

# Hangtown Brew Noose



Volume 13, July 2006

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

## Brewmaker Interview

**Jeff Walker, Mt. Tallac Brewing Company**

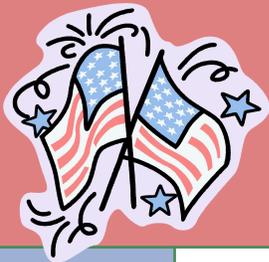
I had the opportunity to sit down with owner/brewer/server/keg washer Jeff Walker of Mt. Tallack Brewery in South Lake Tahoe. I had first met Jeff at Brewfest '05. He was there by himself pouring his amber and pale ale, both very delicious brews, in the tattoo shop on Main Street. The Tahoe area breweries have always been somewhat of an enigma to me as you never really know if there are actual breweries or not! I made a point on my recent trip to the lake to track Jeff down.

Jeff has had Mt. Tallack brewery for just over 5 years now and operates a 15 barrel copper system which came from a defunct brewery on North Shore. At present he is strictly a kegging operation and the bulk of his clients are restaurants. For Christmas he wants a keg washer since he does it all by hand right now!! Being there in his shop, talking with him, I could imagine the Chico guys just getting started with their Sierra Nevada brewing company; there was that distinct "essence de genesis" about the place; he's not quite as far along as Rubicon. He had only one salient piece of advice to anyone thinking about starting a brewery, "Don't do it!!"

Jeff is a very bright guy with a degree in chemistry from UC Berkley. He also is a fanatic about craft beer, with emphasis on the craft. He strives for unique beers and he seems very successful at it. He even has a unique yeast strain he has been cultivating for exclusive use at his brewery. The Pale Ale was a particularly refreshing beer with an excellent balance of hops to malt, straw colored, and very satisfying. The amber was a little too cold initially, but with warming the flavors of this beer really came out. The blond ale wasn't available. Jeff also does several other styles throughout the year.

Mt. Tallac Brewing Company is located at 2060 Eloise Ave, SLT, off the north east corner of the "Y". You can catch Jeff there most days from 5-7 PM where you get a pint, or a growler filled, and perhaps help wash a keg or two! Email Jeff at [stouter1@aol.com](mailto:stouter1@aol.com).





# Hangtown Brew Noose

## July is American Beer Month!!

July also marks the start of the next quarter of beer styles which our fearless leader and President set to be American beers to coordinates with American beer month. For July we'll start off with "History - Where we are today in the post beer renaissance." The Beer Styles for the month will include - American Pale, Amber, Brown, Robust Porter, American Stout (BJCP styles 10 a,b,c; 12b, & 13E). The team Leader is Beth Zangari, with support from Michael Frenn, Dave Barlow, and David Brattstrom. And remember, Finks drink foreign – don't be a fink, drink American!!

## CLUB OFFICERS

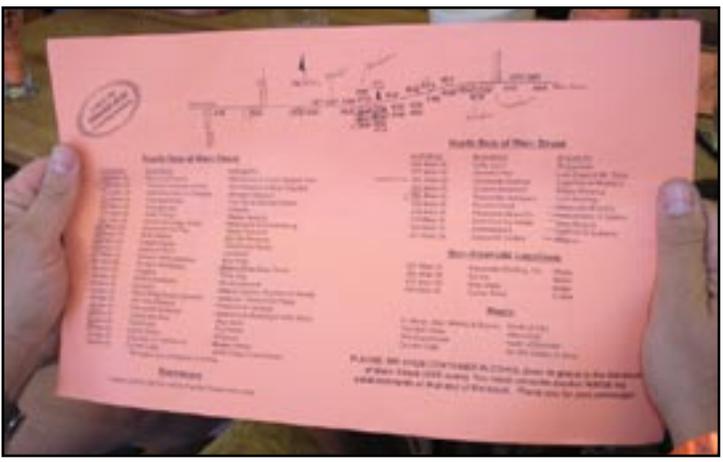
- |                     |                                   |
|---------------------|-----------------------------------|
| David Barlow        | President                         |
| Bill Kenney         | Vice-President                    |
| Michael Frenn       | Viced President Without Portfolia |
| Stan Backlund       | Secretary                         |
| Dave Pratt          | Treasurer                         |
| Forest & Leah Clark | Activities Director               |

**BRING RAFFLE FODDER TO THE MEETING!!**

**H.A.Z.E. is dedicated to fostering social and educational opportunities for homebrewers in the foothills.**

## Brewfest '06

Suffice to say that this year was another successful (and sold out!) Brewfest. The crowds were large and eager to drink beer, and the "crew" running the event is about the best. Thanks to everyone who helped out. Next year we might consider assigning a Brewfest Coordinator to work with Kay. HAZE really supplies the bulk of the pourers for this event and without our help the event would be struggle. We need as many people as possible to help with pouring. See you next year!



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## Upcoming Events

- **July 13, 2006, Thursday** **Club Meeting!!!**  
Regular Club meeting at the "Smith", 7 PM; American Beers starting this month through September (see related article).
- **July 22, 2006, Saturday** **Friends of Independent Dog Owners (FIDO)**  
Charitable Event. Indoors with concert by Jackie Green.  
Need 8-12 pourers, approximately 6 hours. Contact Pat Kennealy.
- **July 26, 2006, Wednesday** **Steering Committee**  
7 PM, WineSmith, Open to all members.
- **August 5, 2006, Saturday** **National Mead Day**  
No club events scheduled. Post to the list if you're going to make (or drink!) mead.
- **August 6, 2006, Sunday** **Joint Brew With GCBA**  
Jack Russell Brewery 9 AM, ESB, 40 shares available. Contact Dave Barlow if interested.
- **August 10, 2006, Thursday** **Club Meeting!!!**  
Regular Club meeting at the "Smith", 7 PM; American Beers continued Beer Styles: cream ale, blonde, steam, IPA, Experimental (BJCP styles 6a,b; 7b, 14b, 23)
- **August 18-20, 2006** **Campout**  
We will be traveling to Silver Lake, 1 hour southeast of Placerville off Highway 88, about 8500 feet elevation. Silver Lake East, campsites 9, 11, 13, 14, 19, 20. Site 14 is a double and there are several RV sites. Sunday morning the famous HAZE breakfast (blueberry pancakes, soy chorizo (soy what?!), bacon, eggs, hot links, tortillas, OJ, Coffee); \$20/person or family; there will be an auction (bring stuff!!) and T-shirts will be sold.





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## American Homebrewers Association National Conference (Special To The “Noose”)

By Beth and Craig Zangari

What We Learned at the 2006 AHA National Conference in Orlando

- It's more difficult to adjust going west to east than east to west.
- There is such thing as “red-eye hair.”
- Good beer is rare – and expensive.
- Conversely, local beer in it's natural setting can be pretty good:
  - Shiner Bock on tap at the Cowtown Bar at Dallas Fort Worth Airport tasted pretty darn good!
  - And the Yeungling lager at Yeehaw Junction was refreshing, too!
- Homebrewers all look alike – well, by type anyway. (Would like a little more on this! –ed.)
- 90 degrees F at 100% humidity does feel hotter than 100 degrees F at 30% humidity.
- Home brewers are generally like one extended family. (Who all look alike?! Incestuous, no? –ed.)
- Beer is the social lubricant for the human machine.
- The best beer rarely makes it to competition.

## On The Science Front

Two important scientific discoveries were reported within the last few weeks. Swedish researchers believe that hops are beneficial for cardiac health, however it may take significant amounts of beer to receive the benefit. Not to worry, caffeine in coffee seems to offset the effects of alcohol on the liver. This works particularly well for my lifestyle; I generally start off the day with coffee and switch to beer around noon!

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## On The Business Front

The current issue of Zymurgy and the Spring 2006 issue of Modern Brewery Age (MBA) both report on trends in the domestic, import and craftbrew markets. Sam Adams Boston Beer Company, which also has a portion of their beer contract brewed is way out in front with 19.35% of the craftbrew market, followed by Sierra Nevada and New Belgium Brewing at 8.7% and 5.26%, respectively (Zymurgy). Boston Beer and Sierras Nevada also place overall in term of barrelage with all domestic brewers, coming in at number 6 and number 10, respectively (MBA).

In the Top 30 brand performers (craft and domestic) we get New Belgium (#5), Widmer Hefe (#14), Sam Adams Season (#19), Sierra Nevada Pale (#21) and Shiner Bock at #29 (Modern Brewery Age). In the Top Ranked Beers (Zymurgy) we get (in order, including ties) Fat Tire, Bigfoot, SN Pale Ale, Dogfish Head 90 minutes IPA, Arrogant Bastard, Guinness, Alaskan Smoked Porter, Victory Hop Devil, Anchor Steam, Unibroue La Fin du Monde, Anchor Liberty, New Glarus Belgian Red, Shiner Bock and Sam Smiths Oatmeal Stout.

Most importantly, the overall craftbrew market continues to accelerate growth (9 percent last year) while the big domestic markets are down (AB -1.8%, Miller -0.8%, Pabst -5.5%). "The increased craft barrelage is startling given the capacity constraints on small brewers....Anheuser-Busch has seen the potential and success of these micros and they are not going to ignore it any longer" (MBA).

## Urban Myths – Dry Yeasts

Over the last several months, I've been hearing snippets of references to the use of dry yeast by what I consider to be reputable brewers. Nick Cambell of the Blue Frog in Fairfield has been experimenting with this yeast with favorable results, and Annie Johnson recommends the dry US 56 (dry version of 1056) in her Old Wagon APA. Interestingly, the current issue of Zymurgy has a detailed article on a side by side comparison of WLP001, Wyeast liquid 1056 and US 56. I encourage you to read the article for yourself.

I have however, used the US 56 on several occasions recently and must say the results are very impressive. I first used it on a Liberty Ale clone as was told (by one national judge we all know) that it was superior to the Anchor product on tap at the "Smith" I have two more versions of Liberty in the secondary, one an all grain, one a minimash that I will be sampling by the time this goes to press. I also used US 56 in an Anchor Porter clone which is presently in the primary.

My experience with this yeast, aside from the most important fact that the end result is desirable, is that it is easy, inexpensive and effective. A packet runs about \$1.50 (I think – I never really check!) at Morning Glory. Two packets ensures more than enough pitching rate. I don't rehydrate (although the directions say you should); I simply sprinkle on top of the wort after aeration. Fermentation usually starts in about two hours, sometimes sooner. Shelf life is estimated at two years for an unopened, refrigerated packet. The Anchor Porter clone had an OG of 1.068 and it'll be interesting to see how well the yeast does in a higher gravity environment. There are apparently several strains available, US 56, and English Ale, and a lager or two, and I will probably experiment with all of them. I recommend you check this yeast out.