



Hangtown Brew Noose

www.hazeclub.org

HOPFEN UND MALZ,
GOTT ERHALZ!

MARCH 2009

Volume 37



PRESIDENTS MESSAGE



"When the beer bubbles, the people forget their troubles"

- The People's Dailey, China

**'Nuff said, brevity is the soul of wit.
Well, actually, white wheat is the soul of
wit, but we shall not debate it here.**

There was no Saint Patty's Day party this year due to the poorly timed City Planning Commission meeting (everyone has a civic duty) so we offer the following prayer in place of what would most assuredly have been a very cool story:

Our lager,
Which art in barrels,
Hallowed by thy drink

Thy kegdom come,
I fill thee mug,
At home, as in the tavern.

Give us this day, our foamy head,
And forgive us our spillages,
As we forgive those who spill upon us,
And lead us not into inebriation,
But deliver us from hangovers,

- Barmen

H.A.Z.E.

Club Officers for 2009

President (with Portflio):	Michael Frenn
Vice President:	Mike Boyd
Secretary:	Stan Backlund
Treasurer:	Beth Zangari
Activities Uber-Herr:	Tina Weinreich





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National Home Brew Day

(Courtesy of beertown.org)



In 1988, May 7 was announced before Congress as National Homebrew Day. The American Homebrewers Association created Big Brew as an annual event to celebrate National Homebrew Day not only in the United States, but around the world. Big Brew is held each year on the first Saturday in May. Today there are an estimated 750,000 homebrewers in the United States. Homebrewers are passionate about brewing beer and love to share that passion with others. That's what Big Brew is all about: homebrewers getting together all over the world to share their love for the hobby

Each year the AHA finds two or three [recipes](#) to highlight for Big Brew. Then hundreds of homebrewers [register their locations](#) (HAZE has already registered – Thanks, Tina!) for a communal brew-in to celebrate National Homebrew Day. They invite family and friends, or hang [posters](#) around town to advertise their brewing site. Then on the first Saturday in May (May 2nd this year) everyone congregates at the brewing site early enough to join in a collective toast at noon Central time and get on with the brewing. The Seeley's have once again graciously offered their home to be our site (see details below).

AHA Big Brew 2009 YouTube Contest May 2 - May 10, 2009

The YouTube contest was so much fun last year that we're going to have the contest again this year! Contestants have until Sunday, May 10, 2009 to upload their AHA Big Brew 2009 videos to www.YouTube.com. All titles should begin with "AHA Big Brew 2009" to ensure they can be easily searched. Adding tag lines like "beer", "homebrew" & "homebrewing" will also help search functions. Videos should be no longer than 3 minutes in length. Prizes will be awarded for the most watched video and the video that best captures the essence and teamwork of AHA Big Brew. Awards will be announced May 19, 2009. Ready, Set, Brew! (And take lots of pics!)



Where will HAZE be on National Home Brew Day?

Saturday, May 2nd, 8 AM (Steve will light burners for you if you need it)

- Steve and Nora Seeleys
- 2739 Ponderosa Road
- 530.676.2237

Bring something to share (food and beer).

Brewers - if you want to set up Friday nite - let us know.

Non-Brewers - Always welcomed to hang out.

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Competitions

HERE ARE UPCOMING COMPETITIONS, ENTRY DEADLINES AND CONTACT INFORMATION:



SAMUEL ADAMS LONG SHOT Entry Deadline: May 1st, 2009

This is a free competition! The winner will have their beer in and their face on a six pack of beer brewed by Samuel Adams! Entries are due Friday May 1st and you can check out the rules at

<http://www.samueladams.com/promotions/LongShot/rules.aspx>

(The competition "mule" will be making a delivery to More Beer on April 30. Contact the Noose Editor if you would like your beer delivered for free!)

CALIFORNIA STATE FAIR Entry Deadline: May 5th, 2009

This is one of the three Triple Crown Competitions for California Homebrewer of the year (along with the Mayfaire Comp of the Maltose Falcons and Stern Grove in November).



An \$8.00 entry fee per entry, checks payable to "California Brewers Guild, LLC, - HBLC". Entries due by May 5, 2009.

Mail or deliver entries to:

California Brewers Guild, LLC • 5528 Auburn Blvd., #1 • Sacramento, CA 95841 • (916) 348-6322

More info at <http://www.calbrewers.com/state.htm>.

Make sure to check homebrew and not craftbrew, which is a commercial competitor.

QUAFF COMP – HAZE IS IN THE HOUSE!

Perhaps not an overwhelming showing, but HAZE did place in the recent America's Finest City (AFC) comp held by QUAFF in San Diego, a notably tough competition. Michael Frenn placed first with his English Style Barleywine (Thomas Hardy Clone). This beer was brewed in December 2007 at the Annual Barleywine Brew held at the Seeleys and came in with some big numbers: O.G. 1.134, F.G. 1.034, a 100 point beer! It twice required a yeast repitch (Wyeast Bavarian lager yeast 2308) and was rescued by a giant yeast slurry from Andrew van Zant who luckily had a monster bock slurry available. This beer was aged over a year in the secondary. The rest has been squirreled away under the house for a distant future enjoyment!

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Returning to our Roots

Napa Smith Brewery's 'ORIGINAL ALBION ALE'



Don Barkley of Napa Smith and creator of New Albion Ale, arguably one of the very first craft brews in America

Don Barkley, Master Brewer of Napa Smith Brewery and the original brewer for the New Albion Brewing Co., brewed for SFBeer Week the original New Albion Pale Ale. Many identify the true renaissance of American Craft brewing as having emerged with the founding of The New Albion Brewery in Sonoma, California by a homebrew enthusiast, Jack McAuliffe, in 1976. While this brewery went out of business after about 6 years, there were hundreds of homebrewers that were inspired and followed in their footsteps and started breweries in the early 1980s.

Using recipes from New Albion, Don and the crew at Napa Smith reproduced a great 'straight forward' pale ale that helped shape America's brewing history. Although this ale dims in the stark glare of today's extreme beers, it holds high the unique character of true craft brewing. New Albion Brewery yeast was used for fermentation thanks to the generosity of the Mendocino Brewing Company, who still uses this yeast in their ales. Pale malt used at New Albion was sourced from San Francisco's last producing Malt House (Bauer & Schweitzer) and this beer used a blend of 50 % Great Western 2-row and 50% Gambrinus Pale Ale Malt. The Napa water was hardened with the addition of Gypsum to a level of 350PPM hardness. Hops used, as in the New Albion recipe, are Cluster for bittering and Cascade for aroma (This was Cascades first introduction into the craft brewing industry). So take a reverent step back into the past, no, to the birth, of craftbrew and reconstruct for yourself a New Albion Ale.

"Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer."

(Dave Barry)

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Process (All Grain 75% Brewhouse Efficiency):

(Extract brewers, contact the Noose editor for an extract with grains version)

- 4.75 lb. Great Western 2-row
- 4.75 lb. Gambrinus Pale Ale Malt
- 1.0 lb. Crystal 120

Infusion mash 144 degrees F, 90 min.
Sparge at 170 degree F.

Boil 90 minutes, Hops (1/3 cluster, 2/3 cascade).

1. At boil Cluster 14.7 AAU
2. 60 min Cascade 5.75 AAU
3. 30 min Cascade 5.75 AAU

O.G. 13.5 balling (1.054), Pitching Temp 60 F,
using 0.75lb yeast slurry/bbl.

Ferment at 68 F 6 days.

Secondary 60 F 8 days.

Bottle condition using cane sugar and yeast slurry for
1Million cells /mil.

Style: American Craft Pale Ale,
using New Albion Ale Yeast

First Available: August 1977

Description: Medium body, Bright golden color, White dense foam head, Lightly hopped, Aroma is malty with some hop spiciness, full malt flavor accented with hop character, moderate bitterness, Clean, dry after taste with lasting richness. Fermentation and yeast character is clearly evident with this unfiltered Ale.

Alcohol: By volume 6.5%

Bitterness: 31 IBU

Color: 18

CO2: 2.5 Vol.

OG: 13.5 Balling (1.054)

FG: 1.6 Balling (1.064)

Enjoy with Beer Boiled Prawns, recipe courtesy of Napa Smith Brewing:

Recipe of the month:

Beer boiled prawns

- 1 lb of 16-20 prawns, tail on
- 1 bottle of Napa Smith Amber Ale
- Juice of 1 lemon freshly squeezed (you can use the bottled stuff, but it won't taste the same)
- 25 black peppercorns
- 2 bay leaves
- 5 sprigs of Italian flat leaf parsley (the curly leaf parsley is good for garnished only, and does not add flavor)

Add all of the ingredients except the shrimp to a pot, and bring it to a boil.

Add the shrimp and boil for 3-4 minutes, or until they all just turn pink. (DO NOT OVERCOOK SHRIMP, OR I CANNOT BE RESPONSIBLE)

Remove from heat, and immediately rinse under cold water for about 1-2 minutes.

Chill in the refrigerator until cold all the way through.

Serve with your favorite dipping sauce, and your favorite glass of ice cold Napa Smith Beer. Enjoy life.



www.napasmithbrewery.com

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Second Annual Snow Brew March 1st, 2009

The Second Annual Snow Brew was rained out! Well, not exactly! The event did take place, although it was raining, not snowing. Notwithstanding, four beers were produced that day, including an ambitious decoction mash for a Maerzen by our own very fine Stan Backlund. A Maerzen (also referred to as an Oktoberfest) was a particularly appropriate brew as our event took place on March 1st. In addition to Stan's beer, our host Mr. Bunch brewed a Kolsch as well as a 1 gallon of Irish Stout produced in excess by Mr. Frenn, who, in the spirit of St. Pat's, brewed both an Irish Stout and an Irish Red.

The food was splendid, with delicious chili and cornbread provided by our generous host, and other munchables which complimented this fair well. But perhaps the most interesting part of the day was some of the spirits we enjoyed. In particular, there was a chili beer from the Queen of Beer competition that was huge in the pepper, but when poured over the chili, cheese and onions, was unbelievable! Then, we had the most interesting "wine" produced by Mr. Bunch. Chardonnay in character, both in appearance and palate, this wine was made entirely from carrots! We were so astounded, that several of us have promptly purchased the book that contains this and several other "Ripley's 'Believe it or Not!'" recipes.

In addition to the folks already mentioned, the Seeley's, Mr. Boyd and Mr. Kenney stopped by. We also met one of our newest members, Mr. Ken Stratham, who was promptly assigned to our website redesign project!

We apologize for the absence of pictures for this event; there was a slight problem in the A/V department.



Thursdays–Microbrews and Wine Flights 5:30-7:30pm
Saturdays–Music, evenings from 6-9pm
Sundays–Brunch, 10am-2pm



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Sat 8 AM-4 PM

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Kegg'er Up!

(SPECIAL REQUEST TO THE NOOSE)

Well, you did it. Found or created the perfect recipe, picked only the finest ingredients, took the time to carefully craft your brew and fermented it to perfection. Now for the next step – getting it into the keg and carbonated so you can begin enjoying the fruits of your labor.

While it may seem complicated at first, keggings your beer is really fairly simple. The following steps with a few tricks and suggestions should get you there successfully. If after reading this you're still not sure, email the Noose Editor and we'll set you up.

You'll need:

CO₂

Sanitizer (in a five gallon bucket and in a spray bottle)

Racking Cane with a 5 – 6 ft hose; attached racking tube optional

Keg

John Palmer's *How to Brew* Book (www.howtobrew.com)

Homebrew (less than or equal to the volume of the keg!)

"While it may seem complicated at first, keggings your beer is really fairly simple."

We'll assume you're starting with a clean keg that's been sanitized; I'm old school and use iodophor, but there's also Star-San and maybe some other products – check with your homebrew store. I'm also assuming your keg has integrity, i.e., it doesn't leak (we'll do keg overhaul in another issue). So your second step (after finding a suitable keg) is to make up your sanitizing solution. Put your racking cane in the sanitizing solution, pump to fill the line, and let it set.

Once your clean, sanitized keg has drained upside down (I usually give it 15 – 20 minutes), then you're ready for the next step.

Brewer's Tip #1: Whether I'm filling the keg with cleaning or sanitizing solution, or draining, I put a sanitized liquid connector (black) on the liquid side. This allows liquid to easily fill and drain from the dip tube.



Clean, sanitized keg attached to CO₂ bottle

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Racking cane and tube in bucket of iodophor

out while minimizing trub pickup. (When I'm not racking John's book is on my nightstand!)

"Next, put your beer somewhere higher than your keg"

Now, take the racking cane out of the sanitizer and shake it relatively dry and free of sanitizer. Place the delivery tube (non-pump) end of the racking cane in the keg. If you only have a hose, I recommend using a sanitized tube which the hose can be placed in, inside the keg (I use the tube from an old racking cane); this minimizes splashing.

Next, place your racking cane (pumping side) slowly into the keg. Keeping it about midway in the beer, give it a couple of short pumps to bring the beer halfway to three-quarters up the tube, making sure to keep the tube in the beer. Careful – you don't want to stir up any trub! The idea is to get enough beer so that with one more pump you can move enough beer through to get the suction going. Once you've done that, keep an eye on the tube in the keg until it is covered with beer and there is no

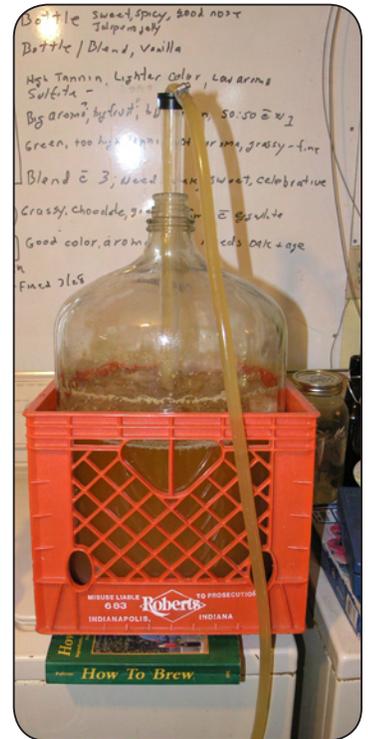
"Keep the tube in the beer. Careful – you don't want to stir up any trub!"

The next important step is to minimize oxygen contact with your beer; this is important all the way through your kegging operation (I no longer rack my beer from primary to secondary so as to minimize air contact). ***Brewer's Tip #2: Flood the keg with CO₂. This is a critical step in my view. Just attach a CO₂ bottle to the gas-in (sanitize both the gas fitting and the keg gas-in post using the iodophor in the spray bottle) and let her run for a few seconds.***

"The next important step is to minimize oxygen contact with your beer"

Next, put your beer somewhere higher than your keg. The washing machine or workbench is good. A non-breezy area is also a good idea to keep things clean.

Brewer's Tip #3: Place a copy of John Palmer's How to Brew under your carboy to tilt it. This will maximize the beer you can transfer



Beer on washing machine - Note John Palmer book



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splashing. *Very slowly* lower the racking cane into the beer, watching the flow at the neck. If you're lucky, you can let it rest on the bottom with only very minimal trub pick up. If you're getting a lot of trub (and depending on the yeast, what you brewed, etc., you might), pull the cane up; you may have to just hold it until it's done (pouring a nice pint to drink just before starting the racking procedure helps a lot at this point!). It's also a good idea to periodically add more CO₂, just for good measure.



Keg lid draining after iodophor

Once you're done, the most important step now is to close the keg. Remove the delivery tube, careful to avoid splashing. Take your keg lid with its rubber seal out of the sanitizer, give it a good shake (or set it on the side of the sanitizer bucket to drain), and put it on the keg.

Brewer's Tip #4: These seals, even the new ones, don't always seat. I will boil a small pot of water and then drop the seal in and take the pot off the heat. When it's time to seal I slip it on the lid (sanitation!!) and close the keg. The seal is pliable and most often seals the keg right up.

Now, set the regulator to 20 psi and add gas. This helps the seal to seat. Then vent the keg through the release ring on top of the lid. Repeat this several times, the idea being to purge the keg of air. Once done, your keg needs to be chilled, the colder, the better. CO₂ absorbs better into the beer when cold; warm beer takes forever. There are plenty of Temperature - CO₂ Pressure and Volume of CO₂ charts on the web (and in Palmer's book – or see the **Reference Issue of the Noose, May 2007!**). Quick rule of thumb, beer at 34 degrees under 20 psi CO₂ for about 5 days will be close to perfect. Some styles need more, some less CO₂. If you're really in a hurry, you can force carbonate by throwing 30 – 40 psi on a keg already chilled and shaking it vigorously. It will carbonate in about 5-10 minutes of this treatment, but the bubbles will be coarse. But heck, if you're thirsty.....!

I hope this is helpful, and so if you'll excuse me, I have three kegs to fill!!!

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

(Abraham Lincoln)