

July is American Beer Month!



# Hangtown Brew Noose

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

HOPFEN UND MALZ, GOTT ERHALZ!



## A Primer on the History of Beer in America



The first beers in the New World were undoubtedly unrecognizable to their modern counterparts. Whatever grains the fields gave up the settlers used, fermenting them with ale culture brought from the Old World. The Indians and Mexicans brewed porridge type beers, quickly made and spiced with herbs and plants; the descendents of these noble brews have atrophied into Corona and Pacifico.

The first brewery was established in Amsterdam (now New York City) in 1623 and produced beers of the Motherland, ale, porters and stock ale. George Washington was fond of London porter and had it imported until it was no longer fashionable for an American General to be drinking English beer! Thomas Jefferson, perhaps the first famous homebrewer, has his recipe preserved at Montecello (a search of back issues of Brew Your Own magazine has the recipe).

As the country grew, so did the breweries. Ales gave way to lagers as settlers from central Europe (aka Old Europe!) came to the land of the free and home of the brave (before the enactment of federal income tax, by the way). Ales, porters and stouts gave way to pilsners, Oktoberfest and bock. The German influence resulted in household names such as Anheuser-Busch, Pabst, Heileman, Schlitz and Stroh. By the end of the twentieth century there were nearly 4000 breweries, producing mainly German style lager beers.

But the fires of Mordor would soon be lit and shortly after suffrage came the single greatest blow to the American brewing scene: prohibition. The result was so devastating that by the 1980s there were just six national giants and 20 independent regional brewers left. And to a kettle, each was producing a bland, flavorless, colorless swill known as "beer". It must be said that another American icon was also very influential in the passage of prohibition. No, not McDonald's, nor Haliburton, but mass marketing. There was so much

beer and so much opportunity to drink beer that people (uh, men) were literally stumbling out of bars and into the streets puking. Most were rounded up and sent to Washington, and well, you know what happened.

Not everyone sat still however, and in the mid 60's the wheels of American ingenuity began to turn once again. Leaving the wash tub behind in favor of a lauter tun, Fritz Maytag of the Maytag washing machine dynasty, sparked what has become truly a renaissance in beer, and not just beer, but craft beer! Fritz revived traditional



steam beer, the first true American beer style, in San Francisco, and soon added Liberty Ale (IPA) in honor of Paul Revere's famous ride. A Porter, a Wheat beer, and old Foghorn, the first post-prohibition barleywine compliment Anchor Brewing's traditional line-up,

plus Anchor Bock, a recent specialty that is now a regular annual offering. To this day, Fritz and the Anchor brewing family remain solid supporters of homebrewers and homebrew clubs, sponsoring many events throughout the year, including the ever-coveted, Homebrew Club of the Year (which is a metaphor for HAZE!!).

Another apostle of the renaissance is Bert Grant, who has been brewing authentic traditional ales in the heart of the Yakima Valley for over thirty years. He has introduced a swill laden populace to Scottish Ale, Celtic Ale and an India Pale Ale with a wheat beer and an Imperial Stout rounding out the offerings. True, his beers lean a wee bit on the hoppy side and so neither the Scott nor the Irishman would necessarily recognize them, but we Americans have no such challenge!



The other giants of the renaissance are names quite familiar to us all, Sierra Nevada, Pete's Wicked Ale and Wicked Lager, Boston Beer Company, Mendocino Brewing Company of Hopland, California; Redhook Ale Brewery in Seattle; Bridgeport Brewing and the list goes on. And now, the next generation of American specialty craft breweries are emerging, with Stone leading the way for the likes of Russian River and Avery. The organics are also making a mark led by Butte Creek and Santa Cruz brewery. Happy days truly are here again!

To learn more, pick up a copy of *THE ULTIMATE ENCYCLOPEDIA OF BEER* by Roger Protz.

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

Brew Noose Editor: Michael Frenn



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## HAZE Happenin's – Upcoming Events

Holy Hops, Batman! In case you if you haven't looked at the calendar recently, it's filling up fast with plenty of things to do and brew!!

### *National Mead Day (NMD) is Coming!*

The first Saturday in August (August 2). Show up at Morning Glory Fermentation to make and taste meads . NMD is arguably the most relaxing brew day ever. Heat some water, add some honey, pitch some yeast, drink – that is it! So come on out for a honey of a good time! Things kick off at 10:00 AM.

### *The Campout is Coming!*

Starry summer nights, campfires, beers and... MEATBEES! It must be the HAZE Annual Campout and Auction. We will return once again to the venerable Sly Park campground just outside metropolitan Pollock Pines. Friday through Sunday, August 22 – 24. \$20 for the whole weekend! More details to follow, but most importantly, get brewing!!

### *NCHF is coming!*

The Eleventh Annual pilgrimage of homebrewers and homebrew clubs returns to beautiful Lake Francis several weeks earlier than years past, September 19 – 20, 2008. The Friday night dinner is sold out and there should be more people than ever at the fest this year. Go to [www.nchfinfo.org](http://www.nchfinfo.org) for more information and to register. This year's theme is British Isles. You've got plenty of time to brew for this event and this month we give you a recipe for Irish Red Ale, which is one of the two styles for the competition this year.

### *Oktoberfest is coming!*

Ach du lieber Gott im Himmel! Oktoberfest ist fast hier!! That's right, Adolf, the Annual Barlow Oktoberfest comes right on the heels of NCHF this year. Mitt trinken und tanzen und um paw paw! A fantastic evening of beer, food and friends! Start your lagers now!! October 4, 2008.

### *QOB is Coming!*

Ladies, Start your kettles! Queen of Beers competition is right around the corner. There's still plenty of time to brew something yummy with entries due between Sept. 26th and Oct. 11th, 2008.

### *AHA is coming!!!!*

Mark your calendars and mark them now! The American Homebrewers Association Annual Conference is at the Oakland Convention Center this next year! Mid June '09. HAZE will try to get a room block at the Sheraton on the same floor and in the same area. This is a MUST DO event! More details to follow!

*Give me a women who truly  
loves beer and I will conquer  
the world.*

(Kaiser Wilhem II 1859-1941)



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## BELL TOWER BREWFEST

The Placerville Bell Tower Brewfest has a once again come and gone but what an outstanding party! With over 30 breweries pouring nearly 80 different beers, this truly has become a must do event. More importantly, it's the efforts of Haze members who really help to pull this event off. Providing both manpower and knowledge, HAZERS keep the event fun, informative and running smoothly. And while HAZE hasn't been credited directly, a good argument could be made for the Craftbrewers' Code being responsible for zero alcohol problems occurring at the fest. Thanks again, to everyone, and especially our beloved Kay, for a great event – see you next year!!

## H.A.Z.E.

### Club Officers for 2008

President:	Dave Pratt
Vice President:	Maddy Franke
Secretary:	Bill Kenney
Treasurer:	Tina Weinrich
Activities Uber-Herr:	Jeff Bunch

*We don't know why beer  
drinking rodents developed  
fewer tumors.  
Follow up studies must be done.*

(Dr. Richard Nelson, University of Illinois, 1986)



## COMPETITION CORNER

While the rest of you have been sleeping and dreaming of brewing, a few have actually gone out there and done it. Recent competition results tell the story:

### Bay Area Brew Off (Alameda County Fair)

- Michael Frenn, 1st Vienna
- Michael Frenn 2nd, Blond Ale
- Michael Frenn, 3rd, German Pils
- Michael Frenn, Steve Seeley, 3rd, Kolsch

### Amador County Fair \*

- Michael Frenn, 1st, German Pils
- Jeff Bunch. 1st, Munich Helles
- Jeff Bunch, 3rd, Classic Am. Pils
- Michael Frenn, 3rd, English Mild
- Jeff Bunch, 2nd, Fruit Melomel
- Michael Frenn, 3rd, Pumpkin Beer

\* HAZE swept the Light Lager and Pilsner category!

**ENTER A COMPETITION RECENTLY?  
POST THE RESULTS TO THE "NOOSE"!**





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## BEER PROFILE:

### British Isles - Irish Red Ale

T-minus 60 some odd days and counting, 'til NCHF that is, and there's still time to get your brew on! In this issue we feature another favorite style (from a fairly crowded field of favorites!) – Irish Red Ale. Drinkable and balanced are the hallmarks of Irish Red making it one of the best all around drinking beers. The nose will generally have some malty notes with a caramel-like character, often accompanied by a slight toastiness. The hop aroma is minimal. It pours a deep red coppery color, clear, with an off-white tan head. The palate is initially malt forward but finishes dry. The caramel flavor can often be mistaken for sweetness i.e., under-attenuation. There is minimal hop flavor and bitterness is just to balance. The finish of this beer is very important, clean, dry and malty. This is a very approachable, malt oriented ale with the malt forward initially, then with a dry finish.

1.054 OG 1.014 FG 25 IBU 17 SRM 5.2%

*From Brewing Classic Styles:* FOR 6 GALLONS

8.1 lbs LME, or, 11.25 lb Crisp Marris Otter, Hugh Baird, etc. (Use 1.3 quarts water to 1.5 quarts per pound)

Crystal 40 6 oz (for caramel profile)

Crysal 120 6 oz (for a raisiny, roast, dry roast or fruit)

Roasted barley 300 L 6 oz (for essential dry finish)

(go 4-4-4 for a Smithwyck's clone)

Mash/steep at 153 F (30 minutes for specialty grains only, 60-90 min for all grain)

1.25 oz Kent Golding, 5% AAU, 60 min = 25 IBU (Raeger formula) You can also use Fuggie, Willamette, Magnum or Glacier

WLP 004, Wyeast 1084 Irish Ale, US 05 Dry

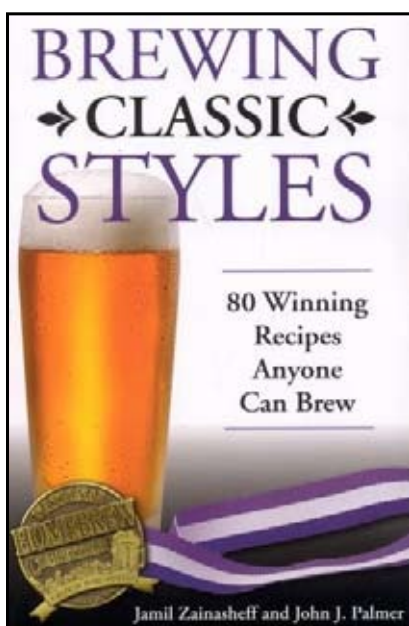
Wyeast 1968 (London ESB) will give more and different esters

Ferment at 66 F, carbonate to 20 -2.5 volumes CO2

*Beer renders people stupid.*

(Otto Von Bismarck, 1815-1898,

A prodigious beer guzzler and Head of State)





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## The Beer Traveler

Beer City – Another  
Oasis in Paradise



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

You will find this heavenly bottle shop in the South of Market area in San Francisco. Owned by Craig and Beth Wathen, Beer City affords the beerophile a cozy spot to enjoy a wide variety of imported beers and domestic craft brews. Some beers are readily available in other shops, some not. There are also usually several interesting beers on tap. With a few table and chair spots, plus a few seats at the bar, Beer City provides a great “stop and plan” setting before launching off to another beer locale. In fact, it’s within comfortable walking distance of the infamous Market St. Travelodge, which means it’s also within walking distance of Zeitgeist, Fritz II, Monk’s Kettle and a German Restaurant. So get on by Beer City where Craig is ready to sell you some “nectar of love”!

Beer City  
1168 Folsom St. SF  
415.503.1033



Craig and Beth, owners of Beer City, with our very own Craig and Beth!

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## Heard Over The Hop Vine



Could the hop shortage be easing? Well, not based on the hop “fridges” in homebrew shops around the area. However, a brewer of a well known and award winning brew pub recently confided that he’s been getting calls in the last few weeks from hop brokers asking if he needs any. This is a big change from just a few months ago and while it’s hard to say if it means anything, good news is always welcome.