



# Hangtown Brew Noose

[www.hazeclub.org](http://www.hazeclub.org)

HOPFEN UND MALZ, GOTT ERHALZ!



## Sacramento Pub Crawl

(Special to the "Noose" from  
Activities Uber-herr Jeff Bunch)

A small but excellent gaggle of HAZERs hit the rails, light rail, that is, for a pub crawl in Sacramento late April. It could not be summed up any better than our very own Jeff Bunch did (Special to the "Noose"!):



**W**ell it was a beautiful day, we could not have asked for any better weather, temps were in the high 70's with a slight

breeze. First stop after fighting with the automated ticket machine at Iron Point station was Hoppy. Everyone, oh I guess I better clarify who everyone is - The Frenns, The Bunches, Dave P., and Bill K. joined us a little later at our next stop. Anyway, everyone had a sampler of their beers along with a light snack. Each of the beers was analyzed and quaffed and all were found acceptable.



[www.hoppy.com](http://www.hoppy.com)

**W**e trekked back to the light rail station to head on to Rubicon. We arrived and found Bill K. joining us,



as well as a group of Women Brewers. Mr. Frenn went into "Frenning Mode" and the rest of the group tasted several brews, many from the Women brewers; it



[www.rubiconbrewing.com](http://www.rubiconbrewing.com)



was the second annual **Women In Brewing Celebration** at the Rubicon. I think that the

favorite at this stop was the Vanilla Porter. I don't remember who this selection was brewed by, but I'm sure that someone else in the group can provide this information. Then again, maybe not! After some food and chips and salsa it was decided



by the group to see if we could find the establishment that Sir Brattstrom had once been asked to leave and we headed off to find Pete's.



[www.originalpetes.net](http://www.originalpetes.net)

**D**ave P. was in the lead on his bicycle and found not one but two Petes', on opposite corners of the intersection.

No one was in the mood for coffee so we entered Pete's brew pub and pizzeria. Nice atmosphere; we

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HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.

Brew Noose Editor: Michael Frenn



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weren't even asked to leave, even after mentioning Mr B's name. We enjoyed several beers from Pete's, contract brewed by

Firestone Walker, and two of Firestone Walkers beers. The "Frenning" was on again and we lost track of what was given by the manager but Ramona's pack was growing in size and weight. Look for a Pete's coming to the El Dorado Hills area soon (The "Noose" will get the exclusive!).



[www.pyramidbrew.com/alehouses/sacramento.php](http://www.pyramidbrew.com/alehouses/sacramento.php)

samples were had, but there was discussion about a cool basement with the waitress and several of us tried to get a tour, unsuccessfully! Off to Hogs Head in Old Sacto. Guess what? It's not there anymore, closed for good, replaced by a wine boutique :( - So it was back to River City Brewing

[www.rivercitybrewing.net](http://www.rivercitybrewing.net)

for a few samples and some snacks.

There was much discussion about the samples here, they were all drinkable but there was something



missing. It was decided it was time to head for the train, we made it with time to spare.



Everyone made it back to Iron Point and headed home. And I think we all got back safely. Has anyone seen Dave P?

Thank you all for a wonderful day. Jeff B

Dave, pedal faster!!!



## National Homebrew Day

(Pics courtesy of Nora Seeley)

HAZers turned out in sizeable number Saturday, May 3, 2008, for the 8th Annual National "Big Brew" in celebration of National Homebrew Day. Steve Seeley manned (or was that, man-handled?!) HAZE's own Big Brew System (BBS) and churned out 43 gallons of Cheswick Bitter in honor of the late, great Michael Jackson. System efficiency was 82%, by the way! In addition several other brewers showed up with their own systems and gallons of homebrew and commercial beers were served until the early evening hours. Our presence was graced by club icons Brian Schwind and Brian Baumgartner - great





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to see you guys!! Many a fine vittle was served up as well, and by popular demand Nora has offered up her incredible chili recipe (which we all believe should be entered at the Kirkwood Chili Cook-Off and Brewfest in September!).



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## Nora's Famous Turkey Chili

• 2- 20 oz. Pkg. (2 ½ lbs.) of Jennie-O 7% fat ground Turkey.  
NOTE: Original recipe calls for 2 lbs. of ground beef or chopped steak, but the turkey comes in 1 ¼ lb. packages. I have also used the ground soy protein from the health food section and no one knew it was not "real meat".

- 1 large onion, chopped
- 1 can (15 oz.) Pinto Beans
- 1 Lg. can (28 oz.) of Diced tomatoes
- 8 oz. can of tomato sauce
- 1 can (15 oz.) Kidney Beans

Now for all the spices:

- 1 t. salt
- 1 t. Paprika
- 1/3 -1/2 C. Chili powder
- 1 ½ t. onion powder
- 1 ½ t. Oregano
- 1 ½ t. garlic powder
- 1 t. Cumin

### OPTIONAL:

- 1 t. Cayenne
- 4 t. Masa (stirred into ¼ C. warm water to make a thick liquid).
- ¼ C. diced jalapenos, canned or fresh (added at step #3).
- Another can of beans (if I know there will be a lot of people I will add an extra can).
- 2 C. water (added if needed to thin chili if it is too thick).
- Sometimes I toss in a bell pepper (at step #1).



### DIRECTIONS:

1. Sear the meat with the diced onion, if using greasy hamburger – drain off fat.
2. Add tomato sauce and the liquid from the cans of beans.
3. Stir in all the spices and lg. can of tomatoes, cover pot and let simmer for 30-60 minutes.
4. Add in Masa mixture and beans at this point.
5. Let simmer for another 15-20 minutes.

If using a crock pot, I do step one, then place everything in the crock pot for 4 hours.

Serve with diced onions, grated cheese and sour cream toppings – corn bread is also good!



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## PROFILES In Barley – English Mild

As the Northern California Homebrewers' Festival is barely 4 months away (September 19 and 20 at Lake Francis) and the theme this year is British Isles, seems appropriate to perhaps showcase a few styles for brewers to consider should they desire to bring beer this year. Of course, we really should have started with Strong Ales or Russian Imperial Stouts, but hey, this is the "Noose", so we're beginning with something you technically could turn around in a week!

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Milds are a, to put it mildly (HAH! HAH! HAH!), relatively unknown and considerably unappreciated beer, probably not unlike Scottish 60/- or 70/-. It's not our fault entirely, these beers just aren't available here. Milds offer three distinct advantages: they have a speedy turnaround from kettle to keg; they are low gravity and allow for copious consumption without demise; and they offer a distinct alternative to the hop monsters so prevalent today. Actually, a fourth advantage, given the current hop situation, is that Milds only take about three pellets to make!

Milds are low gravity, malt oriented beers not dissimilar to Scottish 60 Schilling. As such, it is important to have sufficient specialty malts in the grist to avoid a beer with a limp-wrist presence on the palate. Specialty malts provide sufficient dextrines so that palate sensations are pleasing and satisfying. Base malt should consist of traditional crisp Maris Otter; chocolate malt, flaked maize, flaked oats and dark crystal are common specialty grains.

Many different yeast strains are available and suitable for milds. Traditional selections could include Wyeast 1275 Thames Valley, London Ale III or 1968 London ESB will all give satisfactory results. In the White Labs selection you can try Essex Ale (seasonally available) or WLP002 English Ale. Wyeast 1056 (California Ale) is always a safe clean choice (works very well in Scottish 60, too!) that allows the malt aspects to really come through (White Labs WLP001 equivalent). English dry yeast is also a suitable choice. Ferment at 64-68 F.

With regards to water, salt additions to provide the following profile in parts per million profile should result in a mash pH of about 5.3.

Ca	Mg	Na	SO4	Cl	HCO3
49.8	5.64	38.53	128.87	56.9	0.022

For reference, Placerville's water is:

Ca	Mg	Na	SO4	Cl	HCO3
3.3	1.14	2.23	0.37	0.8	0.022

Recipes (5 gallons):

### ALL GRAIN

- 5.00 lb pale malt
- 1.25 oz Chocolate malt
- 0.5 lb flaked maize
- 17.5 oz cane or invert sugar
- 1 oz East Kent Golding, 5% AAU 60"

Mash 60" at 147. Add sugar last 10 minutes of the boil.

### EXTRACT W/ GRAINS

- 4.5 lbs LME
- 1.25 oz Chocolate malt
- 0.5 lb flaked maize
- 17.5 oz cane or invert sugar
- 1 oz East Kent Golding, 5% AAU 60"

Steep grains in 0.5 gallon at 155 for 30 minutes. Sparge grains with 0.5 gallon water at 165 add water and extract to give preboil volume of 6 gallons, assuming a 1 gallon boil off.

References:

1. Mild Ale, David Sutula, Classic Beer Series #15
2. Beeradvocate Magazine Vol II, issue III
3. Brewing Classic Styles, Jamil Zainascheff, John Palmer



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## HAZE Happenin's – Upcoming Events

*June 28, 2008, Saturday  
Hangtown Brewfest*

**Arrive:** Between 5:15 PM and 5:30 PM  
**Where:** At the "Smith"  
**Why:** This is the Club's biggest "We're here to help!" event, and while the fest would likely go on without us, it would be very, very hard!! Our Activities Uber-Herr, Jeff Bunch, will be serving as the Brewfest Coordinator and more information will be forthcoming. However, sign up now for best shifts, locations and breweries. This can be done by stopping by the Smith. If you have reputable acquaintances you would be personally willing to vouch for as a pourer, sign them up, too. Everyone planning to help out should plan to be at the "Smith" between 5:15 and 5:30. Look for more info via email.

## THANK YOU!

This is the kind of "Noose" I like! So many contributions came in; I didn't have to write Jack! Or Jill, even!! Thanks to Jeff, Nora, Bill and Ramona for their help. And while I'm up here, on my soap box that is, the "Noose" can always benefit from reader input, suggestions, pictures, factoids, etc. So, keep those cards and letters coming!!

Brew Noose Editor - Michael Frenn

## H.A.Z.E.

### Club Officers for 2008

President:	Dave Pratt
Vice President:	Maddy Franke
Secretary:	Bill Kenney
Treasurer:	Tina Weinrich
Activities Uber-Herr:	Jeff Bunch

## Coming To The Noose!

**Hop Crisis Part IV** - We'll explore how to use the bad boys you've grown and get some expert advice from a local purveyor, Mr. Kevin Pratt, in another Brewmaker interview.

**A View From The Top** - Our very own Grand Master Beth Zangari will describe her "ascendancy to the throne" of beer judging and give tips to wanna be GMs!



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Sat 8 AM-4 PM