



# Hangtown Brew Noose

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

HOPFEN UND MALZ,  
GOTT ERHALZ!

NOVEMBER 2008

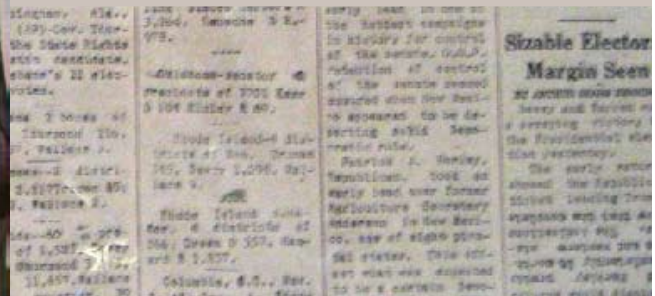
Volume 33



## The Brewnoose Special Edition



President-Elect Michael Frenn (left), out-going President Dave Pratt (right) and Activities Uber-Herr Jeff Bunch prepare to sip from the Cup of Victory following coronation of HAZE as the California Homebrew Club of the Year 2008 by Anchor Brewing Company at the 30th Annual State Homebrew Competition at Stern Grove.



In a classic David-and-Goliath struggle for supremacy, and against overwhelming odds, the little "Club that could" did! On Saturday, November 8, 2008, HAZE was crowned California Homebrew Club of the Year by Anchor Brewing Company. The competition, as always, was fierce, with venerable names such as the Maltose Falcons, Pacific Gravity and East Sac Brewers (ESB) making formidable presentations. But in the end, HAZE, that little club from the foothills, prevailed. Congratulations, HAZERS, you earned it!

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

Brew Noose Editor: Michael Frenn



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NOVEMBER 2008

Volume 33



## MEMBER PROFILES:

### Pyle it on!

*(This is the first in a series profiling HAZE members and their brew systems. Contact the Noose Editor if you would like to be featured. -Ed.)*

John Pyle has been brewing for almost 20 years and has been a member of HAZE since 1994. His base system was designed and built by Randy Smith, a former HAZER who was the main force behind the club's BBS (Randy was featured in the May-June 2008 issue of Brew Your Own magazine – check it out!). John's system is a static (in-place) Third Generation three tier gravity feed, which has been augmented with a pump for wort movement and chilling.

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John Pyle's three tier system

Three standard and legally acquired stainless kegs form the heart of the system, appropriately modified for brewing. As with many similarly designed systems, it is ideally suited for 10 gallon batches.

Folsom City water is run through a Household Filtration system (model GXWH01C, available at Home Depot for about \$25) prior to entering the hot liquor tank (a modified



A Household Filtration System keeps the water clean

15 gallon modified AB keg). This filter is good for approximately 10,000 gallons. A Randy Smith burner design supplies the heat (no dyno BTU data available).



Check out the paint stirrer John uses to mix the grains in the mash (5 bucks at Lowe's)

Heated water is then gravity fed to the mash tun (a converted 15 gal Heinkin keg). John

uses his handy dandy plastic paint stirrer in a cordless drill to get a good mixing of the gains in the mash. Vital temperature data is monitored with an Ashcroft 3" dial gauge. The mash tun is fit with a burner which aids in temperature adjustment and also ramp up to mash out as needed. After conversion, a March magnetic food-grade pump is used to recirculate the wort to achieve clarification



The mash tun sports a full sweep 3 inch Ashcroft 250 degree dial gauge

(vorlauf). The sparge arm is then attached and the sugars are washed from the grains.

A 15 gallon converted AB keg serves as the boil kettle which is again fired by a Randy Smith burner. The kettle has special pipe and filter arrangements



The sparge arm in the mash tun washes the sugars from the covered grains

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Volume 33

# Hangtown

## Brew Noose

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The fuel manifold was custom built by Randy Smith

to minimize hops clogging the outlet port. As with the hot liquor and mash tun, brass-nickle ball gate valves control the flow. John uses Northern Brewer's Thermoplastic rubber tubing for transferring the hot wort.

This food grade tubing is rated to 275oF, won't collapse under suction and remains cool to the touch externally.



John gets set to begin chilling



Chillzilla cools things fast

A Chillzilla counter-pressure wort chiller (Northern Brewer) helps to achieve rapid cooling of the wort. The hot wort is first circulated through the pump and the chiller and back into the kettle to sanitize the chiller, pump and lines. Cool wort at yeast pitch temperature is then pumped into his fermenter.

### DATA

Hot Liquor Tank:  
Mash Tun:  
Boil Kettle:  
Pump:  
Cooling System:  
Fuel:  
Burners:

BTUs:  
Gate valves:  
Instruments:  
Hotliquor  
Mash  
Ignition System:

### FILE

A-B 15 Gallon  
Heinken 15 Gallon  
A-B 15 Gallon  
March magnetic food-grade  
Chill Zilla  
Plumbed natural gas  
Homemade by  
Randy Smith  
No Data; est half of BBS  
Brass-Nickle  
Ashcroft 3" 0 - 250oF  
Full Sweep  
Ashcroft 3" 0 - 250oF  
Full Sweep  
Button Strike

## ARROGANT BASTARD CLONE

(A JOHN PYLE FAVORITE!)

The December 2008 issue of Brew Your Own has several recipes for excellent beers from Stone Brewing, but here's one they forgot! 5 Gallons

#### ALL GRAIN

13.5 Great Western 2-row  
1.5 dark Caramel or Crystal, ~ 150 L  
Mash at 152 for 45 minutes and sparge with 170oF water to collect about 6.25 gallons of wort

1.0 oz Chinook pellet (10-12% AA) for 90 min (55 IBU)  
0.5 oz Chinook pellet (10-12% AA) for 45 min (21 IBU)  
0.8 oz Chinook pellet (10-12% AA) at flameout

#### EXTRACT WITH GRAINS

9 lbs Light Malt Extract  
Same as all grain  
Steep specialty grains for 20 min at 152oF.  
Add LME to enough water to give you 6.25 gal.

Ferment with large culture of Wyeast 1056 or WLP001 at 65-70 F.



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NOVEMBER 2008

Volume 33



## AHA RALLY

The month got off to a great start with an American Homebrew Association (AHA) Rally on November 1st at the 50-50 Brewing Company in Truckee, California. Brewer Todd Ashman was the consummate host, providing unlimited access to his beers and a

food spread that would have put the first Thanksgiving to shame!



50-50 Brewing Company in Truckee, Ca



Former HAZERs Mark and Linda Mecord greet arrivals to the AHA Rally

After people got settled in, Todd gave a nice overview of the 50-50 Brewery, his philosophy as a brewer, a little about the styles and where the Brewery is heading. Following that, attendees were treated to small group tours of the brewhouse which was sporting three brand new tanks which had just arrived the day before.

50-50 offers a solid line of great ales across several styles. The Base Camp Golden Ale is a 5% ABV, 18 IBU light golden ale with a dry finish. Manifesto Pale is a classic craftbrew. This 32

IBU 5.4% ABV ale provides a delicious malt hop balance with caramel and biscuit notes in play with hop earthiness. The Rockslide IPA is an excellent example of the "West Coast" approach to the style

and uses generous amounts of Amarillo, Centennial and Summit hops. The malt plays its supporting role well. This beer sports 65 IBU and 6.7% ABV. The Donner Party Porter is a sturdy robust porter that offers 30 IBU and 6.7% ABV. With a complex flavor



The tanks in the background are brand new, having arrived the day before



Good food, good beer, good people - must be an AHA Rally!

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Volume 33

# Hangtown

## Brew Noose

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



50-50 Brewer Todd Ashman (left) discusses a few finer points with Alex, a Rally attendee (and winner of the 2008 Sam Adams Long Shot Competition)

area were also in attendance and some had samples of their beers available for tasting along with Todd's offerings. One thing is clear, it's time to plan a pub crawl to the High Country –there's incredible beer to be had! We also want to thank Todd for donating raffle fodder (he's been Frenn-ed!).

50-50 Brewing Company

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



(3 and a half Brattstroms)

profile of dark chocolate, espresso and dried dark fruits, this beer can sustain you through the bitter cold nights of the high Sierra. The Trifecta Belgian Tripel is inspired by the Trappist tradition of Belgian Ales. The Trifecta is one of 50-50's several seasonal offerings and seduces with complex spiciness tempered with sweeter notes from locally grown Purple Sage honey. At 23 IBU and 11% ABV this is a fine companion next to the fire.

An extra special treat was that several brewers from the Reno



High Country Brewers, from left: Doug (Brew Brothers El Dorado Casino); Todd (50:50 Brewery, Truckee); Brandon (Silver Peak Brewery, Reno); Ryan and Matt (Great Basin Brewery, Sparks)

*Get Out Your Pen and Mark Your Calendars for these December Events*

December 11

*Regular HAZE Club Meeting*

December 13

*Christmas Party*

December 27

*Barleywine Brew*



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NOVEMBER 2008

Volume 33



## Election Results 2008!

Well, it wasn't all bad, at least as far as your HAZE Officers are concerned! The Brewnoose is proud to report the results of this year's elections:

President:	Michael Frenn (With Portfolio!!)
Vice President:	Mike Boyd (Veep Extrordinaire!)
Treasurer:	Beth Zangari (Founder, Grand Master I, She does it all!)
Secretary	Stan Backlund (Solid Stan!)
Events Coordinator:	Tina Weinrich (Let's Party!!)

Congratulations to an excellent, if not slightly dubious, slate of officers!!

## HAZE Happenin's – Upcoming Events

### *Regular HAZE Club Meeting*

Dec 11 Location Change! Brick Oven Pub on Placerville Drive 7 PM

The December meeting will take place at the Brick Oven Pub on Placerville Drive (same shopping center as the Block Buster Video Store). Owner Dave Cody says bring homebrew! The Brick Oven pub sports some 20 taps of great craftbrew and offers salads, calzone type sandwiches and other items.

Two important items of business from Steering Committee:

1. Members need to vote on a request to donate \$200 to the El Dorado County Food Bank. Our current treasury is at approximately \$1700. Several members (the Zangaris, the Frenns and the Pratts) have already agreed to match the club's donation.
2. Members need to vote on a suggested change to the bylaws moving the timeline for dues. Presently they come due in November. The suggested change would make them due in January. This is proposed to simplify the job for the treasurer.

Bring raffle fodder!!

### *Christmas Party*

Dec 13 The Barlows have once again generously offered to host the Annual Christmas Party. It will take place Saturday, December 13, 2008, at 5 PM. Each person attending is asked to bring 6 – 12 cookies, and a Beer-related gift for the gift exchange. Don't forget the homebrew! A menu will be published shortly.

### *Barleywine Brew*

Dec 27 Mark your calendar for the annual Barleywine Brew at the Seeley's, Saturday, December 27!

### *Steering Committee Meeting*

TBD A date for Steering is not yet set as the normal date falls on December 25 (Christmas).

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### AND FINALLY, THE SWEET TASTE OF VICTORY.....



A few HAZERs were present at Stern Grove when Homebrew Club of the Year Award was announced



HAZERs celebrate as Homebrew Club of the Year at the November meeting at the WineSmith.



President-elect Michael Frenn takes a sip from the faux trophy. The Maltose Falcons have yet to relinquish the coveted cup!

### .....AND ON TO NEXT YEAR!!

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