



# Hangtown Brew Noose

[www.hazeclub.org](http://www.hazeclub.org)

Hopfen und Malz,  
Gott erhalz!

**FEBRUARY 2011**

Volume 54



## PRESIDENTS MESSAGE



Hello fellow Hazers,

The officers and I are looking to start discussions and implement programs this year to inspire creativity and experimentation in brewing. We will be implementing a brewing calendar to help members start to think about styles for later in the year. At the February meeting we will be having our own secretary Joe Olivas talk of his experiments and techniques in brewing smaller batches.

I also encourage those of us who have not yet entered a competition to try and do so this year. I am looking forward to doing so myself.

Thanks,

-Alan

### In This Issue....

**February: What To Brew,  
What To Drink**

**Competition Corner**

**Get Your Brew Game On!**

**Beer and Food: Game  
Day Appetizers**

**Recipe Profile: Cupid's  
Corner Chocolate Porter**

**Dues are due!  
\$20.00 per household -  
see the treasurer**

### NEXT TIME YOU SEE HIM, SAY, "THANK YOU!"

Next time you're in the Brick Oven Pub look for the HAZE Homebrew Club of the Year print on the wall. Then notice the beautiful frame that surrounds it. That frame was made and donated by Mark Fechter (Activities Director).

So next time you see him, say, "Thank you!" Nice job, sir!

### IMPORTANT NOTATION:

The Gruit recipe in the January 2011 Noose called for Yarrow as one of the herbs. It has been suggested that this herb may not be suitable for brewing and possibly toxic. Brewers should consider finding a suitable substitute (assuming you could even find yarrow!).

## H.A.Z.E. Club Officers for 2011

President:	Alan Vosper
Vice President:	Glen Franke
Secretary:	Joe Olivas
Treasurer:	Michael Frenn
Activities Directors:	Mark Fechter

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

Brew Noose Editor: Michael Frenn



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Check the calendar for all specifics [www.hazeclub.org](http://www.hazeclub.org)

## UPCOMING EVENTS

- February 10:** Club Meeting, 7 pm @ the Brick Oven Pub  
Joe Olivas presenting "Small Batch Brewing", or "Size Doesn't Matter!"
- February 24:** Steering Committee, 7 pm @ the Brick Oven

## UPCOMING SPECIAL EVENTS

- February 11:** SF Beer Week Begins  
Check out [www.sfbeerweek.org](http://www.sfbeerweek.org) for specific event details
- February 25:** Sacramento Beer Week Begins (February 25 – March 6)  
Check out [sacramentobeerweek.com/beer/](http://sacramentobeerweek.com/beer/)

## PLACERVILLE EVENTS TO CELEBRATE SACRAMENTO BEER WEEK:

### Friday, February 25:

Cosmic Café' on Main Street

Blues Night and Meet the Brewers and beer sampling. Approximate hours 7 PM – 10 PM.

### Saturday, February 26:

The Wine Smith on Main Street

A Taste of El Dorado County Brews. Chat with the brewers in a mellow setting while tasting some of their great beers. 2 PM – 6 PM.

### Sunday, March 6:

The Sequoia Restaurant

Placerville's first ever Brewers' Dinner featuring beers from El Dorado, Gold Hill, Jack Russell, Old Hangtown Beer Works and Placerville Brewing Company. Enjoy pairings with excellent cuisine provided by the Sequoia Restaurant. This event WILL sell out and tickets will be on sale soon!

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## FEBRUARY: WHAT TO BREW, WHAT TO DRINK

While February is in the dead of winter, it often doesn't feel it. Valentine's Day is open invitation for the consumption of Kriek and other fruit lambics; is appropriate for aphrodisiacal meads and braggots and welcomes the call of and Belgian Golden and Dark Strong Ales. Lent often arrives in February and the Germans Celebrate Mardi Gras with a weeks long festival known as Fasching. Munich Helles, Dunkel and other malty lagers are in order (But not bocks, that's next month!).

There are three "classes" of beer to brew in February (we use the term class here so as to not confuse it with style or category). One class of beers to brew this month are those that ideally won't be ready until next winter, especially barleywine and Russian Imperial Stout. The next class are those that need several months of conditioning, such as Biere de Garde / Saison. Finally, there are those which will be ready in short order. These include porters, dry stouts and red ales. In addition, these beers are perfect for St. Patty's Day so brewing this month is a great idea.

## COMPETITION CORNER

Competition season is once again upon us and there is plenty of time to brew! World Cup of Beers will be held on April 2nd at Trumer Brauerei in Berkley. Beers are accepted until early March. Beers for the National Homebrew Competition, First Round, will be due March 13 – March 30, 2011. Judging will likely be held in April. In addition to submitting beers, they will need judges. This is also a great time for non-judges to experience a competition as a steward. More detail to follow. The State Fair also has a homebrew competition but the details are not out quite yet. Finally, don't forget about the Amador County Fair in July. You still have time to brew beers requiring longer aging time.



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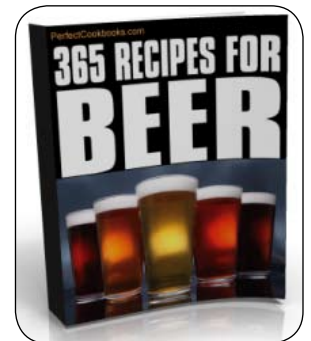


## GET YOUR BREW GAME ON!



The Green Bay Packers are the World Champs in football (not to be confused with the lesser sport of fussball). And like making a winning team, making a winning beer takes practice and preparation. Nothing is worse than a day of great expectation turning into one of great frustration. Now we all know that “trub happens”, and the beer gods are jealous gods, but more often than not, we control our own destiny. And a big part of that control is planning. Here are a few tips to help you to put you across the goal line with a win on brew day!

**RECIPE:** The recipe is the foundation for your brew day. It dictates ingredients, process and time required. Making a traditional German lager using decoction is a far different brewing experience than a simple ale. Review your recipe. First, does it make sense? Do you understand the ingredients and why you might be using them? Do you need any special ingredients? Do you have everything and is it fresh? If you don't have it, check with your local homebrew shop and make sure they do. Don't forget sanitizer and make sure you've got propane! Starting the game only to then realize you're in need is as defeating as a Roethlisberger interception!



**YEAST:** This should be a very early consideration for several reasons. First, if you're using liquid, you'll likely want to buy it as fresh as possible so check to make sure you have it or can get it. Most homebrewers underpitch. A 5 gallon batch over an original gravity of 1.040 will need at least two smack packs or vials (even more if you're doing a lager). Alternatively, you can do a starter, but this needs several days (remember, pre-planning!). And if you're using dry yeast, re-hydrate it; you can loose up to half of the viable cells by simply pouring the yeast into the wort.

**EQUIPMENT:** No later than the night before make sure your equipment is clean. This includes kettle, mash tun, fermenter, air lock, spoon, thermometer, chiller, hydrometer, refractometer, etc. Take it a step further and lay it all out so it is ready for brew day. Much better to spending brew day morning drinking sweet stout than cleaning a dirty kettle or fermenter!



Now you should pretty much be set to start brewing. Here are a few more tips for the night before...

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**WATER:** Depending on your brewing methods and system set up, get your water ready the night before. Either filter, add potassium metabisulfite, buy bottled or boil and rack to remove chlorine.

**WATER SALTS:** Placerville has nearly ion free water. This means that even for very light beers some calcium is going to be required. Whether you use  $\text{CaSO}_4$  (gypsum) or  $\text{CaCl}_2$  (calcium chloride) will depend on the beer style and the malt - hop emphasis. You want a minimum of 50 parts per million if you're mashing. While less of a concern for extract brewers, if you're brewing hoppy or dark beers you may want some gypsum or chalk, respectively (checking pH is a good idea, even for extract brewers).

You can add your water salts directly to your brewing water, or have them measured out for 5 gallon additions, adding them every time you need 5 gallons of water. The main thing is to have it ready to go.

**GRAINS/EXTRACT:** If you're brewing with a kit this has been taken care of for you. If not, then measure out your ingredients. You can even crush your grains the night before; don't crush them too far in advance or they can go stale. Three days is probably a good maximum.



**BREW LOG:** Whatever method you use, whether electronic such as Pro-Mash, BeerSmith, etc., or analog (that would be pencil and paper for those in Georgetown), put down as much information as you can (date, ingredients, etc.). Don't be scrounging around in the middle of your brew session for your log.

**CHILLER CHECK:** This step is added because chilling is a critical step and on more than one occasion a homebrewer goes to use the chiller only to find a leak. It's a good idea to periodically check this underappreciated piece of equipment ahead of time when there's still a chance to repair it.



It may seem like a lot to do, but in reality, it all gets done anyway. Doing as much ahead of time as possible will save you lots of grief and aggravation, help you make really great beer, and give you lots more drinking time on brew day, and that's how you win the game!



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## BEER AND FOOD: POST GAME DAY APPETIZERS

### Chipotle Ale Cornbread Muffins

By Taylor Takes a Taste

Difficulty: Easy  
Time: 15 minutes  
Beer Style: Other  
Seasonality: Winter  
Serves: 15 muffins



Ingredients:

1 cup self rising flour  
2 cups self rising cornmeal  
1 cup shredded pepper jack cheese  
1/2 tsp cayenne pepper  
1/2 tsp ancho chili powder  
1/3 cup sugar  
12 oz chipotle beer

Recipe from [Craftbeer.com](http://Craftbeer.com)

Directions:

Mix all dry ingredients (including cheese).  
Add beer and mix until a sticky dough forms.  
Place in a greased muffin tin (filling about half full) and bake for 15 minutes at 375°F.  
\*Optional step - with 5 minutes of cooking left, you can brush melted butter onto the muffins.

Let cool and enjoy (with Nora's Turkey Chili!)

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## Nora's Turkey Chili

From the archives – May 2008 Brewnoose

- 2- 20 oz. Pkg. (2 ½ lbs.) of Jennie-O 7% fat ground Turkey

NOTE: Original recipe calls for 2 lbs. of ground beef or chopped steak, but the turkey comes in 1 ¼ lb. packages. I have also used the ground soy protein from the health food section and no one knew it was not "real meat".

- 1 large onion, chopped
- 1 can (15 oz.) Pinto Beans
- 1 Lg. can (28 oz.) of Diced tomatoes
- 8 oz. can of tomato sauce
- 1 can (15 oz.) Kidney Beans

Now for all the spices:

- 1 t. salt
- 1 t. Paprika
- 1/3 -1/2 C. Chili powder
- 1 ½ t. onion powder
- 1 ½ t. Oregano
- 1 ½ t. garlic powder
- 1 t. Cumin

Optional :

- 1 t. Cayenne
- 4 t. Masa (stirred into ¼ C. warm water to make a thick liquid).
- ¼ C. diced jalapenos, canned or fresh (added at step #3).
- Another can of beans (if I know there will be a lot of people I will add an extra can).
- 2 C. water (added if needed to thin chili if it is too thick).
- Sometimes I toss in a bell pepper (at step #1).

**DIRECTIONS:**

1. Sear the meat with the diced onion, if using greasy hamburger – drain off fat.
2. Add tomato sauce and the liquid from the cans of beans.
3. Stir in all the spices and lg. can of tomatoes, cover pot and let simmer for 30-60 minutes.
4. Add in Masa mixture and beans at this point.
5. Let simmer for another 15-20 minutes.

If using a crock pot, I do step one, then place everything in the crock pot for 4 hours. Serve with diced onions, grated cheese and sour cream toppings – corn bread is also good!

Serve with a balanced IPA (Blind Pig, Celebration Ale)



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## Samuel Adams Boston Lager Glazed Chicken Wings

### Glaze Ingredients:

- 1 tablespoon olive oil
- 1/2 tablespoon shallots, minced
- 1 tablespoon garlic, minced
- 1 bottle Samuel Adams Boston Lager
- 1 cup chili-garlic sauce
- 2 ounces rice wine vinegar
- 2 tablespoon brown sugar
- 1 tablespoon black pepper

### Wings Ingredients:

- Glaze (recipe above)
- 3 pounds chicken wings
- 1 pound flour
- 1 tablespoon salt
- 1 tablespoon paprika
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper

### COOKING INSTRUCTIONS:

[www.samueladams.com](http://www.samueladams.com)

#### Glaze Instructions:

Saute shallots and garlic in olive oil until soft. Add Samuel Adams Boston Lager and remaining ingredients and simmer until reduced by half. Remove from heat and store. The sauce may be used to marinade, glaze or serve as a dipping sauce.

#### Wings Instructions:

You may use either a frying method or baking method to prepare the wings...It's all a matter of taste.

To fry: Mix the flour and seasoning and coat the wings. Fry in oil heated to 350-375 degrees Fahrenheit for about 4-5 minutes. Remove from oil and drain on paper towels. Place cooked wings in a bowl and toss with your Samuel Adams glaze. Serve with additional glaze as dipping sauce.

To bake: Season the wings. Bake in a pre-heated oven at 350-375 degrees for 8-10 minutes. Place cooked wings in a bowl and toss with glaze. Serve with additional glaze as dipping sauce.

Serve with a DuPont Saison or Sam Adams Noble Pilsner





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## Crazy Pat's Smoked Pulled Pork (Special to the Noose – Courtesy of Pat Smokin' Kennealy)

One Boston Butt 6-8 lbs

Sprinkle Rub on generously to all sides, top and bottom. Leave in fridge for 12-24 hours.

Remove from fridge. Cook fat side up at 225-250 for 18-24 hours.

Looking to reach 195 internal temp, then remove and rest for 15 minutes.

When it is cool enough to handle, pull it apart (can also use gloves).

Bone should pull away easily and fairly clean.

Serve with NC Vinegar sauce, cheap hamburger buns, and coleslaw.

### BBQ Rub:

1/4 cup brown sugar (use 1/2 cup if you want sweeter)

1/4 cup paprika

3 Tbs Black Pepper

4 Tbs coarse salt

2 Tsp Garlic powder

2 Tsp Onion powder

2 Tsp Celery seeds <= I prefer to leave this out of recipe

1 Tsp Cayenne pepper

### North Carolina Vinegar Sauce:

2 cups cider vinegar

3 Tbs Ketchup

2 Tbs brown sugar

4 Tsp coarse salt

1 Tbs Tabasco (or other favorite hot sauce)

1-2 Tsp hot red pepper flakes

1-2 tsp black pepper

After 4 - 6 hours, you can stop adding wood chips as the meat has soaked up about as much as it will. You can keep going; it won't hurt anything and it smells wonderful too. (Also gives one a reason to go outside, tend the 'que and have a brew ;-)

Alternatives (AKA things to do with leftovers):

a) Can serve on a bun with BBQ sauce and a side of Mac'N'cheese or baked beans

b) Can serve with flour tortillas and various fixin's for Carnitas burritos (works on Nachos too ;-)

Beer options: American Amber, American Rye, California Common

*Editor's Note: we made this for super Bowl Sunday and it was awesome! 22 hours on the smoker and when the meat was brought indoors it filled the whole house with smokey goodness!*

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## Cupid's Chocolate Porter, A Love Story

Here's a fine ale perfect for Valentine's Day (or better yet, Valentine's Night!).

(Adopted from Brew Your Own magazine)

5 gallons/19 L, all-grain OG = 1.060 70% efficiency FG = 1.018 IBU = 26 SRM = 44 ABV = 5.4%

### INGREDIENTS:

8.5 lbs. (3.0 kg) 2-row pale ale malt  
2.0 lbs. (0.91 kg) Munich malt (10 °L)  
1.25 lb. (0.57 kg) crystal malt (40 °L)  
10 oz. (0.63 kg) chocolate malt  
2.0 oz. (57 g) black patent malt  
5.0 oz. (140 g) cocoa powder (15 mins of boil)  
4.0 oz. cacao nibs (secondary)  
6 AAU Northern Brewer hops (60 mins)  
(0.67 oz./19 g of 9% alpha acids)  
0.5 oz. (14 g) Northern Brewer hops (15 mins)  
Wyeast 1968 (London ESB) or White Labs WLP002 (English Ale) yeast  
(2 qt./~2 L yeast starter)  
7/8 cup corn sugar (for priming)

### PROCESS:

Prepare using techniques of Get Your Brew Game On!

Mash at 156 °F (69 °C) for 40 minutes. Mash out at 168 °F (76 °C). Sparge at 170 °F (74–76 °C). Top off if needed to allow for a 90 minute boil. Add hops as times indicated. Add cocoa powder with 15 minutes left in boil. Ferment at 68 °F (20 °C). Rack beer to secondary and add cacao nibs. Let beer condition, in contact with the nibs, for 10–14 days.

Extract version: Replace the 2 row with 4.5 lbs of pale or light dry malt extract. Replace the munich malt with 1 lb dry amber malt extract. Crush and steep the remaining grains in 1 gallon of water at 154°F for 40 minutes. Rinse with ½ gallon of water at 170°F. Add to kettle along with approximately 3.5 gallons of water and bring to a boil. Turn off the heat and stir in the malt extract, dissolving thoroughly. Top off kettle to allow for a 1 gallon boil off (60 minutes) to give a resulting final volume of 5 gallons. Add hops according to recipe.

Regarding the use of Cocoa Nibs. Add post-fermentation at a rates of 0.5 ounce/gallon. A contact time of about 1 week seems to work quite well. Use cocoa nibs much like dry hopping a beer (think of it as "dry nibbing").

