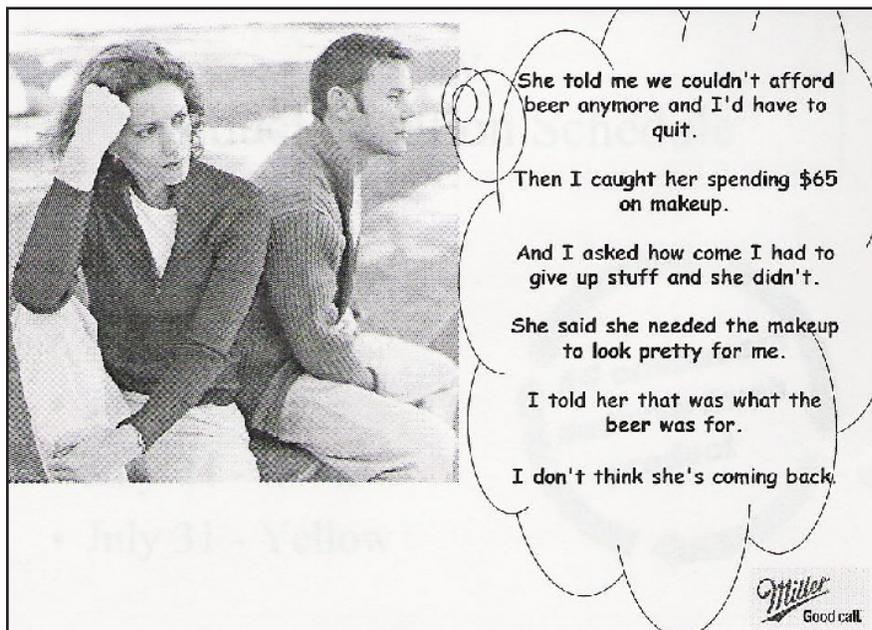




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President's Message



Hey, it's what he sent me!!

Beer-A-Palooza is Coming!

Bar the door and hide the women 'cause Beerapalooza's comin' to town! Kicked off with the Double IPA Fest at the Hayward Bistro (which if you didn't go you missed it 'cause it's over and I'm still typing!), BPZ (as I have just now decided to call, well, you know, BPZ!) is a week of incredible craftbrew opportunities of the highest order in the bay area. Here are a few listings (some are only know to the chosen few, like the readers of the "Noose"!):

- Feb 14 - Beer and Cheese Tasting at Rogue
- February 16 - Beer and Chocolate Dinner at Cathedral Hill Hotel
- February 17-24 - Barleywine Festival at the Toronado
- February 18-19th - Annual Celebrator Party Trumer Braurei, Berkley

In addition, there is the commercial barleywine judging across the street from the Toronado on the morning of February 17. Toronado will be serving all of the entries on draft (ooohhh baby!).

Later on that day Anchor Brewing hosts the Homebrew Club of the Year Award Dinner, complete with UNLIMITED access to their taps (all you have to do is say "Please sir, may I have another!!").

Continued on Page 2



Hangtown Brew Noose

Beer-A-Palooza is Coming! . . . continued

Later on that night, expect to hit the Toronado, the Noc Noc den, Magnolia, perhaps Rogue, Kennedy's, and of course Pomme Fritz for authentic Belgian Fries and Leffe on draft!

Breakfast Sunday morning might find you at the Squat and Gobble, or Flippers. If you didn't already make it to Supekuchen (for excellent German food and beer), late morning might be the right time to go. Then perhaps off to Triple Rock in Berkley before finally heading off to the Celebrator Party. Are you getting the idea here? This is a mega liver marathon.

A couple of pics from last year's party...

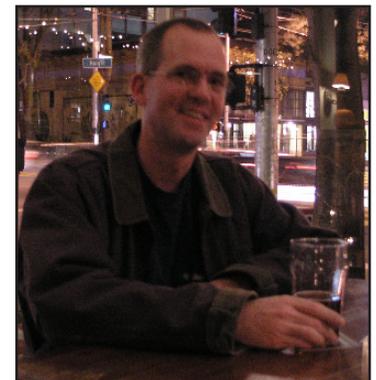


One of "must do" pubs is the Magnolia, the only brewery in the Haight District. They have exceptional cask conditioned ales. Try the #9 English Bitter and the Spudboy IPA. The food is good and the people are very cool. Last time I was there I happened to sit next to a guy who turned out to be a member of the Maltose Falcons. It's nice to drink good beer. It's great to drink good beer served by cool people. It's a Trifecta to also get to enjoy the evening with other homebrewers!!

Kelly, one of Magnolia's finest!



Craig of the Maltose Falcons on a road trip



Hangtown Brew Noose



Gizmos and Gadgets!

This month's meeting featured gizmos and gadgets, some familiar, some not. As I missed the meeting, I can't report on everything that showed up, but I do have a few pics of some items presented.

Carboy Cleaner

This gadget is inexpensive and easy to make. For me it has taken 99% of the effort out of cleaning carboys. A steel rod (stainless is best, but my plate steel has gone three years without rusting), some green scrubby sheets cut into strips, and a glue gun are all that are required. Hint: For really nasty, crusty jobs, I soak my carboys in a water-bleach solution, generally 2 Tblsp. Bleach/gallon.



Carbonator

John Pyle turned me on to this a few months ago. You need a soda bottle with lid, a complete tire stem unit (please use a new one!), an air chuck (\$2.50 from Sears) and the appropriate adapter for your CO2 system. Drill a hole just large enough for the stem (starting a little undersize is good). Sanitize the bottle, purge the air with CO2, add the beer, chill, add CO2 (to get the extra air out, but that's probably not necessary as this is meant to be a temporary gig). Vioala!!



Wort Agitator

If you caught the article in the latest issue of Zymurgy, Jamil has a good article on the value of immersion chillers and the need to agitate the wort during chilling. Originally I was going to design an impeller to drive the stirrer that would run off the water coming out of the chiller (envison an automotive water pump), and I still might do that (I like the idea of using the water to drive the stirrer). In the meantime, I tripped over the can opener which has been in the backyard for about four years. After a few beers and little tinkering (in that order), I ended up with what you see here. A little pricey (\$20 for the stainless rod and the screen – mainly 'cause they had to cut the screen – ABC Supply in Sac, and \$15 for the welding). But does it work? Well, on it's first run it was about 10 minutes from flame off to yeast pitch!



Keg Scrubber

Sometimes it can be hard to reach to the bottom of the keg. Scrubby to the rescue again! Just remember to use pink (not green) for stainless steel.





Hangtown Brew Noose

Culinary Zymurgy

Valentines Day is just past, but it's still a perfect time to bring out your Beer Balls! These were served at QOB a few months ago and were well received.

- 1 cup semi-sweet chocolate chips
- 3 tablespoons dark corn syrup
- ½ cup beer (I strongly recommend barleywine)
- 1 cup crushed vanilla wafer cookies (about 22)
- ½ cup powdered sugar
- 1 cup chopped nuts
- Granulated sugar

In mixing bowl, melt chocolate chips in microwave; blend in syrup and beer (barleywine!!). Add cookies, powdered sugar, and nuts. Mix well let cool about 30 minutes (fridge is good) until cool enough to handle. Form into 1-inch balls (--- is about one inch) and roll in granulated sugar. Makes about 2 dozen.

Beer and breweries around the world have been named in the honor of King Gambrinus, often referred to as the patron saint of brewers. In fact, Gambrinus was neither king nor saint. The name is a corruption of Jan Primus, a medieval German duke who was made an honorary member of the Cologne brewer's guild in 1288*

* Beer Balls and history lesson courtesy of Drink Your Beer and Eat It Too! By Joanie Steckart

Fodder Failure

Well, it happens even to the best of us. In advance of a recent trip to Healdsburg, I contacted Bear Republic Brewing (home of Racer V) in search of fodder. I introduced myself over the phone to the merchandise coordinator and explained what I was looking for. They asked that I submit documentation to support my "claim", and our taxpayer ID number. I faxed our brochure and a nice letter. That night when I went to the brewery I was basically told that the owner had denied the request, for anything! Ok, I can understand a sweatshirt or even a cap, but a lousy pint glass? Gimme a break! Racer V is on my 2 month boycott list (fortunately that coincides with lent!).

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

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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



Steinbier Brewing Festival

The second annual Steinbier Brewing Festival was well attended and a great success. With daytime temps in the 30's it was perfect weather to hangout by a firepit. Many thanks to Jeff Bunch, not only for the scrap wood he brought, but also for all of the brewing help. Couldn't have managed with you, Jeff, thanks! He brought some mighty tasty beer and wine, too.

The steinbier (an Oktoberfest-Marzen recipe) has been racked off the primary into a corny keg. It will get racked one more time before beginning lagering. This year I conducted the primary fermentation with several of the stones sitting in the wort. The flavor at racking was mainly the Marzen, but with a very pleasant smokey, almost hammy, aspect in the mid palate. I think will be a great beer ready for the Maifest!



Stoking the fire and enjoying a few beers



Stones heating up



The survivors. Volcanic rocks seem to make for very good "steins"



Stones in the primary, giving the yeast a place to flocculate (all yeast depicted are at least 18 years of age!)



Hangtown Brew Noose

Thirsty Bear Brewing – A Christmas Miracle In The City (Part II)

One thing I've realized is that writing this rag makes me thirsty for beer. Unfortunately, I am not in a beer friendly location at the moment and thus I am want to suffer. Ah, if only I had even one of the offerings from Thirsty Bear! You may recall from last time that I found myself in the City on business in the early part of December, which is second only to Beerapalooza as to when I like to go to the City. While having a blast at the 21st Amendment, I met Brendan Dobel, the brewer of Thirsty Bear. I promised to get by the next day and since there was beer involved, it was an easy promise to keep!

The "Bear" is located at 661 Howard St, San Francisco, CA (www.thirstybear.com (415) 974-0905). Look around for parking which I think is better in back. I parked on the street where it's a gazillion quarters for 30 minutes! As the sign says, not only is this a microbrew pub, they specialize in Spanish food, which I think is a cool twist on the "usual" pub fare.

Brendan is easy going, if not overly talkative. He spent some time at the Broken Drum in San Rafael, and also traveled the "motherlode" of Bavaria exploring the Hefeweizen style. In fact, if he were stranded on a desert island Hefeweizen would be his beer of choice. He particularly likes the crispness of the pale malts. He likes to experiment, too. He was working on a bourbon barrel, brett-laced, whole raspberry porter that if memory serves correct, just might be available for Beerapalooza. He also crafted a 10th Anniversary Bourbon Barrel Brown/English Barleywine. For this he made a brown ale, aged about 5 months in a 12 year old bourbon barrel, and then mixed with an English Barleywine to get a gravity of around 8%. The brown ale character definitely came through, but so did the bourbon aspect. An excellent strong ale winter warmer!

I had the sampler (of course!) while I was there (which might account for any inaccuracies in my notes!). In general, I found all of Brendan's offering to be very good. The Polar Bear is clear pale yellow pilsner lager. It is refreshing with a nice hop bitterness similar to Pils Urquell. There was very little aroma. The Valencia Wheat was the only disappointment. A whit-style, supposedly with coriander and orange peel, I found it had a very subdued impression on the palate with very little aroma. It was clean, but mediocre.

The Brown Bear was an enjoyable British brown ale, very clean in the taste and amber in color. It offered a slight maltiness to the nose, but more to the palate. A very enjoyable brown.

The Organic Golden Vanilla presented with a deep golden color, with a rich vanilla aroma rising to the nose. Vanilla mingled with the malt to provide an interesting experience on the palate. A very different, but enjoyable, beer.

The Meyer ESB was definitely one of my favorites today. Copper red, very clean in both appearance and taste underneath a slightly creamy head. There was nice maltiness with a slight hop bitterness at the end of the palate. If I could have stayed for a pint, this might have been it.

Hangtown Brew Noose



A Christmas Miracle In The City (Part II) continued

The Howard Street IPA moved us into the realm of hops. But while there was a definite hop bitterness, it was not overly aggressive. More importantly, there was actually a hop aroma, which is so often missing from some craftbeers. There was nice hop to malt balance, but a slight increase in the flavor hop wouldn't hurt. A very pleasant IPA overall with a nice lingering hop bitterness.

There was a Kozlov Dry Irish Stout, but I can't recall my impression and I didn't take notes (must have been good, then!).

Finally, Brendan shared a little Barleywine with me (and let me keep the glass – compare with the Bear Republic!). This was a very nice English style barleywine using some biscuit malt and Willamette hops. The ABV was a respectable, but not noticeable, 10%.

I had a great time at the Bear and thank Brendan for his hospitality. I recommend a stop anytime, but especially during Beerapalooza! Also, the Thirsty Bear is member of the San Francisco Brewer's Guild (along with Magnolia's, Rogue, 21st Amendment, etc.). They have events each month. Check 'em out on the web at sfbrewersguild.org

Bredan Dobel, Brewer at the Thirsty Bear



Homework!



[sfbrewersguild](http://sfbrewersguild.org)

Bar at the Bear

