



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

JUNE 2010

Volume 48



PRESIDENTS MESSAGE



National Homebrew Day is over and many of you missed a good time, good food and good beer. HAZE site #587 contributed 4 batches, 64 gallons and 13 lucky participants to the national celebration. The Big Brew Site has recorded 280 sites, 450 batches, 3,408 gallons and 1771 participants nation wide. The change in the weather made it an enjoyable day.

May 22 was another opportunity to participate in a HAZE Big Brew. John Pyle hosted a White Labs Brew Day in recognition of the selection of the HAZE booth as Best during the AHA convention last year. Chris White was in attendance and provided yeast for all the brewers. He seemed to enjoy the day and was interesting to talk with. We had a fine BBQ by Pat Kennealy. Alan Vosper ran the Big Brew, five others did small brews for a total of 114 gallons. About 30 onlookers cheered the sport and provided advice. Oh yes, and there were four dogs.

Stan Backlund

UPCOMING EVENTS

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

July 8: Club Meeting, Brick Oven Pub; Club competition of Meads category 24,25,26 for August AHA Club Only Competition entry. Bring your Mead. Twelve ounce bottles required for entry.

Aug 7: National Mead Day

In This Issue....

National Homebrew Day

American Wheat Recipes

Chris White Brew

Alan's Rockin' Salsa

Quickie Blow Off Tube

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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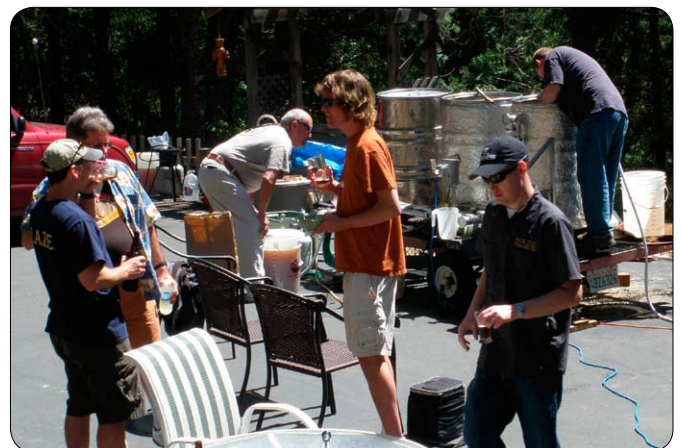
Volume 48



HAZE HAPPENIN'S: NATIONAL HOMEBREW DAY

What do the numbers 587, 4, 64 and 13 have in common with 280, 450, 3408 and 1771? Well aside from the cubed root of Avagadro's number squared, that is HAZE's contribution to the national scene of National Homebrew Day, held every year on the first Saturday in May. HAZE has traditionally participated in this event and this year our fearless leader Stan Backlund hosted the event at his lovely Camino estate. As site #587, 4 brewers churned out 64 gallons of wort at a party of 13 happy revelers.

Activities Co-Chair Alan Vosper continued to hone his expertise on the BBS (and reportedly definitely did not pee in the mash this time) as he tackled the American Craft Beer Wheat all grain recipe provided by the [AHA](#) (see next page).



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American Craft Beer Wheat

All-Grain

5.3 gallon (20 L); 70 minute boil;
O.G.: 1.043 F.G.: 1.011 IBU: 13.1 75% efficiency

4.65 lb (2.1 kg) 2-Row Pale Malt (56.7%)
3.35 lb (1.5 kg) Wheat Malt (40.9%)
0.2 lb (91 g) Munich Malt (2.4%)
0.25 oz (7 g) Chinook pellets, (13% AA), first wort
hop (FWH) addition (If Chinook is unavailable,
substitute Simcoe or Challenger hops for 13 IBU.)

Two (2) packages Wyeast 1010 American Wheat
yeast, or two (2) White Labs WLP320 American
Hefeweizen Ale yeast, or make an appropriate size
yeast starter

Mash in at 145° F (63° C) and hold for 60
minutes. Slowly raise the mash temperature to
169° F (76° C), then sparge with 173° F (78° C)
water. Add the hops to the boil kettle and collect
enough runoff to end up with 5.3 gallons (20 L)
after a 70-minute boil (approximately 6.4 gallons,
or 24 L). Bring to a boil for 70 minutes, and then
turn off the heat. Next, chill to 62-65° F (17-18°
C), transfer to a fermenter, pitch the yeast and
aerate well. Continue fermenting at 65° F (18°
C) for a total of one week. Rack to secondary for
another week. Rack to keg, or if you are bottling,
add the bottling sugar and then bottle as you
normally would.

Force carbonate at 3.0 – 3.5 volumes of CO₂ or
bottle condition using 5.0 – 6.3 oz weight (142-
178 g) corn sugar

Extract

5.3 gallon (20 L) yield with a 3-gallon (11.4 L)
60 minute boil;
O.G.: 1.045 F.G.: 1.011 IBU: 12.8

7 lb (3.2 kg) Liquid Wheat Malt Extract
0.2 lb (91 g) Liquid Munich Malt Extract
0.3 oz (7 g) Chinook pellets, (13% AA), first wort
hop (FWH) addition (If Chinook is unavailable,
substitute Simcoe or Challenger hops for 13 IBU.)
Two (2) packages Wyeast 1010 American Wheat
yeast, or two (2) White Labs WLP320 American
Hefeweizen Ale yeast, or make an appropriate size
yeast starter

Heat 2.2 gallons (8.3 L) of water to a boil.
Remove from heat and stir in extract for a total
boil volume of ~3 gallons (11.4 L). Add the hops,
and bring to a boil. Boil 60 minutes, and then
turn off the heat. Next, chill to 62-65° F (17-
18° C). Transfer wort (~2.5 gallons, or 9.5 L) to
fermenter and top-up to 5.3 gallons (20 L) with
pre-boiled and cooled water (~2.8 gallons, or 10.6
L). When the wort temperature is down to 62-65°
F (17-18° C), pitch the yeast and aerate well.
Ferment at 65° F (18° C) for a total of one week.
Rack to secondary for another week. Rack to keg,
or if you are bottling, add the bottling sugar and
then bottle as you normally would.

Carbonate as in the all-grain recipe.



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JUNE 2010

Volume 48



BREWING THE HAZE WAY WITH CHRIS WHITE

It was a fitting crown on a terrific year. We went in as Home Brew Club of the Year and emerged with Best Booth at the National Homebrew Conference 2009. And the prize? A brew day with Chris White, owner of White Labs Yeast Company. And true to form, HAZE did it up big time! We had more brewers brewing at one time than any other team brew in the club's history! Alan Vosper mastered the BBS; Glen Franke had his system replete with the control panel from the Starship Enterprise; Steve Seeley was there with his system (second time this year to have his system on the road); President Backlund was in the house, Michael Frenn brewed on the back of the Ale Camino; Richard had his system as did Dave Pratt, Bill Kenney and Mike Boyd. In addition, a feisty Brewster from GCBA plopped down and determinedly brewed an American Wheat. And of course, John Pyle had his system fully fired up in the garage. And speaking of John Pyle, he made it possible to have one of the best brew parties ever! And while there was a lot of good beer poured all day long, clearly it was Pat Kenneally who won the palate challenge! The meats were terrific as were the sides (Maddy had an awesome salad, too, if I remember correctly). But like always, it's the members of HAZE, who are the stars: great people making great beer!



One other very important honorable mention is in order. Alan brought what was universally agreed to be one of the best salsas ever. And, because of the kind of guy he is, he has shared that recipe with the rest of us. Enjoy the recipe and be sure to thank Alan for his contribution.

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Alan's Rockin' Salsa

Ingredients:

- (1) 28 oz. can whole peeled tomatoes
- (1) white onion, coarsely chopped
- a couple cloves of garlic, peeled
- 1-2 limes
- several dried chiles del arbol (you can buy these in bulk in stores like Winco, very cheap)
- salt, pepper, cumin, a bunch of cilantro (John Pyle's favorite!)

Directions:

- Drain the juice from the can of tomatoes, reserve some juice in case you need to thin out the salsa. Put the tomatoes in to a blender, add salt, pepper, and a dash of cumin to taste. Blend tomatoes until smooth. Add garlic, onion and $\frac{3}{4}$ to the entire bunch of cilantro. Juice the limes using a citrus juicer directly into the blender.

In a metal pan, gently toast the chiles del arbol. Note that you don't want them to be too black or they will give an astringent/bitter taste. Be careful as the difference between slightly black and then too black is about 1 second. Try toasting 12-15 peppers and then throw out any that are too toasted so that you get about 9-10 peppers to 1 can of tomatoes. If you want it less spicy you can back off on the peppers, or not! Once the peppers are lightly toasted, cut off the stems and add them to the blender,

Blend until all ingredients are incorporated and consistency is smooth. Pour into Tupperware-like (or other appropriate container) and taste, add salt as desired. Note: the salsa will taste somewhat like canned tomatoes. And now for the super secret process: put it into the fridge, wait a day.



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Technical Corner : Build a Quickie Blow-Off Tube

Every once in while a fairly vigorous fermentation comes along and you find yourself in need of a blow off tube to prevent the fermenter from erupting in what is rarely ever a happy ending. For years I've used a blow off tube design I read about in Dave Miller's Book, *Brewing The World's Great Beers*. And allow me to momentarily digress (as Michael Jackson once quipped, these side trips are where the real stories are!), this is a really good book for the basics of brewing process and styles, particularly if you are a very new brewer. There are very straight forward recipes from pure extract to all grain, and discussions on a variety of projects, including canning starter wort, making yeast starters and building lager fridges (see related article in next month's issue of the Noose).



Okay, back to the blow off tube. As Miller describes in his book, my blow off tube was constructed using an appropriately sized rubber stopper with a hole, just as you would use for the airlock. To that I added a small segment (3-4 inches) of rigid plastic tube. I usually salvaged this from old racking canes. To this is affixed a plastic hose which is then immersed in a jar of sterilized water and placed below the level of the top of the fermenter. I keep a stash of these handy, just in case.



The other morning, nearly late for flight out of town, I happened to check on beers brewed the day before. Low and behold the krausen had just reached the air lock. These days with the brewery in a bit of transition I couldn't immediately locate my stash nor could I locate any pieces of rigid plastic. That's when it occurred to me: use an airlock (not the S-tube type) and simply attach the plastic hose to the plastic stem in the middle of the airlock. Warming the plastic tube in hot/boiling water can make it easier to insert. Keep a few of these around; you never know when you might need it.