



Hangtown Brew Noose

www.hazeclub.org

HOPFEN UND MALZ,
GOTT ERHALZ!

JULY 2009

Volume 41



PRESIDENTS MESSAGE

I suppose in contrast to June, with it's madness of the AHA conference and the Hangtown Brewfest, that July might seem tame. But it was a great month, nonetheless. We started off with a great presentation on fruit beers by Greg Tobin (which was so inspirational I brewed an apricot wheat), followed by a whacky Scavenger Hunt – Pub Crawl (a HAZE original!) organized by Activities Queen, Tina. Somewhere in there yours truly brewed a Robust Porter with Pro Brewer Nick Campbell of the Blue Frog in Fairfield for the Pro-Am at the Great American Beer Festival (GABF) in Denver. And we ended the month with a party for a great charitable cause, the Liddy Shriver Sarcoma Initiative, at Jack Russell Brewery; HAZE continued its long standing practice of supporting charities and donated \$50.

We look forward to August, with a talk by Dave Barlow on Alt Beer, one of two styles for NCHF this year, followed by our campout at Union Valley Reservoir. The Queen of Beer competition is also beginning to ramp up under the master organization of Madeline Franke. The year is rushing by, but there's lots more to do before we say good-bye to '09!

Prost!

Michael Frenn

Aug 13 August Meeting
7:00 pm at Dave Barlow's House. Dave will be presenting Altbier.

Aug 14,15,16 HAZE Campout
Friday through Sunday at Big Silver Campground in Union Valley.

Aug 27 Steering Committee
7:00 pm at the Brick Oven Pub.

Sept 5 Birthday Party
Bill Kenny's 70th birthday!

Sept 10 September Meeting
All about Hops

Sept 18,19 NCHF
Northern California Homebrew Festival

Sept 24,25,26 GABF
Great American Beer Festival

HAZE Happenin's – Upcoming Events

Sept 27 Toast to Michael Jackson
Jack Russel Brewery, 2 PM (Toast at 3 PM)

Upcoming October Events

Oct 3 Brew at Linden Street Brewery
Oct 14 October Meeting - All about Hops
Oct 17 Deadline for State Comp Entries
Oct 22 Steering Committee Meeting
Oct 24 QOB Competition



Hangtown Brew Noose

www.hazeclub.org

JULY 2009

Volume 41



The HAZE Great Race, or Scavenger Crawl – A HAZE First!

(Special to the Noose by Tina Weinreich)

Editor's Note: As if we haven't had enough beer events (and you never can have too many!), our Activities Queen managed to find the time to organize HAZE's first ever Scavenger Hunt – Pub Crawl, or Scavenger Crawl.

Early in the morning of July 14, 2009, the fearless gathered at BJ's pub house in Folsom for the first ever HAZE Great Race; a blend of a scavenger hunt and pub crawl. Think blended beer like a Newcastle or a Guinness, and as you drink you search for objects or try to complete a task.

Faced with this, some drank coffee, some drank samplers and some just drank as they waited for instructions and their first clue (for some, it would be the first clue of their life!). They had not long to wait as the first clue arrived:



Next to a restaurant that's not skinny.

A beer enthusiast's favorite store, this place is called _____ & _____



Off they went...Jeff Bunch and his Co-Pilot Candy laid rubber on the way out of BJ's parking lot. Glen and Allen performed a Dukes of Hazard move across the hood and into the back seat of Melissa's car. Tina pounded on the back of Craig's head rest screaming "Go! Go! Go!" as Beth grabbed his knee and shoved his foot to the floor. It was like a scene from "It's a Mad, Mad, Mad World"!

They all arrived at the first destination, Beverages and More, and continued on in the same manner: finding the clue to their next destination, collecting something (getting a buzz?) or performing tasks throughout 5 more stops.

Along the way, other club members and friends caught up with the great racing scavengers at different places and times, the revelry serving as a most effective beacon! One Type A person was on a mission to Lowe's and could stay for one round.

At one stop, Streets of London Pub, Mr. Bunch proposed a group toast and Beth ordered a Scotch Egg. Or was that an egg and scotch?! Then off to the Brewmeister and then a turn to Sudwerk. And finally, with the last clue in hand,



No crap on tap!

All settled down to pints at Manderes.

Editor's Additional Note: Special thanks to Tina for putting all of this together – well played, sir!

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



Hangtown Brew Noose



JULY 2009
Volume 41

www.hazeclub.org



Thanks to everyone who played, and Special Thanks to:

- [BJ's Tap House](#)
- [Beverages and More](#)
- [Streets of London](#)
- [Eric at the Brewmeister](#)
- [Sudwerks on the River](#)
- [Manderes](#)



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



Hangtown Brew Noose

www.hazeclub.org

JULY 2009

Volume 41



A Day In The Life – Pro Brewing For A Day

By Michael Frenn, President and Brewnoose Editor



It turns out the success of my Robust Porter at World Cup would get some serious legs and have much more impact on my brewing year than I ever could have imagined. On our way down to judge the Long Shot, Ramona and I stopped off at the Blue Frog Pub in Fairfield for lunch and pints. I left Nick Campbell, the master brewer, a sample of the Porter and also this year's steinbier. A few weeks later, Nick calls me and says he really



likes the beers. He then gave me an offer no homebrewer could refuse: brew the porter at the Blue Frog and send it in for the Pro-Am Competition at the Great American Beer Festival (GABF) in Denver come September, and party there with other brewers! It was a very long 5 seconds before I yelled "Hell yes!"

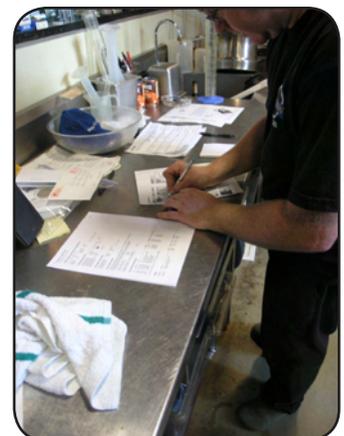
So, enjoy a few pics from my Day In The Life of a Pro Brewer!



Computer control is a beautiful thing



Finally, a job I can do - put water in a bucket



A key to good brewing is taking good notes



bigbluefrog.com



We occasionally keep Nick behind bars

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



Hangtown Brew Noose



JULY 2009

Volume 41

www.hazeclub.org



Shoveling grain at the speed of light



Getting the mash just right



Perfect mash



Into the kettle



Beautiful



An effective whirlpool



Taking a gravity



Wort flowing from the chill plate with oxygen to the fermenter



Now thats a happy hydrometer

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



Hangtown Brew Noose

www.hazeclub.org

JULY 2009

Volume 41



Competition Corner

HAZE DOES IT AGAIN!!

The Amador County Fair Competition, one of the best run competitions along with World Cup and our own Queen of Beer, took place earlier in July and for the second time this year a HAZER walked away with the Best of Show! Congratulations to Bill Kenney for success with his Cranberry Wit. And other HAZERS did nearly as well:

Bill Kenny	1st Place	Fruit Beer (Cranberry Wit)
	3rd Place	Witbier
Jeff Bunch	1st Place	Brown Porter
	1st Place	Blackberry Melomel
	2nd Place	Belgian Pale
Michael Frenn	1st Place	Hefeweissbier
	1st Place	Ordinary Bitter
	2nd Place	Dry Stout
	2nd Place	Premium American Lager



See complete results on the [Brew Angels](http://BrewAngels) website.

BRAGGING RIGHTS – AND ANOTHER BREWERY PARTY FOR HAZE!!

Just a reminder that HAZERs are invited to Linden Street Brewery in Oakland on October 3. Michael will be brewing his World Cup Best of Show Robust Porter and there is a party afterwards. Plan on around 3 PM. We'll provide info on local lodging for those who wish to stay over. If you want to see some (or all of the brewing process, contact Michael directly. We'll mash in around 7:30 AM).

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



Hangtown Brew Noose



JULY 2009
Volume 41

www.hazeclub.org

HAZE showed up at Jack Russell Brewery for fine pints, great burgers and endless games of Corn Hole (the new addition!) all in support of raising funds to find a cure for sarcoma. Continuing a long tradition of charitable support, a donation of \$50 in the name of HAZE was given.



**HAZERS Support the
Fight Against Sarcoma**



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



Hangtown Brew Noose

www.hazeclub.org

JULY 2009

Volume 41



RECIPE: Dusseldorf Altbier



Back in April at the 2009 World Cup competition I judged BJCP Category 7, Amber Hybrids. This is one of my favorite categories that includes Northern German Altbier, Steam Beer and *Dusseldorf Alt*. There are several ironies to this whole event. First, the *Dusseldorf Alt*, the recipe for which appears below, was one of the most delicious beers I had ever tasted. The irony of that is it was this competition that my Robust Porter scored Best of Show, the prize for which is to brew it at Linden Street Brewery. The trifecta irony is that one of my judging partners turns out to be the assistant brewer at Linden Street! I suppose the fourth irony is that when I asked for the recipe I was surprised to learn from the brewer (Dave Blank) that he was using the recipe from my friend Paul Keefer. Paul is a one of the directors of Northern California Homebrewers Organization (NCHO) who bring you NCHF, or as Paul affectionately calls it, Beer Camp!

5 Gallon O.G. 1.054 F.G. 1.014 IBU: 44

All Grain

5.68 lbs German Pilsner Malt
4.55 lbs Munich Malt
0.45 lbs Melanoidin Malt

Mash at 150 F 60 min; mash out at 168 F;
sparge at 170 F for 90 min.

Extract (This is a guess)

4 lbs Alexander Liquid Lager Malt
3.5 lbs Bierkeller German Munich Malt
0.45 lbs Melanoidin Malt

Steep specialty grain 40 min at 150 F in
half gallon of water; sparge with half gallon of water
at 168 F. Add hops as indicated.

0.41 oz Spalt 4.2% AAU 90 min (Extract, 60 min of the boil)
1.23 oz Perle 6.0% AAU 60 min

Add whirlfloc, irish moss, and yeast nutrient (if desired) 10 min before flameout.

Ferment at 60 F with 1st Choice: Wyeast1007 or 2nd Choice: WLP036

While technically not a lager, this beer (like Kolsch) benefits from lager conditioning.

Carbonate at 2.5 volumes (3/4 cup priming sugar).