



Hangtown Brew Noose

www.hazeclub.org

Hopfen und Malz,
Gott erhalz!

SEPTEMBER 2010

Volume 51



PRESIDENTS MESSAGE



Perhaps I should relax and have a homebrew. I am sitting here searching for a message to deliver this month. I could speak of the NCHF preparations but it will be over by the time you read this. We could talk of the Queen of Beer coming in October but plans are well in hand for that. I won't boor you with finding beer nirvana in Salt Lake City the land of 3.2 beer, everyone has a favorite bar. It is a cold day perhaps it is a good time to bring up winter beer.

Summer seems to be over and thoughts can turn again to brewing. A good time to ready those pales, ambers or lagers that we enjoy. It is also a good time to contemplate strong ales or winter warmers. Build them now and give them time to age before the holidays and the coming winter. Some might say it will be time to bring out the beers you made last winter. Robust porters, Old Ales, Barleywine, Doplebock, Belgian dubbles, triples and strong ale are all delicious alternatives. And don't forget Strong Scotch Ale. Whether you brew for this year or next it is a good time to put them on your schedule, I know that I will.

It is election time again and that includes the club. If you would like to be an officer, please let us know. There is more than a month until our vote. There will never be a better time to get your feet wet.

Stan Backlund

UPCOMING EVENTS

(Check the calendar for all specifics www.hazeclub.org)

October 14: Haze Monthly Meeting
7 pm @ Brick Oven pub

October 23: [Queen of Beer](#)
Judges and Stewards still needed – contact Glen Franke

November 6: [State Homebrew Competition](#)
at Stern Grove (A great event!)

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A MUST read!!***

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H.A.Z.E. Club Officers for 2010

President:	Stan Backlund
Vice President:	Mike Boyd
Secretary:	Bill Kenney
Treasurer:	Beth Zangari
Activities Directors:	Alan Vosper and Melissa

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

Brew Noose Editor: Michael Frenn



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A Personal Safety Announcement, by Stanley Backlund (Special to Noose)

Be Careful Out There

I had a personal reminder of our societal responsibilities following our meeting last month. I was peacefully driving home after enjoying a house beer and numerous samples of homebrew when I started having visions of spending the night in jail. A police car started following me near Home Depot and followed all the way to the courthouse. As the Bedford light turned green I thought I was home free when the red and yellow lights went on so I turned into the courthouse parking lot.

I was asked for my license. I was asked for my insurance. I was asked about my registration which turned out to be four days overdue. Finally came the question, "have you been drinking? So we had a discussion about how much and I was asked to step out of the car. I was instructed in several sobriety tests and asked to blow in the breathalyzer. Finally I heard the words "you can go".

This story provides a reminder of how easy it can be to suffer the indignity and expense of a DUI. More importantly we could easily cause serious harm to ourselves and others. Our gatherings provide a continuing test of our risks and liability.

So lets all be careful out there. Remember your responsibilities. Be aware of your intake. Be sensitive to any impairment. Keep the need for an unimpaired driver in mind.





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OKTOBERFEST

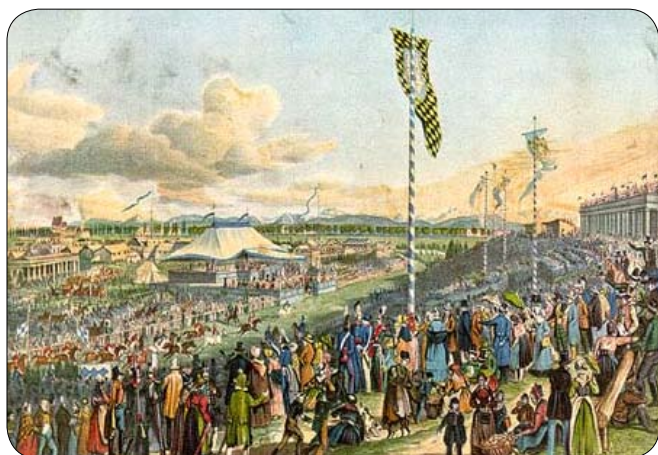
Beer is different things to different people. To some, it's just a cold alternative to soda pop. To others, it represents the end of hard days work and a point of relaxation. But for those of us who brew, beer can (and should) be so much more. It's malts and hops and esters and phenols. It's aroma and body, mouthfeel and finish. But it is also history and people. And few beers can be so complete in all of these elements as Oktoberfest. As this month commemorates the 200th anniversary of the Oktoberfest celebration, this is the perfect time to get (re-)acquainted with this style.



Part I: Evolution of the Munich Oktoberfest

Both the beer and the festival have been around for centuries existing in a true symbiotic relationship. In a classic example of form follows function, Bavarian brewers, needing cooperation for the upcoming intense fall brewing season, turned to the logical means of rapidly vacating their beer supplies: a festival! It wasn't until October 12, 1810, that Oktoberfest

emerged as a singularly major event. On that day, the Bavarian Crown Prince Ludwig, who later became King Ludwig I, married Princess Therese of Saxony-Hildburghausen, rumored to have "huge tracts of land" upon which the prince could gleefully play.



The Prince and Princess desired that their celebration should be limited not only to the Royal family, but should include the common folk, as well (the "little people" in today's

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parlance). The stage was set in a meadow outside the gates of the City of Munich and an estimated crowd of 40,000 Bavarians happily celebrated the union of the prince and princess. The meadow was soon named (and remains to this day) Theresienweise (Theresa's meadow) which the locals now refer to as Wies'n; it remains the site of the annual Oktoberfest. Either out of great love for his new bride, or because he realized what an awesome opportunity it was to meet newer and younger chicks, aka Waldejungfrauen (okay, I made that up), the Prince repeated the celebration every year and it continues to this day.

Believe it or not, the first Munich Oktoberfest did not feature any beer! Indeed, the main event was horse racing. Fortunately, this was not long lived, and after just a few short years the festival became as equated with beer as it was with horse racing until, no longer able to find anyone sober enough to ride a horse, racing was dropped altogether (okay, I made that up, too, but I bet its true!). The festival also grew from a one day event to a several day bash. Fortunately, the festival survived two world wars, and the Germans, realizing they were better at partying than world domination, extended the festival to more than two weeks during which time some six million noisy revelers from all over the globe congregate to enjoy more than six million liters (uh, 1.75 million gallons) of beer, about 30% of the entire annual beer production of all the Munich breweries combined!



Part II: Evolution of the Munich Oktoberfestbier, or... ...Vienna, Oktoberfest, Märzen, oh my!

Of all beer styles, Oktoberfest certainly has one of the more interesting, if not controversial, histories. Its evolution is again a classic example of "form follows function". Bavarian brewers recognized early on that beers brewed in the summer were poor in quality, while those brewed between October

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and March tended to be much better. Indeed, summer brewing became prohibited by law in some locales. Thus they adapted to brewing in late winter to make plenty of a strong, nicely hopped beer for March, aka Märzen (pronounced mare-zen). This beer was a deep amber to copper color, full bodied and malt-forward. The alcohol was likely between 5 and 6% ABV. The use of festivals in the fall, i.e., Oktoberfest, conveniently served to empty the brewers' barrels in preparation for the frenzied brewing time in January and February.

These Märzen beers were released gradually starting in late spring or early summer. Ideal storage conditions in cool cellars and mountain caves, coupled with good alcohol and hopping rates, helped to keep these beers preserved over the summer and into fall. Indeed, the beer was probably at it best just in time for oktoberfests. Thus, Märzen (or Märzenbier) also became Oktoberfestbier in the fall, even though it was the same beer!

The history gets more complicated (and interesting) from here. Remember, up until this time there was no mechanical refrigeration and no lager yeast! Around 1841, Gabriel Sedlmayr and Anton Dreher, two brewmasters and good friends, began using a newer, lighter, slightly caramelized malt known as Vienna; Dreher, owner of the Dreher brewery in Vienna used more than Sedlmayr, owner of the Spaten brewery in Munich. Sedlmayr was also already using nothing but lager yeast for his Märzen (rumor has it he had recently snuck some of this yeast out of Pilsen where Pilsner was born and was rapidly becoming wildly popular) and Dreher soon followed. Sedlmayr continued to call his beer Märzen, but with the notation "gebraut nach Wiener Art" (brewed the Vienna way). Dreher however, being from Vienna, then a premier cultural center in the Austro-Hungarian empire, gave this new beer a separate and distinct style designation, Vienna Lager.



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For a considerable time, Dreher's and Sedlmayr's beers were similar (except for the lighter formulation of Dreher's "Vienna", as noted above), still made the traditional Munich way with multi-step decoction, the use of caramelized malts, longer boils, a balance in the beer that favored malts over hops and long lagering times to achieve a smooth, clean finish. But along came the concept of refrigeration and Sedlmayr built a pilot brewery utilizing this technology around 1860. Dreher immediately recognized its value and in 1868 purchased a brewery in Trieste and outfitted it with

refrigeration. Interestingly, before this the Trieste brewery was thought to produce the worst beer in Europe! Dreher turned this around completely.

It was about this time that Vienna and Oktoberfest/Marzen went their separate ways. Vienna remained a lighter, slightly



more delicate amber lager while the Spaten Brewery introduced at the Oktoberfest a reformulated Märzen beer brewed with a slightly darker version of Dreher's Vienna malt (today known as Munich malt). This new märzenbier was marketed under the explicit brand name of Oktoberfestbier. This effectively created the second bifurcation, that of Märzen from Oktoberfest, with the latter being specifically brewed in March (März) for the festival in October, and generally as a larger, special "festbier".



Today, an authentic Oktoberfestbier is brewed only by the breweries within the city limits of Munich. These are also the only breweries allowed to participate in the annual Munich Oktoberfest. All other beers brewed to emulate the original must be labeled Oktoberfest-style beer. Perhaps as a sign of the times however, the lighter Munich Helles is the most common beer served at the traditional Oktoberfest; an authentic Munchner Oktoberfest being a rare and special find.

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Recipe - Munich Oktoberfest

You won't get a much more authentic recipe for a Munich Oktoberfest brewed in the old traditional way (...alter Munchner Brauart) than this one sent straight from a brewer at Weyermann [Malting Co. in Bamberg](#) (Special to the Noose!)



Weyermann® Munchner Export

Ein dunkles, malzbetontes Bier nach alter Munchner Brauart.

Die dezente Hopfenbittere harmoniert mit den angenehmen Caramelnoten.

Dieses klassische, untergarige Bier genießt man am besten zu einer zünftigen Brotzeit unter weiß-blauem Himmel.

Malzmischung:

Malztyp	%	
Weyermann® Munchner Malz Typ 1	90	Stammwurze: 13,5 P
Weyermann® CaraMunich® Typ 2	9,5	Alkohol: 5,2 ABV
Weyermann® Carafa® Spezial Typ 1	0,5	

Maischverfahren:

20 min 50°C, 45 min 63°C, 5 min 68°C, 20 min 72°C, Abmaischen mit 76°C

Hopfen: 25 BE (Hallertauer Aromahopfen)

Hefeempfehlung: Fermentis® Saflager W-34/70

Ok, to translate: This recipe uses Munich I as the base malt at 90%, CaraMunich II at 9.5% and 0.5% Cara for extra color. The OG is 13.8 P (1.054); mash 20 min 50°C (122F), 45 min 63°C (145F), 5 min 68°C (154F), 20 min 72°C (161.6F), mash-out 76°C (169F). 25 IBU using Hallertauer aroma hops (probably a single addition at 60 minutes). Pitch Fermentis® Saflager W-34/70 (dry yeast)

A modification of this recipe might include omission of the Cara and a different yeast choice. Water should have some carbonate.

PS Check out this link, courtesy of lovely Lisa Barlow:

<http://www.landercasper.com/BeerBarrel/BeerBarrel.html>

PROST!