

Hangtown Brew Noose



Volume 12, June 2006

www.hazeclub.org

President's Message - A Completely Objective and Totally Unbiased Introduction to Belgian Beer

As HAZE moved from its German beer quarter to three months of Belgian beers, I am sure that many club members were filled with a certain amount of trepidation. I write this message in confidence that those members realized their fears to be unfounded and like me are now singing the praises of the finest of Belgian beers.

First, please rest assured that drinking a Belgian beer will not kill, or even seriously damage, a normal beer drinker. In fact, although some Belgian beers are infected with nasty microbes and some Belgian beers may suggest a note of the nux vomica seed (the source of strychnine), Belgian beers can, with practice and a reasonably strong constitution, contribute to a healthy and pleasant lifestyle. The beer Mort Subite ("Sudden Death"), for instance, is perfectly safe to drink. The name refers to a dice game, not to its effects on the beer drinker. La Fin du Monde (a Belgian-style Tripel meaning "the End of the World") is a bit more troubling, but apparently is safe in small quantities. The same goes for the Belgian Golden Strong Ale, Delirium Tremens.

Second, Belgian beers do not (or at least are not supposed to) smell and taste like fecal matter (I don't know any way to put this more politely). In fact the BJCP style guidelines state that even for Gueuze and Lambic, "an enteric, smoky, cigar-like, or cheesy aroma is unfavorable." ("Enteric," by the way, means "pertaining to bowel.")

Finally, one does not have to worship the devil, or practice Satanism, in order to enjoy Belgian beer. Although certain Belgian and Belgian-style beers like La Chouffe, Duvel, Lucifer, Perdition and Damnation, make reference to demons, devils, and hell, these seem to be allegorical rather than literal. In any case, there doesn't seem to be any reason to think that demons and the like wouldn't enjoy good beer. Also, the fact that many fine Belgian beers are made in monasteries should be enough to dispel the concern about the connection between the devil and Belgian beer.

Armed with the knowledge that Belgian beers are safe, pleasant smelling and tasting, and theologically sound, I hope that HAZE members find the next three months rewarding and enjoyable.

(Editor's note: be sure to look at the La Chouffe clone recipe in this issue!)

Your President,

David Barlow





Hangtown Brew Moose

**By Friedrich Woehler and Justis von Liebig.
Published in the Annals of Chemistry, Volume 29,
1839**

Beer yeast, when dispersed in water, breaks down into an infinite number of small spheres. If these spheres are transferred to an aqueous solution of sugar they develop into small animals. They are endowed with a sort of suction trunk with which they gulp up the sugar from the solution. Digestion is immediately and clearly recognizable because of the discharge of excrements. These animals evacuate ethyl alcohol from their bowels and carbon dioxide from their urinary organs. Thus one can observe how a specifically lighter fluid is exuded from the anus and rises vertically whereas a stream of carbon dioxide is ejected at very short intervals from their enormously large genitals.

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.**

Upcoming Events

- **June 8, 2006, Thursday** **Club Meeting!!!**
Regular Club meeting at the "Smith", 7 PM; Last of the Belgians
- **June 9-11, 2006, Fri-Sun** **Eurofest**
Eurofest, Sands Regency in Reno
- **June 24, 2006, Saturday** **Hangtown Brewfest**
- **August 18-20, 2006** **Campout**
We will be traveling to Silver Lake, 1 hour southeast of Placerville off Highway 88, about 8500 feet elevation. We will be in a group site at Plasses Resort. LOTS to do: hiking, fishing, swimming, boating, sleeping, drinking, star gazing, horseshoes, etc. Auction and the fabulous Sunday Breakfast by the "Men of HAZE". Guessing cost to be \$25/family.

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Contributions

The BrewNoose staff needs your contributions, ideas, suggestions, comments (and cash!). Please submit to Michael Frenn, Viced President Without Portfoli, Media Manager

Hangtown Brewfest

The Something Annual Placerville Brewfest on Historic Main St. is Saturday, June 24. For those who have never participated, this gig is a blast! Over 40 breweries will be represented with plenty of beer flowing and live music playing. The event runs from 6 – 9 PM and HAZE is an integral component. We need pourers for the two shifts, 6:00 to 7:30, and 7:30 to 9:00. Arrive at the “Smith” no later than 5:30 PM. If you can help and have not yet signed up with Kay at the “Smith” or Michael Frenn (Viced President without Portfolio), please do so ASAP. All workers get in FREE! Left over beer is divied out to helpers at the end of the evening!! You have NO excuse not to be here!!

Recipe for La Chouffe clone

1 lb Belgian Caravienne
1 lb Belgian Aromatic
7 lbs light malt extract
1 lb cane sugar
3 lbs corn sugar
.5 lb Dry malt extract
2 oz Styrian Goldings pellets (4.0 AA)
1 oz Saaz pellets (5.0 AA)
¼ oz coriander seeds
¼ oz cumin seeds
1/8 oz caraway seeds

Steep the specialty grains at 150 degrees for 30 minutes. Add the malt extract, sugar, and Styrian Goldings hops. Boil for 60 minutes. 45 minutes into the boil add the Saaz and whole seeds.

1 XL pack Belgian Ardennes, Wyeast 3522.

Primary fermentation 1 month

Secondary fermentation 9 days.

OG: 1.068

FG: 1.008

Note: I kind of just made up this recipe based on Michael Jackson’s description of La Chouffe (Great Beers of Belgium, pp. 276-7), since I hadn’t had a La Chouffe for years. The final product tasted wonderful, though it was a lot more citrusy than I expected. The beer was all gone before I managed to get a bottle of La Chouffe again; but when I got a hold of the real thing, it tasted quite similar to my memory of this beer.



Hangtown Brew Noose

Pub Crawl 2006

(The Pics Tell All!!)

First stop, Sudwerk....



Then on to Ruibicon brewing.....



Hangtown Brew Noose



Pub Crawl 2006 continued

(The Pics Tell All!!)

Next, Hoppy Brewing



And finally, Oasis, when the self portraits really took over!

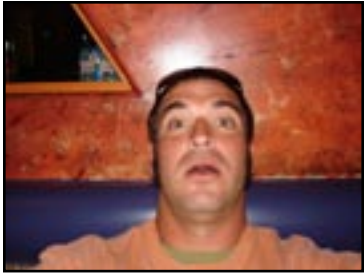




Hangtown Brew Noose

Pub Crawl 2006 continued

WANTED \$5 reward



14692 Wanted for stalking raccoons while jump roping



28643 Wanted for eating pickles dipped in cheese sauce



78453 Wanted for disco dancing in the mens restroom



39481 Wanted for getting over-excited about cats



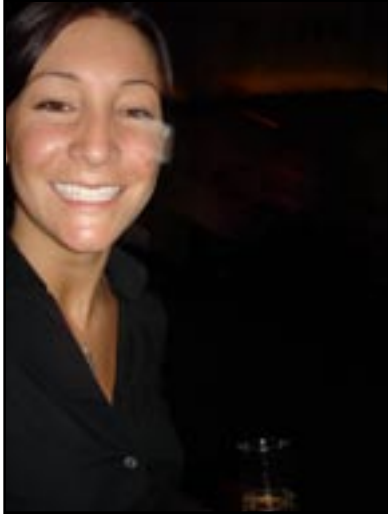
09823 Wanted for passing a breathalyzer test while standing on her head



77923 Wanted for tossing a Pac Man machine at the President



89921 Wanted for preforming bad ET impersonations at the dentist



14692 Wanted for getting her digital images into other peoples cameras



10029 Wanted for aggressive out bursts aimed at little old ladies



48344 Wanted for mugging girl scouts for their cookies