



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

JULY 2010

Volume 49



PRESIDENTS MESSAGE



Summer heat is making it harder to brew. What is next for the home brewer? How about festival season? We have enjoyed our White Labs Brew at John Pyle's and the Fourth of July. The HAZE campout and the Northern California Home Brew Festival are coming soon. They will be followed by Oktoberfests and the Queen of Beer. This month also brings the Amador County Fair competition

which is always enjoyable. The brewers should have their presentations made or be making plans to complete them in the next few months. All should be planning ways to make the festivals better. I would like to see us feature our beer at this year's NCHF but we will still need a decorated booth with food offerings to complement the Eastern European Theme. Let's all put our thinking caps on to develop a vision and committees to implement it. Opportunities to volunteer are coming soon.

Stan Backlund

UPCOMING EVENTS

(Check the calendar for all specifics www.hazeclub.org)

- Aug 7:** National Mead Day
- August 12:** Club Only Competition; Sour and Wild Ales
- August 20:** Annual HAZE campout
- October 23:** Queen of Beer

In This Issue....

***Birth of a Style:
New American Pilsner***

Disconnect From The Yuckies

You know you're a homebrewer if . . .

If you wish you could buy your significant other a perfume with a malty aroma and hints of toffee underneath a nice bouquet of citrus and pine fragrances.

You know you're a homebrewer humor courtesy of www.tastybrew.com - an online homebrewing resource and recipe database, complete with recipes, forums, brewing calculators, user journals, and more!

H.A.Z.E. Club Officers for 2010

President:	Stan Backlund
Vice President:	Mike Boyd
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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NEW AMERICAN PILSNER, A NOVELLA:

Contributed by Michael Frenn

When I first got into homebrewing over a decade ago, July was dedicated as American Craft Beer Month. It made a lot of sense, 4th of July, BBQs, great American craft beer. Yeah, it made sense, and it stuck. Then 2 or 3 years ago, “they” changed it to American Craft Beer Week in May. I’ve never made the transition; I’m (proudly) “Old School”! So when July rolled around I found myself contemplating Pilsner, probably while sucking down a Wahrsteiner. It occurred to me that many great American craft beers are Yankee interpretations of Old World classics. Pale ale and stout come immediately to mind. Indeed, only cream ale, and perhaps steam beer, aka California Common, can truly claim to be American originals.



Another liter later and my contemplation was deeper (or so I perceived). What would be a great New American Pilsner? Does anyone make one? What would or should it taste like? Most American interpretations of classic styles are characterized by higher original gravities, higher hopping and higher alcohol. I wasn’t sure this is where I wanted to go. The best example I had to date was [Samuel Adams Noble Pils](#). This is a delicious beer made from two-row Harrington, Metcalfe, and Copeland pale malts and Czech pilsner malt. It is hopped with Hallertau Mittelfrueh, Tettnang Tettnanger, Spalt Spalter, Saaz, and Hersbrucker Noble hops. The original gravity is about 1.051, with an ABV of 5.2%; it probably finishes about 1.010

Nearly done with a third liter, I posited the following style guideline:

Aroma: Low to moderate maltiness, no diacetyl, no caramel, toast or specialty malt character. No fruity esters. Some hop character, which can be either Noble (Saaz, Tettnang, Hersbrucker) or American (common in West Coast versions), but not rising to that of an American Pale or IPA. Clean. No DMS.

Appearance: Pale yellow to pale gold; clear, white frothy head with descent stand.

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Flavor: Hop bitterness dominates pleasantly, with good balance to malt, similar to a Dortmunder export, but with no mineral character. Hop flavor also present helping to distinguish as a New American Pilsner, but avoiding overly piney or citrusy hop types. Clean, with no diacetyl. Hop bitterness lingers pleasantly, but does not coat tongue or overstay its welcome. Hop flavor can have a decidedly spicy note (Saaz, Northern Brewer). No DMS.

Mouthfeel: Light body; slight carbonic bite from medium-high carbonation; crisp, with a nice dry, quenching finish.

Overall Impression: A light bodied but substantially hop oriented beverage which is easy to drink and quenches the thirst.

Ingredients: This beer does not necessarily rely on American ingredients as found in Classic American Pilsner or American Lagers. While it may utilize American hops, a decidedly citrusy beer is not typical. Hop selection can include either American or German noble hops, and especially the latter if used, plentifully.

Commercial Examples: Technically, none. But non-skunked Trumer Pils might be close, or Sam Adams Noble Pils

ABV 5.0%

IBU: 40-50

O.G. 1.048 – 1.054

F.G. 1.006 – 1.010

This I posted for discussion (with underwhelming response).

Fast forward to the July meeting at the Brick Oven Pub. It was a fairly hot day and I wanted a beer on the lighter side to start the evening. I ordered a Sierra Nevada Summerfest, expecting a wheat beer. Uh, OMG! Sierra Nevada had discovered my work, designed, formulated and brewed the beer, and got it on tap in time for me to enjoy at the HAZE meeting! In other words, they had in essence captured what I had been postulating for the past several weeks.

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Summerfest is a straight up, hoppy, delicious, thirst quenching pilsner. Sierra Nevada describes it as having an OG of about 1.049, FG at 11.2, 5.0% ABV, and 28 IBU. Malts are two-row pale and Munich. Bittering is achieved with Perle and Saaz, and Saaz are in the finish. This beer has great hop flavor, an assertive bitterness that would seem larger than 28 IBUs and an incredibly quenching finish. The draft version is a little more 'alive' than the bottled version, but both are excellent. It my favorite beer for the Summer of '10.

Based on SN data, I've formulated the following recipe:

6 gal; 75% efficiency; OG 1.048; FG 1.010-1.012; 28.3 IBU (Rager); 4.9 -5.1% ABV

8.40 lbs.	Pilsener	Germany	1.038
1.20 lbs.	Wheat Malt	America	1.038
0.60 lbs.	Munich Malt	Germany	1.037

I could have used two-row pale, but, hey, I'm a bit of a purist! Also, I add wheat to most of my beers for improved heading. The hopping schedule is:

0.80 oz.	Czech Saaz	Pellet	3.50 AA%	10.1	60 min.
0.32 oz.	Perle	Pellet	8.25 AA%	9.1	60 min.
2.00 oz.	Czech Saaz	Pellet	3.50 AA%	9.0	10 min.

With this schedule the bittering is even between the Saaz and the Perle, and nearly a third of the bittering occurs with the finishing hop.

Given the FG of 10-12, this beer isn't all that dry dextrines-wise, so a mash at 150 to 152 is probably appropriate.

For fermentation, choose your favorite lager yeast and keep her cool.

I don't know how this beer will turn out, but I'm excited about it. If you want to taste it, you'll have to come up to the [HAZE Campout](#) August 20-21 at Big Silver Group Camp!

Cheers!



Technical Corner : Clean Those Disconnects!



Fig 1

The first skill to master as a homebrewer is cleaning and sanitation. If you don't have this down, NOTHING else matters! If you're into kegging your beer, you have a whole range of things to be concerned about, including kegs, lines, connectors and faucets. In this article we'll focus on the disconnects.

The hardest part of cleaning disconnects is remembering to do it. Beyond that it is not a complicated operation. There are two type of connectors, pin and ball, depending on the type of keg (conveniently, pin or ball!). Pin lock kegs have pins on the keg post (2 on the gas side, 3 on the liquid side). Ball locks have small ball bearings in a locking device which snaps over the post. The gas and liquid are of slightly different size (supposedly) making it impossible to mix them up. Both type use a typical coloring convention: grey=gas, black=beer.

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Fig 2

There are 6 phases to cleaning: disassemble, cleaner soak, rinse, sanitize, reassemble, test.

Disassemble (Fig 1, 2 , 3 and 4):

If you have different types of connectors, i.e., ball and pin, and/or different makes, i.e., Cornelius or Becker, I recommend keeping them separate. Also, keep liquid and gas



Fig 3

separate. Otherwise, you should be able to do them in groups. Get yourself a nice shallow container and fill it 2/3 with cleaner solution (mix to manufacturer directions). Room temp, or hot water out of the tap is fine. Using a wide blade (1/4-3/8") screwdriver, unscrew the cap from the disconnect. You will have parts: cap, cap washer, spring, poppet and body.



Fig 4



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Cleaner Soak (Fig 5):

If you've never cleaned these before, you may be surprised at all you find! Place them in the cleaning solution and allow to soak. An hour to overnight is good. You may even need to scrub with a small brush (a toothbrush works well). Just make sure all visible stuff is removed.



Fig 5



Fig 6

Rinse (Fig 6):

Fill another shallow container 2/3 with water at about the same temp as the cleaning dish. Put all of the pieces and parts in allow to soak. Go have a beer during this step; that's about the right amount of time.

Sanitize (Fig 7):

Dump out the cleaner in the first dish. Rinse well and fill 2/3 with sanitizer mixed to the manufacturer's recommendation. Place your pieces and parts in and let them soak for 2-3 minutes, or go have another beer.



Fig 7

Reassembly (Fig 8):



Fig 8

This is basically the reverse of disassembly. Drop the poppet into the body, short side first. Add the spring. Place the washer on the cap, and then screw the cap into the body. Tighten, but do not over tighten. Do this for all of the disconnects.

Test (No Fig, haven't you seen enough already?):

It's a good idea to test for leaks and proper reassembly. An easy way to do this is to fill a keg with water and pressurize it. You can then connect a liquid and a gas disconnect to



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each other with a small piece of hose. You can do this directly if they are of the barbed fitting type. If they are threaded, you will need a threaded barb adapter. Connect this assembly to the keg. They should go on smoothly and not leak. If you have any problem, recheck the assembly step, you may have put something in wrong.

And if you loose or need parts, go see Matt at the [Chi Company](#). He has everything you need!

Cheers!

Foxx Parts List (Becker style, Pin and Ball):

- 07C07-150 Washer, Cap
- 07C07-151 Poppet
- 07C07-153 Plug Cap (gray)
- 07C07-152 Plug Cap (black)

Plastic Ball Disconnects:

- 07C07-115 Becker Gas 1/4" MFL
- 07C07-116 Becker Liquid 1/4" MFL
- 07C07-138 Becker Gas 1/4" Barb
- 07C07-139 Becker Liquid 1/4" Barb

Plastic Pin Disconnects:

- 07C07-144 Becker Gas 1/4" MFL
- 07C07-145 Becker Liquid 1/4" MFL
- 07C07-140 Becker Gas 1/2"-16 MFL
- 07C07-141 Becker Liquid 1/2"-16 MFL
- 07C07-142 Becker Gas 1/4" Barb
- 07C07-143 Becker Liquid 1/4" Barb