



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

OCTOBER 2009

Volume 44



PRESIDENTS MESSAGE

Are we there yet?! This bear's ready to hibernate. Bring on the robust porters, barleywines and imperial stouts! But before we shut down completely, how about a big round of applause to Maddie Franke, Dave Pratt and Stan Backlund and others for a most successful and incredibly well-run Queen of Beer competition! And while we're at it, how about the same for Nora who served up a unique and delicious lunch! Thanks also to Bill and Pati Kenney for once again hosting the event. It was a great way to put the finishing touch on a superb year for HAZE. We actually have a breather now, with the most important events coming up to include the State Competition at Stern Grove (and what we hope will be a very special announcement!); election of officers at the November meeting, the Christmas Party at the Barlow's; and the annual Barleywine Brew at the Seeley's. Spaced out over the next two months, this is a welcome change of pace from our last 10!

I plan to enjoy fully all of the events yet to unfold with excellent homebrew and fine friends.

Cheers!

Michael Frenn

November Is Election Time – Don't Forget to Vote!

We will be voting the Officers for next year at the November meeting. The slate is:

President	Stan Backlund
Vice President	Jeff Bunch
Secretary	Bill Kenney
Treasurer	Beth Zangari
Activities Chair	Alan the New Guy

We will take a floor vote.
You may also mail your ballot to the HAZE mailbox at
P.O. Box 2476, Placerville, Ca. 95667.
You may also email your ballot.

Photo of the Month

Mikey's first attempt at eisbock was not very successful



Got a photo that's funny or interesting?
Send it in to the Noose!



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MEMBER PROFILES:

Goin' For Gold!

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

Bill Kenney, the second member of HAZE to earn a Best of Show this year, has been brewing for about 25 years, although he stopped for awhile back in the "early days", and has certainly seen the changes in homebrewing during that time. Fortunately, most of these changes have been for the better. He believes the most important of those have occurred in yeast, both the availability of pure liquid cultures and the improved quality of dry yeasts. "No more yeasty beers like I'd get with the old Brewer's yeast!" he says.



Bill's system, Part I, is portable



Hot liquor tank

Having spent most of his professional life in the airline industry in the bay area, Bill and his wife, Pati, moved to Rescue about 10 years ago. Bill brewed extract recipes exclusively until about 4-5 years ago when he happened upon an all grain system for sale. Even still, he continues to occasionally brew extract beers, generally due to the



Water Filter

constraints of time (you know how it is when you're retired - busy!!). His system is most suited to 5 gallon batches, and since he likes to brew a lot of different styles, that suits him just fine. He tends to brew in streaks and brews about 30 batches per year.

Bill's system is actually two-part, part one includes the hot liquor tank and mash tun, and part two is the boil kettle. The hot liquor tank is a legally acquired 15 gallon keg with the top cut out, a dial temperature gauge and a homemade site glass. A gate valve controls outflow. A water filter, General Electric Model GXWH01C, removes chlorine and sediment.



Mash Tun



Site gauge on the hot liquor tank

The Mash tun is another legally acquired stainless steel beer keg outfitted with a dial temperature gauge and a gate valve. Bill has also wrapped it with insulation material to control heat loss. Because his

mash tun is not direct fired, Bill has fabricated a steam injector which uses a pressure cooker to develop the steam and the pressure and a copper tube with small holes to deliver the energy. This allows him to maintain mash temp and mash out when he's ready. Very cool.



The Phil Mill

CONTINUED . . .



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The boil kettle is a 7 gallon stainless turkey fryer pot which Bill puts on a separate burner system to complete his brewing. Both parts of Bill's brewing system are portable and store easily. Like many of us, Bill has discovered the convenience of milk crates for holding glass carboys!

(Bill is slated to be Secretary next year. Make sure you vote for him! - ED.)



Bill checks gravity with a refractometer



*Bill's
Steam injector*



DATA

Hot Liquor Tank:
Mash Tun:
Boil Kettle:
Pump:
Water Filter:
Cooling System:
Fuel:
Burners:
BTUs:
Gate valves:
Instruments:
Hotliquor
Mash
Ignition System:
Special Mods:

FILE

15 ga. generic stainless keg
15 ga. Pyramid stainless keg
7 gallon stainless turkey fryer
None
G.E. Model GXWH01C
Standard Immersion
Portable Propane
Standard
No data available
Brass gates
Fermentap, full sweep, 220F
Polar Ware, full sweep, 250F
Portable Striker
Steam Injection



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While the exact origins of the [Queen of Beer](#) competition, affectionately known as QoB, are a bit, uh, HAZEy, several facts are not in dispute. QoB is the ONLY woman-only BJCP sanctioned competition, and this year was one of the most successful events ever with nearly 100 entries from all over the

country. Originating sometime in the mid-nineties, the competition has occurred almost continuously for the past 15 years. If this year is any indication, it has many more successful years ahead.

This year's competition once again was managed by the very capable Maddie Franke, who also steered last year's competition to a successful conclusion. Stan Backlund, National BJCP Judge, served as the judge coordinator (Stan is a candidate for Club President, vote for him! - ED). Dave Pratt managed duties of both the Registrar and the cellar (well done, sir!) while Ramona Frenn took up the reigns of statistician. Judges from as far away as the bay area, plus our friends from Sacramento, made the trek up the hill to help make the competition a success.

Kelly Floyd of Arvada, Colorado, winner in 2007, returns to claim the crown once again with an Octoberfest. This also marks the third year in a row that the winning Brewster hails from Colorado. But HAZE wasn't shut out, Ramona Frenn returned to win again, placing a second with a London Pride clone. Keep your eye on this girl! All of the results for QoB can be found on our website (nice work, Glen!).

JUDGING AROMATICS

Those folks who are judges know just how important the aroma of a beer is. Sometimes these aromas can be fleeting or barely perceptible.



Here's a little trick we learned at GABF last month when we took a course on Evaluating Beer by professional evaluators from Gordon Biersch. After you receive your judging sample, invert another empty judging glass over it and gently swirl your sample. The empty glass serves as a vault to collect and concentrate the aromas. Then lift the glass very slightly while

sniffing the aromatics. This method is similar but superior to placing your hand over the glass with the sample; it gives more room for the aromatics to escape to and avoids any off odors which may be imparted by your hands. Give it a try next time you judge or evaluate a beer!



Using the SRM chart from White Labs

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*Queen
of
Beer*



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HAZERS Take in a Little Oktoberfest at Lake Tahoe

(Special to the Noose by Tina Weinrich, Activities Chair)

Oktoberfest HAZE was in the house. The only problem seemed to be keeping our mugs full; seemed the beer kept evaporating and coming back down as snow! Oh, and what beers they were! Spaten Dunkel, Gordon Biersch Oktoberfest, Spaten Oktoberfest, Frankensteiner and Becks Dark (thirsty yet?!). There was also a great selection of all food German. The brats and pretzels were the only things hot; cold beer, cold day - no problem!

Normally, no dogs are allowed at [Camp Richardson](#). [Oktoberfest](#) is the exception. Plenty of dogs, kids, and a

pumpkin patch; nice family environment. Entertainment included a fantastic Polka Band (Umm Pah Pah) who really kept the crowd involved with the stein holding competitions, Yodeling competition, chicken dance, best costumes and roll out the barrel. One of the best songs of the day was "There is no beer in Heaven so I will have to drink it here" (Im Himmel gibts kein Bier).



This was a great event and we might want to put in on the calendar for next year....



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BEER PROFILE: Robust Porter

FALL IS A GREAT TIME FOR A ROBUST PORTER!

Robust Porter is one of my favorite styles and [Anchor's Porter](#) is a great example that's easy to find. From the BJCP Guidelines, Robust Porter (12B) has a roasty aroma (often with a lightly burnt, black malt character). It may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties).

The beer pours medium brown to very dark brown, often with ruby- or garnet-like highlights, and can approach black. It should have a full, tan-colored head with moderately good head retention.

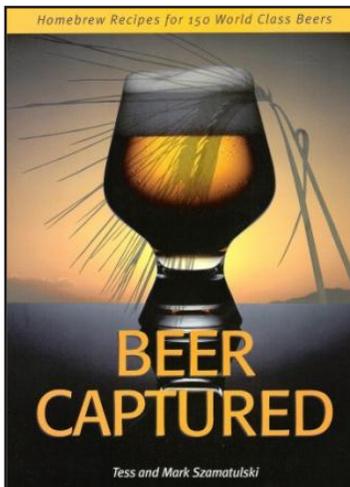
It will possess a moderately strong malt flavor, usually featuring a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acid, burnt or harsh.

Ale yeast can either be clean US versions or characterful English varieties.



Vital Statistics:	OG: 1.048 - 1.065
IBUs: 25 - 50+	FG: 1.012 - 1.016
SRM: 22 - 35+	ABV: 4.8 - 6%

The following recipe has won multiple awards, including Best of Show at World Cup, second place at the State Fair, and the West Coast Brewer's Festival when brewed at the Blue Frog (From [Beer Captured](#), Tess and Mark Szamatulski)



5 Gal. All Grain
OG: 1.068 FG: 1.020 IBU: 36 ABV: 6%

- 11.25 lb 2-Row
- 6 oz Carapils Dextrine Malt
- 13 oz British Chocolate
- 12 oz 60L Crystal
- 1 oz Roasted Barley
- 12 oz Malto-Dextrine (added at pre-boil)

- 0.675 oz. Northern Brewer 9% AAU 60 minutes
- 0.675 oz. Cascade 5% AAU 60 minutes

Wyeast 1056, WLP001, US05

Mash at 156F for 90 minutes. For extract, steep the specialty grains in gallon of water at 150F for 30 minutes. Sparge with 1 gallon of water at 150F. Substitute 5.5 lbs pale dry malt extract for the 2-row. Then follow all grain recipe.

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