



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

JANUARY 2010

Volume 45



PRESIDENTS MESSAGE



Here we are on the threshold of a new year with a new set of officers. Perhaps a new decade given modern counting. We will follow an exciting year led by Michael Frenn capped by the Barlow's now annual Christmas Party. Personally I was blessed by a houseful of children, grandchildren and in-laws at Christmas and gifted with a bottle of Saint Bernardus and a couple of bottles of Firestone-Walker "13". What does the New Year hold in store?

I would like to encourage member participation and education with presentation and discussion of their homebrew at meetings, more team events, participation in competition and teaming in brewing and competition. Accordingly I will introduce the idea of a steward at meetings to organize and introduce homebrew tasting. I will introduce the Club-Only Competitions as a way to further knowledge and skills and gain exposure for the club. Several

team events are already planned, Beth Zangari wants to lead greater female participation and I will encourage more team activities in our calendar. Additionally Glenn Franke will support us in allowing member posting of activities, data, recipes and other content on our website.

We don't have the excitement of the AHA convention this year but will continue the traditional activities of National Homebrew Day, the Belltower Brewfest, the Campout and Queen of Beer. Dave Pratt will continue the Award of Brewing program.

Looking forward to an event filled year;

Stan Backlund

"Fermentation may have been a greater discovery than fire."

-David Rains Wallace

H.A.Z.E.

Club Officers for 2010

Congratulations, and thank you, to the new Officers of HAZE (all with portfolio!):

President:	Stan Backlund
Vice President:	Jeff Bunch
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



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HAZE CHRISTMAS PARTY

If one never got a single present for Christmas, their season would still be a joy so long as the Barlow's hosted the HAZE Christmas party. Without a doubt, this is one of the best events of the year, and the only one where the beer clearly takes a back seat to the culinary mastery of Lisa Barlow. There is already anticipation of next year, and hope for the return of the "lamp" in the gift exchange! Also, if you didn't get a chance to see the very cool hand made ornaments designed by Alan's girl friend, Melissa, ask her – they were excellent!



Here are a few photos from the evening's festivities.



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HAZE Happenin's – Upcoming Events

Regular HAZE Club Meeting

Jan 14 Brick Oven Pub on Placerville Drive 7 PM
On Tap:
Glen Franke, brief talk on the website;
Alan Vosper, presenting some gadgets;
Jeff Bunch, Future-Mead-Maker-of-the-Year on honey and mead.

5th Annual Steinbier Brew

Jan 16 The Frenn's, 1117 Elm Ave - Placerville 9 AM
Come and brew or just hang out. The rocks will be hot, the beer will be pouring and the playoff games will be on. You may set up a system the night before, if you like. Pot luck, bring something hot or cold.

Umpteenth Annual Barleywine Brew

Jan 30 This year we move to the abode of Dave and Allie Pratt (our best wishes and hopes to Steve and Nora Seeley as they work through the illness of Nora's mom). 9 AM
Bring your system or brew on the BBS.
Contact Dave Pratt to RSVP.
Pot luck; bring something hot or cold.
More info to follow.

San Francisco Beer Week

Feb 5-14 Look for a special Noose edition to highlight events.
www.sfbeerweek.org
However, mark down Saturday, February 13th for the Barleywine Fest and Anchor Homebrew Club of the Year Party.

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STYLE PROFILE: Scotch Ale

In this cold month of January we celebrate the birthday (January 25, 1759) of Scotland's most famous poet, Robert Burns, author of "Auld Lang Syne," "To A Mouse" and "Tam o' Shanter." And it's fitting that we should further honor him with a discussion of Scotch Ale. It's even more appropriate considering that a well made Scotch Ale benefits from a year or more of conditioning. So brew it now and it'll be ready for next year's party!

Of all the beer styles, Scottish and Scotch Ales (BJCP Style 09) represent perhaps the least understood and most obscure of the styles. The late Greg Noonan was correct when he pointed out in his book *Scotch Ale*, 9th in the Classic Beer Style Series, that there is a paucity of historical records, a complicated system of naming the beers by Shillings-per-barrel or Guineas-per Hogshead, and confusion in nomenclature with Strong Scotch Ale, Wee Heavy, 70 shilling heavy and Wee Dump all names for the same beer with an alcohol range of 5.1-7.9%. And this still leaves the Scottish (not Scotch) ales of 60/-, 70/-, and 80/- shilling with alcohol strength ranging from 2-2.5% to 3.1-4% ABV. It's almost easier to memorize all verses of Auld Lange Syne as originally composed! One thing for sure, it's a perfect beer for cold winter nights by the fire.

Of interest, traditional brewing methods of a Scotch ale are more similar to that of lager brewing than English ales, and process is as important in producing a good example of the style as are recipe and ingredients. In particular, a cool ferment, soft water, a moderate boil of 70-90 minutes and a cool lager-like conditioning all contribute to the production of a sweet, full bodied ale that manifests a rich, deep malt character.

The following recipe should give you a nice example of a Wee Heavy.

Strong Scotch Ale	5 Gallon	70% Brewhouse Efficiency	O.G. 1.080-1.082	F.G. 1.020
SRM 12-13	IBU: 27.3	Alcohol: 7.8% ABV	Boil Time: 90 min.	

All Grain

14.5 lbs 2 row pale (Golden Promise best)
1.00 lb Cara-Pils Dextrine Malt
0.50 lb Crystal 75L
2.00 oz Roasted Barley
1.5 oz. East Kent Goldings; 4.75%AA; 60 min. boil
0.5 oz. East Kent Goldings; 4.75%AA; 10 min. boil

Extract

Steep specialty grains in 0.5 gallons water at 152F for 40 min.; sparge with 0.5 gallons at 170F. Add to kettle, and add 4.5 gallons of water. Bring to a boil, turn off heat, then stir in 10.25 lbs of liquid amber malt extract. Completely dissolve, top off kettle to 6.5 gallon volume to allow for a 90 min boil. Add hops according to all-grain recipe.

Use an Irish or Scottish Ale yeast (Wyeast 1084 or 1728; White Labs WLP028)

Mash at 154F for 90 minutes; mash out at 168F for 10 minutes; sparge at 170F for 90 minutes. Set kettle preboil volume to allow a 75 minute boil. Soft to moderately hard water is ok to use.

Ferment at 62-65 F for approximately two weeks (until it drops clear). Note that yeast may flocculate out at cool temps; rousing yeast may be necessary. Carbonate at 2 to 2.5 volumes. This beer benefits from a period of cold conditioning.