



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

AUGUST 2010

Volume 50



PRESIDENTS MESSAGE



Has everyone been wondering what Eastern European beers might be. Simplistically they are Pilsners, Baltic Porter, Porter, light and dark lagers similar to German lagers, wheat beers and super strong concoctions up to 10% abv. They classify their beers by degrees balling or plato. This represents the sugar content of the wort in percentage. It is equivalent to the gravity divided by 4, like a refractometer reading. So who has any of these styles in the lager, fermentor

or recipe book. There is a month and a half to prepare for NCHF. My porter is in the fermentor. Aren't you going?

The Campout is coming! Attendees seem to have a good time. The site is loved by attendees and it is close to home. Bring your family and enjoy the weekend in the out-of-doors. Everyone can help the club by contributing to the Saturday night auction. Check your brewing equipment, supplies and decorative items to see what you can give. Consider purchasing and contributing a special item. Help a major fund raiser for the club. Of course you can help further by bidding at the auction.

Stan Backlund

UPCOMING EVENTS

(Check the calendar for all specifics www.hazeclub.org)

August 20: [Annual HAZE Campout](#)

Sept 18-19: [Northern Calif Homebrewers Festival](#)

October 23: [Queen of Beer](#)

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Keg 'er Up!**

**Seasonal Brewing:
Merry Merry Month
of Mead**

Competition Corner

**Campout Food and
Beer Pairing**

H.A.Z.E. Club Officers for 2010

President:	Stan Backlund
Vice President:	Mike Boyd
Secretary:	Bill Kenney
Treasurer:	Beth Zangari
Activities Directors:	Alan Vosper and Melissa

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

Brew Noose Editor: Michael Frenn

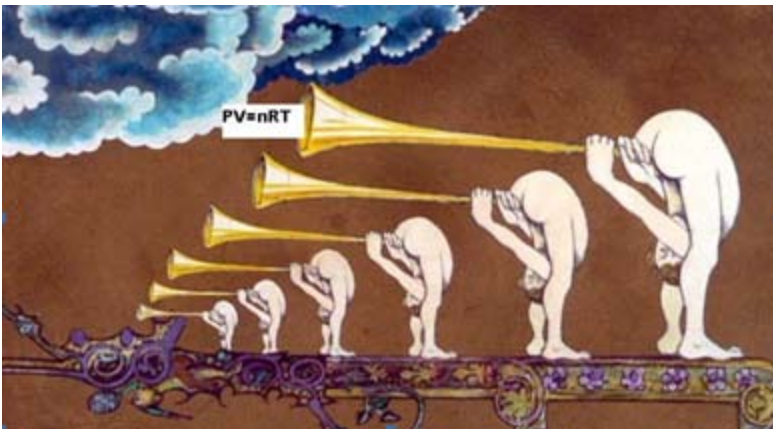


Technical Corner : Keg ' er Up!

Last month we talked about cleaning the gas and liquid connectors for your kegs. This month we talk about carbonation. Not because it is the next logical discussion point, in fact for no reason at all. It is a fairly straightforward affair to carbonate your homebrew as long as you pay attention to a few little “rules” along the way.

Carbonation is subject to the Universal Gas Law, $PV=nRT$, as famously depicted in Monty Python’s the Holy Grail (Fig 1), and is a relationship between Pressure, Volume and Temperature:

Fig 1



What the equation does not describe is Time. More on that later. The first thing the homebrewer needs to know is the correct “pressure” for their particular beer style. For example, a hefeweissbier will typically have a higher density of carbonation than say, an ordinary bitter. Serve a hefe at bitter carbonation levels and you would wind up with a nearly flat and unrefreshing wheat beer. Carbonation levels of beers are described as Volumes of CO₂, which refers to how much CO₂ is dissolved in solution. So, for example, the hefe might be just right at 3.5 – 4 volumes of CO₂ while the bitter is most enjoyable at a minimal 2.0 to 2.2 volumes.

Once you know your target volume of CO₂, your next step is to consult the Book of Armaments. Armaments Chapter 1, versus 9 through 22....oh, sorry wrong production. What you consult is a [Carbonation chart](#). This chart will show you how many volumes of CO₂ will dissolve into your beer at equilibrium driven by two principal factors, Pressure and Temperature. A couple of things to note here. Temperature is very important to the efficiency of this operation, with colder being better. True, you could achieve a typical 2.5 volumes at a temperature of 65 F, but it would require nearly 30 PSI pressure and take weeks. So, you really want your beer as cold as you can get it, 40F is good, 32 is better. Below that, your beer will start to freeze and unless you’re making eisbock or a [Tactical Nuclear Penguin Clone](#), you don’t want it that cold.



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The other factor is time. Having done some research on this, it appears that there are too many variables to reliably predict time needed to carbonate beyond the following: at 32F and 10 PSI, it will theoretically take your beer about 5 days to carbonate. This is impacted by the volume of beer and the surface area that is exposed. In personal experience I have found that 20 PSI at 32F will usually get yield 2.5 volumes on a full keg after about 4 days. You will have to experiment with your refrigeration and kegging equipment. The good news is that if you over carbonate, simply turn down the gas and vent the keg. The CO2 level will equilibrate at a lower volume. Undercarbonated? Give it more time, more gas or colder temp.

There will be times when you are faced with an emergency carbonation need and it is possible, though not necessarily desirable, to force carbonate a completely flat keg of beer to a level suitable for serving. The basic procedure is to 1). Chill the keg to 32-34F; 2) Attach a CO2 bottle with regulator set at 30PSI; 3). Shake the bejezzas out of the keg (rocking it to and fro (but not three and fro) over your knee is probably sufficient). In this process you are agitating the liquid so as to physically force the CO2 gas into it. You can enhance this process by either A). Keeping the gas-in tube submersed in liquid; or better yet B). Forcing the gas in through the liquid out port. In either case, keep the CO2 regulator above the kegs at all times or the beer may back up into your lines. If at all possible, let the beer sit overnight. In any event, keep a pitcher handy – the beer will very likely be foamy with much larger bubbles than the “Go slow” method described above.





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AUGUST IS THE
MONTH OF MEAD!

SEASONAL BREWING: Mead

For some years now the first Saturday in August has been designated as National Mead Day, similar to National Homebrew Day on the first day of May. Check the [August 2009 edition of the Noose](#) for a mead recipe and some basics on mead making. This year, we thought it a good idea to bring to your attention a brand new certification program offered by the [BJCP](#) for evaluating meads. And before we do that, it is only fitting that we acknowledge 4 HAZERs who were the first in the country to take AND PASS the new mead exam! President Stan Backlund, Treasurer Beth Zangari, and members Michael Frenn and Jeff Bunch took the prep course from Kevin Pratt earlier this year and then took the exam in late February. They received their results last May. Congratulations!

In March 2006 the BJCP Board approved to fully incorporate Mead and Cider into the current BJCP program for evaluating beer. This resulted in the creation of a Mead Judge Exam and all related materials. This effort did not affect the existing [BJCP beer exam](#) nor did it affect the existing [BJCP style guidelines](#). In addition, mead and Cider are treated as separate entities.

There is no pre-requisite for taking the Mead Exam; it is open to BJCP judges and those not in the BJCP. Mead Exams will be graded and scored with separate written and tasting sections (as is the BJCP Beer Exam) and the passing grade for the Mead Exam is 60. This is a *Pass/Fail* exam with anyone who passes the Mead Exam receiving a pin and certificate. The exam does not count towards program rank (Recognized, Certified, National, Puba, Grand Puba and Grand Kleagle). An existing BJCP judge may not advance in rank (or pass Go or collect \$200) based on the score received on the Mead Exam. Non-BJCP members passing the Mead Exam may not advance in rank without taking the BJCP Beer Exam.

The Mead Judge designation is treated differently depending on whether or not the person passing the Mead Exam was already a member of the BJCP. For existing BJCP judges, the designation is called an *endorsement*. For those who have not taken the BJCP beer exam, the designation will be the judge's *rank*. The Mead Judge rank differs from the Beer Judge ranks (Recognized through Grand Kleagle) in that there is only one level of Mead Judge rank. The criteria for the Mead Judge designation is simply to pass the Mead Exam. No experience points are required.

In addition to the pins, ribbons and parades down Main Street, the real value in the Mead course lies in the exam preparation. The study materials are excellent and will enhance your mead making, even if you decide not to take the exam. They are thorough, well written, organized and relate well to the exam itself. Second, the opportunity to discuss and taste meads with an emphasis on evaluation is an unfortunate rarity for many homebrewers. The prep class itself is an excellent opportunity to develop good evaluation skills. It is highly recommended by the *Noose!*

PS Blackberries are starting to ripen around the county. Good time to think about a blackberry mead!



4 HAZERs are first in the country to take AND PASS the new mead exam!
President Stan Backlund,
Treasurer Beth Zangari,
and members
Michael Frenn and Jeff Bunch!



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Competition Corner HAZE DOES IT AGAIN!!

The Amador County Fair can be said to have a lot going for it. They still showcase local wineries with a great wine tasting event on Friday night of the Fair (El Dorado used to this and is lame in not doing it), they have a well run homebrew competition and they do one of the few available commercial competitions, also very well run. And for the last several years, power house brewers from HAZE have made their mark with commendable placement. This year was no exception. In fact, every single HAZE member who entered this year had at least one beer place!

Bill Kenney, Best of Show winner from 2009 with his cherry wit returned to take a 2nd for Vienna Lager, 2nd for a Dry Stout and 3rd for his Belgian Strong Ale. Michael Frenn nabbed a 3rd place for his Hefeweiss Bier (brewed at John Pyle's house with Chris White). Jeff Bunch, the venerable mead maker, scored a 1st place in Melomel with his blackberry mead. President Backlund took 1st with his Classic American Pilsner. And the esteemed David Barlow had a good showing with a 1st for his Smoked Imperial Porter (a fabulous beer!), a 2nd for his Smoked Weizenbock, and a 3rd for his Steinbier Stout (category 23).

And in a first for HAZE, the Amador Competition and the brewer himself, Michael Frenn also took medals in the Commercial Competition with a 3rd for his "Hangtown Helles" lager and a 1st for the Mineshaft Stout. The Mineshaft also went on to take Best of Show in the Commercial Division, putting Old Hangtown Beer Works squarely on the map!

Well done HAZERS!!

(PS How about brewing a barleywine and taking the crown from Rick Reineman next year?!)

Bill Kenny	2nd Place	Vienna Lager
	2nd Place	Dry Stout
	3rd Place	Belgian Strong Ale
Jeff Bunch	1st Place	Blackberry Melomel
Michael Frenn	3rd Place	Hefeweiss Bier
	3rd Place	Commercial Competition, "Hangtown Helles" lager
	1st Place	Commercial Competition, Mineshaft Stout (Best of Show)
Stan Backlund	1st Place	Classic American Pilsner
Dave Barlow	1st Place	Smoked Imperial Porter
	2nd Place	Smoked Weizenbock
	3rd Place	Steinbier Stout (cat 23)



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Haze Campout is This Month



August 20-22 is the Annual HAZE Campout and we return to the scenic Big Silver Group Camp in the El Dorado National Forest. This is a great time for everyone. \$20 per family for the weekend, \$10- for day-trippers. Saturday night often has a pot luck, appetizer gathering. Here is a possible beer and food pairing (from the August 2007 Noose)

Sample Food and Beer Pairings:

FOOD

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

Chips, Salsa, nachos, Guacamole

Salads:

Potato:
Green (especially Ceasar)

Entrée:

Burgers, Hot Dogs

Steak

BBQ Chicken

Sides:

Beans

Corn on the Cob

Fruit (melon)

Dessert:

Apple Pie, Smores, Brownies

BEER

Hefe-Weizen, Weissbier
SAKE

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

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

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

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

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

Dopplebock; Biere de Garde;
British/Am. Brown

Helles; Kolsch; Dortmunder; Weissbier

Weissbier, Framboise

Bock; Strong Baltic Porter; Imp. Stout



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