



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

MARCH 2011

Volume 55



PRESIDENTS MESSAGE



Hi Fellow Hazers,

I hope everyone had a great SF and Sacramento Beer week. There were a lot of good events going on. I got a chance to partake in a few and really enjoyed them. From my first taste of Russian River's Pliny the Younger to the amazing El Dorado county beer dinner at the Sequoia I was impressed with the local beer scene in the bay area as well as our own backyard.

In following up with our small/experimental brewing emphasis I thought it was important to take the initiative as your president and put my mash tun/kettle/carboy where my mouth is. As such I have brewed a 2-3 gallon batch of Dry Irish Stout for the March meeting. It is happily carbonating now and I am excited to be able to share it with you.

So now I encourage you to try an experiment in a small batch. Perhaps something you have always wanted to try, but wasn't sure how good it would be. Maybe a fruited wheat beer for spring, or a hot chili beer? I look forward to what experiments our club will come up with.

Cheers,

-Alan

UPCOMING EVENTS

March 10: Club Meeting, 7 pm @ the Brick Oven Pub Gadgets; Irish Dry Stout ; Irish Red"

March 24: Steering Committee, 7 pm @ the Cosmic Café

In This Issue....

MARCH:

What To Brew, What To Drink

RECIPE PROFILE:

Dry Stout and Irish Red Ale

BEER AND FOOD:

Irish Lamb Stew

H.A.Z.E. Club Officers for 2011

President:	Alan Vosper
Vice President:	Glen Franke
Secretary:	Joe Olivas
Treasurer:	Michael Frenn
Activities Director:	Open

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Brew Noose Editor: Michael Frenn



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MARCH: WHAT TO BREW, WHAT TO DRINK

March can be a phenomenal month for brewing, especially if you are a traditionalist. In strict German tradition, March would be the last month of the brewing “season” (St. George’s Day) so production would be full on (some of these beers lager over the summer to be consumed at Oktoberfest). St. Patty’s Day is in March and if brewed early in the month, it is possible to enjoy Irish Dry Stout or Irish Red Ale on this most important (and I would argue, singularly so!) day of drink and merriment. And because the Noose is a full service publication, we offer a recipe for each of these beers so as to help you celebrate appropriately.

In terms of what to drink, in addition to Irish Red and Dry Stout, bock, doppelbock and eisbock are in keeping with tradition. This, too, is German tradition. The Lenten season includes March (it begins March 9, for those inclined to such things) and the bocks are considered “liquid bread” which supplants what might otherwise be a diet involving fasting. In fact, on the last Saturday in March the Eisbock festival in Kulmbach, Germany, taps the new batch of Eisbock for the year. A few HAZE members have made some very good versions of eisbock. Talk to them if you are interested in this style.

IRISH BREWS: DRY STOUT AND RED ALE

(Some material courtesy of BeerSmith)

THE HISTORY OF STOUT

Irish Stout traces its heritage back to Porter, which were first commercially sold in the early 1730s in London and became popular in both [Great Britain and Ireland](#).

The word Stout was first associated with beer in a 1677 manuscript, with a “stout” beer being synonymous with “strong” beer (Ref: [Wikipedia](#)). In the 1700’s the term “Stout Porter” was widely used to refer to a strong version of Porter. The famous Guinness brewery in Ireland started brewing “Stout Porter” in 1820, though they previously brewed both ales and Porters. Around 1820, Stout also began to emerge as a distinctive style, using more dark brown malt and additional hops over popular porters of the time. At around the same time, black malt was invented and put to good use in Porters and Stout Porters. (Ref: [Daniels](#))

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Throughout the 1800's Stout continued to refer to "Strong" – therefore one could have "Stout Ales" as well as "Stout Porters". However, by the end of the 19th century, "stout" became more closely associated only with dark Porter, eventually becoming a name for very dark beers.

Traditional stouts of the 1800's and early 1900's differ considerably from their modern counterparts. The characteristic Roast Barley that gives Irish stout its dry roasted taste was not widely used until the early to mid 1900's. Some Stouts had very high gravities – 1.070 to 1.090 for many recipes from 1858 cited by Ray Daniels. They also had very high hop rates, in some cases approaching 90 IBUs. As Pale ales and later European lagers became more popular in the 1800's, sales of both Porter and Stout Porter declined, remaining popular in Ireland and a few other localities in the UK.

Dry Stout is an excellent, fairly bitter beer and there are several excellent traditional versions available in Guinness, Murphy's and Beamish. Murphy's is slightly easier to brew as it doesn't require the use of a soured beer as does Guinness (see the [March 2008 Noose](#) and the interview with Furgel Murray, Brewmaster at Guinness, St. James gate, Dublin. Guinness *does* use a soured beer for that twang!).

Ingredients and process are both critical to making a good dry stout, and serving parameters can also play an important role. Quality English Pale malt (Maris Otter, Hugh Baird, etc.) for the base of the grist, and highly kilned unmalted barley provides the typical stout roastiness. The use of Caramel malts is a bad idea as these contribute unfermentable sugars which would detract from the beer's dryness, an essential aspect of the style. That dryness can be largely attributed to flaked unmalted barley. A key process aspect, whether extract with grains (and this is a style that lends itself well to extract brewing), or all grain, is to grind the roast grains separately and very fine; You can crank your mill down about two turns to achieve the desired result. Alternatively, you could grind them in a coffee grinder.

Hops are traditional English varieties such as Goldings or Fuggles, and you can use a fair amount, with IBUs in the upper 30's or low 40's. Yeast selection would focus on English varieties. The variety you choose will determine the fruity ester profile you achieve.

Finally, this beer, like many British Isle beers, is low on the carbonation scale at 1 to 1.5 volumes. Personally however, this is the style that nitrogen was made for and that's how I like to drink it!



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DRY STOUT

The following recipe is from *Brewing Classic Styles* by Jamil Zainasheff and John Palmer.

For 6 gallons:

5.0 lbs English Pale LME or 7.0 lbs British 2-Row pale
2.0 lbs Flaked Barley
1.0 lb Black Roasted Barley
2.0 oz East Kent Goldings, 5% AAU

Steep the grains in 1 gal of water at 150 F for 30 minutes, except for all grain, perform a step mash at 120 F for 15 minutes, then ramp to 150 F for 60 minutes. Add hops for a one hour boil.

Add yeast (WLP 004 Irish Ale, Wy1084 Irish Ale, Wyeast 1056 or Fermintis US 04dry). Ferment at 65 degrees, but perform a diacetyl rest by raising the temp slowly over 3 days by 6 degrees during the final third of fermentation. Carbonate to 1 to 1.5 volumes and serve in a pint glass at 52 -55 F.



If you want to get that Guinness “twang” you need to add a slight amount of soured beer. To make soured beer, pull a small amount from the unfermented wort and let it naturally sour over several days by leaving it exposed to air. Boil the sour beer, sterilize it thoroughly and then cool it and add it to your fermenter well before bottling.



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BEER AND FOOD: IRISH LAMB STEW

Courtesy of Martha Stewart

Serves: 8

Total Time: 2 hr 15 min

Prep Time: 30 min



Ingredients

- 1/2 cup(s) all-purpose flour
- Coarse salt and ground pepper
- 3 pound(s) boneless lamb stew meat (preferably shoulder), trimmed of excess fat and cut into 2-inch cubes
- 3 tablespoon(s) canola oil
- 1 large onion, chopped
- 3/4 teaspoon(s) dried thyme
- 1 1/2 cup(s) dark beer
- 1 1/2 pound(s) medium new potatoes, peeled and quartered
- 1 pound(s) carrots, peeled and cut 1/2 inch thick diagonally
- 3 tablespoon(s) chopped fresh parsley

Directions

1. In a large bowl, season flour with salt and pepper. Dredge lamb in flour mixture, shaking off excess. In a Dutch oven, heat oil over medium heat. Working in batches, brown lamb on all sides, about 5 minutes per batch. Transfer to a plate.
2. Pour 1/4 cup water into pot, scraping up browned bits from bottom with a wooden spoon. Add onion; cook, stirring occasionally, until water has evaporated and onion is beginning to soften, about 5 minutes. Return lamb to pot; stir in thyme, beer, and 1 1/2 cups water. Cover; simmer until lamb is tender, 1 to 1 1/2 hours.
3. Add potatoes, carrots, and 1/2 cup water. Cook, covered, until vegetables are tender and stew has thickened, about 20 minutes. Season with salt and pepper. Let cool completely before storing. Stir in parsley just before serving.

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