issues, styles and food pairing. So far, only one in Chicago has been scheduled.

I'm still skeptical about the whole thing. When I mention being a Cicerone, brewers and distributors have heard of it, but not many restaurant owners and managers. I think it'll be some time before the concept catches on. There are a few really cool gastro pubs, like Monk's Kettle in San Francisco who have one, but these are still fueled by the raw exploration and attention that foodies are giving them. Breweries will have to keep putting out interesting, high quality products and more of them before the need for Cicerones is obvious enough to be accompanied by a paycheck. When the BJCP was first created, there weren't many judges and even less demand, so I hope that growth is something this program mimics.

RECIPE - MILWAUKEE BAR-B-Q SAUCE

From: [Drink Your Beer and Eat It, Too! Joanie Steckhart](http://www.wisconsinmade.com/gift-ideas/Drink-Your-Beer-Eat-It-Too-Book-680.aspx)
<http://www.wisconsinmade.com/gift-ideas/Drink-Your-Beer-Eat-It-Too-Book-680.aspx>

(Note: This recipe has not been reviewed by the BBQ Master, Pat Kennealy - Ed.)

1 14 oz bottle ketchup
8 oz beer (American Amber would be a good choice)
2 tbsp brown sugar
2 tbsp sugar
2 tbsp Worcestershire
1 cup chopped onion
1 tsp chili powder
Cayenne pepper to taste

Blend all ingredients together in small saucepan and bring to a boiling point. Makes 1 ½ pints of BBQ sauce for grilling.



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NATIONAL MEAD DAY



What do you do when you've only got about 90 minutes to brew? Make mead, of course! And conveniently, this Saturday, August 1st, is National Mead Day. In fact, the first Saturday in August has been permanently reserved by the [National Homebrewers Association \(AHA\)](#) as the day to make mead.

One of the quickest ways to start an argument at a party of wine and beer drinkers (presuming such an event exists!) would be to posit which was fermented first, barley or grapes. Indeed, there is much archeological evidence to support arguments on both sides, but honey would appear to have the longer lineage, with rock paintings in Valencia, Spain, which date back some 15000 years BC seeming to depict humans raiding beehives for honey. Add to that our habit of fermenting darn near anything organic we can get our hands on, and you have a pretty compelling argument for mead, the fermentation of honey, as the first routinely fermented beverage. But really, none of this is all that important. What is important is how to make mead.

From the perspective of time and skill, mead is quite attractive; it's just about the easiest "brew day" there is, and my ten year old could probably do it. There's also an excellent reference on the subject, *The Complete Meadmaker* by Ken Schramm, which covers the topic at a depth appropriate for both the beginner and the advanced meadmaker, alike. Locally, Mik, the owner of [Sierra Moonshine](#) fermentation in Grass Valley, Ca., makes excellent meads and will provide you with terrific information to help you make a successful mead. He also offers the equipment and most ingredients you will need. Another advantage to meadmaking, is that this time of year temperature control can be a real challenge. Mead yeast is much more forgiving at warmer temperatures than is brewing yeast. My personal preference is [White Labs WLP720, Sweet Mead/Wine Yeast](#). As in brewing, making a starter is good idea (See the August and September 2008 Brewnoose on how to make starters).

From Ken Schramm's book, [The Complete Meadmaker](#), a basic recipe for five (5) gallons of a Medium Sweet Orange Blossom mead:

- 15 lbs orange blossom honey
- 1 gallon water for heating
- 3 gallons water chilled in the refrigerator
- 2 tsp yeast nutrient
- 1 tsp yeast energizer
- 2 packets Lalvin 71b-1122 dry yeast,
or 1 vial White labs 720 Sweet Mead/Wine Yeast



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A couple of notes: Either filter your water, or use bottled water to avoid any off flavors. Do not use champagne yeast, it dries the mead out too much. Do not use store-bought honey; its too processed; try to find a local provider. In Sacramento, you can try [Sacramento Beekeeping Supplies](#), 2110 X St., (916) 451-2337. In Placerville, you might try North Machine Shop (530.622.4589). There is also a national search engine, www.honeylocator.com where you can find suppliers as well as additional information on types of honey.



Starter Honey

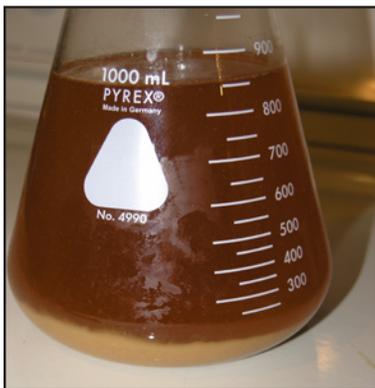
The first thing you need to decide is how you will chill your must (honey water mix). If you already brew, you likely have a copper chiller (if you don't, get one!). In that case, go to Method 2, below.

METHOD 1:

The night before brew day, boil 3.1 gallons of water for ten minutes and then cover it (leave it uncovered while boiling). When cooled, put in the refrigerator and let sit over night.

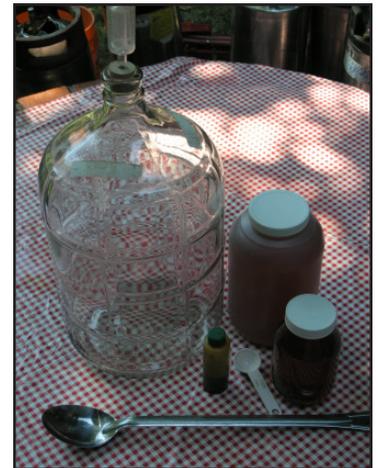
On brew day, assemble everything you will need: honey, fermenter, stirring spoon, sanitizer, brew pot, yeast energizer, yeast nutrient. Mix up some sanitizing solution with either iodophor or Star-San in your fermentation pail and put your large stirring spoon in it.

Bring 1.1 gallons of water to a vigorous boil for 15 minutes with your floating thermometer suspended in the water. Turn the flame off and add the honey, stirring with your spoon to dissolve completely. Also add the yeast energizer and yeast nutrient. Your temperature should be around 160°F. As long as you're over 150°F you're okay. If you're below this, add a little heat, gently, to bring the temp up. Cover the pot and let the must rest for about 15 minutes. While the must is resting, sanitize your fermenter.



Mead yeast kicked up in starter

After the rest, pour the must into the fermenter, allowing it to splash. Next, pour the three gallons of cold water into your must, also allowing it to splash vigorously to oxygenate. This should give you a volume of about 5 gallons and the temperature should have dropped to around 80°F. Flame the mouth of the Erlenmeyer flask and pitch the yeast, or rehydrate dry yeast per the package instructions. Affix an airlock and let the yeasties go to work!



Assemble what you need



White Labs
Sweet Mead
Yeast

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Add the Honey

METHOD 2:

The principle difference between method one and method two is in the cooling. Method II assumes you have a chiller (an immersion chiller works really well here). Bring 4.25 gallons of water to a vigorous rolling boil for 15 minutes. Insert your chiller and cool to 180°F; leave the chiller in the pot. Add the honey and the yeast nutrient and energizer. Stir with a sanitized spoon to completely dissolve the honey. Let the must rest 15 minutes, then chill rapidly to about 70-80°F; transfer the chilled must to your sanitized

fermenter (don't forget to splash!). Flame the mouth of the Erlenmeyer flask and pitch the yeast, or rehydrate the yeast according to the package instructions. Affix the airlock and have a beer!

Depending on temperature and size of your yeast colony, fermentation will take a couple of weeks. This is a good time to contemplate whether you will want to make a fruit mead (blueberry, blackberry, peach, etc.). Hint: If there are wild blackberries growing near you, start picking ripe ones and putting them in the freezer. We'll discuss fruit meads in a later issue.



Happy Ending!

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

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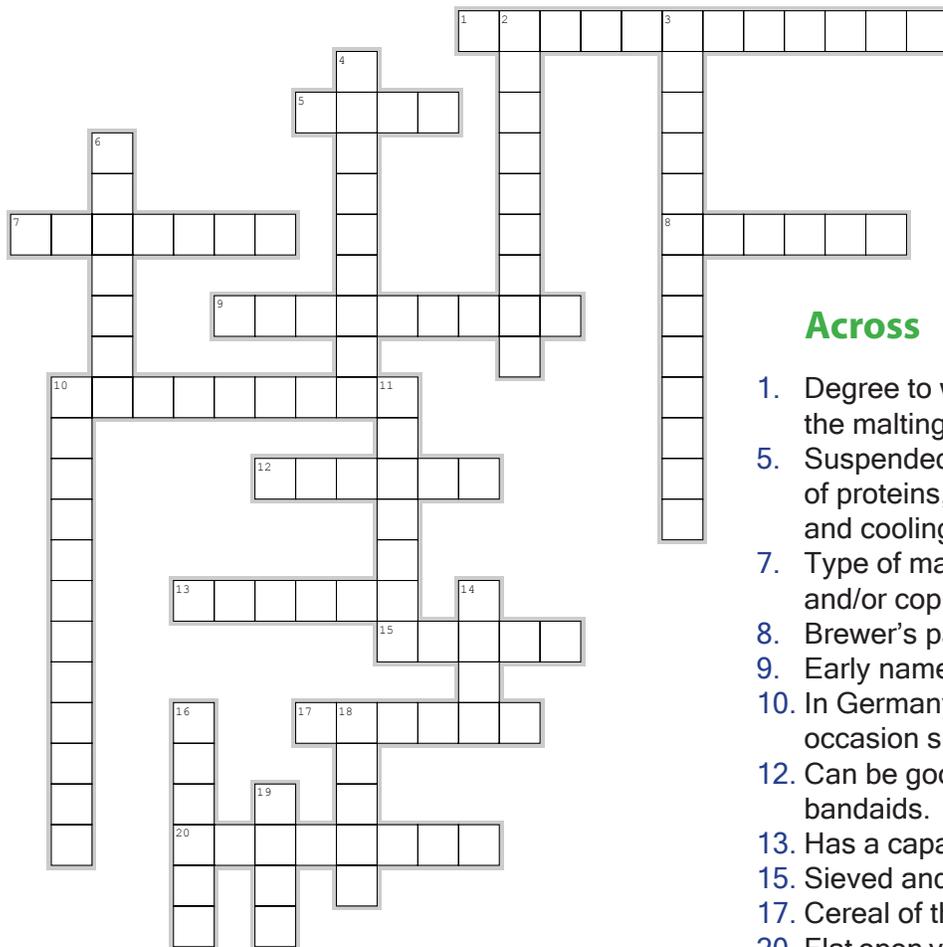
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Brew Noose First!
Crossword Puzzle - test your beer knowledge! Answers will be in the October Noose. Let's see if you'll have it done by then.

Across

1. Degree to which malt has been converted during the malting process.
5. Suspended particles caused by the precipitation of proteins, tannins and hop oils during boiling and cooling.
7. Type of malt used to impart sweetness, aroma and/or coppery color to beer.
8. Brewer's paddle.
9. Early name given to yeast.
10. In Germany, a beer brewed for a special occasion such as Christmas or Easter.
12. Can be good or bad in beer; cloves and bandaids.
13. Has a capacity of 9 imperial gallons.
15. Sieved and ground malt ready for mashing.
17. Cereal of the genus *Hordeum*.
20. Flat open vessel in which hot wort cools naturally and can be fermented.

Down

2. Characterized by papery, cardboard or sherry notes in a beer.
3. Rearrangement of hop alpha acids in the boil.
4. A type of kriel in which the cherries have been replaced by raspberries.
6. Generic name for enzymes that hydrolyze starch into maltose.
10. Aggregation of yeast cells into masses toward the end of fermentation.
11. Term used for beer served fresh from the cellar.
14. Number (millions) of six packs brewed at home.
16. Another name for tap, spigot or stopcock.
18. A variety of hops grown in Flanders, Belgium.
19. The spice of beer.

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Annual HAZE Campout

HAZE has several long standing events, including the Barleywine Brew at the Seeley's, working the Placerville Brewfest, and the Annual August Campout. (We also have some emerging events: Christmas Party at the Barlow's, Steinbrew at the Frenn's and Snow Brew at the Bunch's - Ed.) It's safe to say, that HAZE has never had a bad campout. It's probably safer to say, this year was one of the best ever!

Abandoning one of our favorite sites, Sly Park Lake, in favor of higher elevation, we drove out to Little Silver Campground at Union Valley Reservoir. The site was perfect for us: private, clean, hiking/biking trails, bears, and squirrels raining spiny, torpedo shaped pine cones on our heads! The weather was terrific and the Sunday breakfast, led by Food Nazi Craig Zanagari, was one of the best ever! Oh, and there is a new addiction: Corn Hole!



Hiking, biking, bears - Oh my!



Our first time at this site.



HAZE marks the spot

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Trails for everyone!



Saturday night dinner of peanuts appropriately paired with Lagunitas beer



The camping Queen!



Steaks and cheese, or cheese steak maybe.

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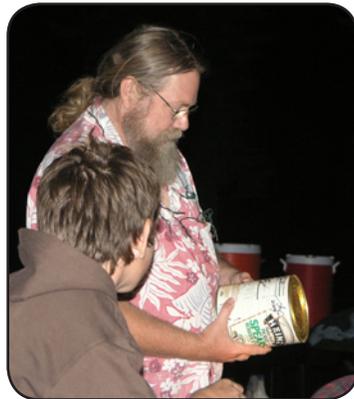
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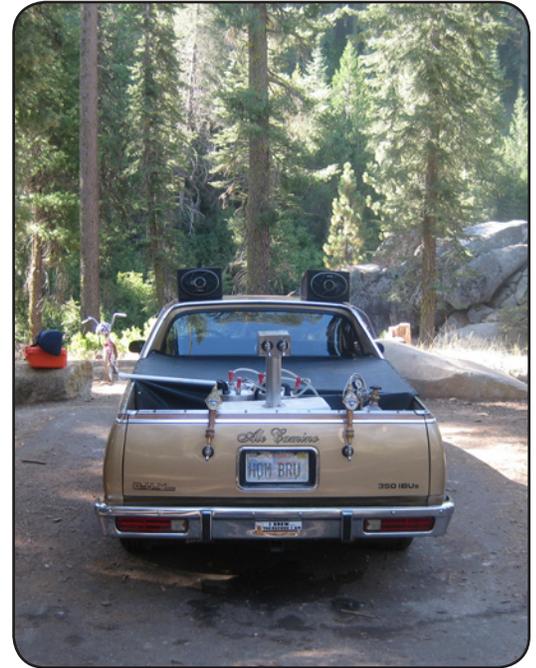
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The famous auction raised over \$700 this year!



What to do with the damn pickles!



The Beer Utility Vehicle



Corn hole - the new addiction!



Just a beautiful place to be!

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