

# The Knights of the Brown Bottle

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YOUR MONTHLY NEWSLETTER

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## Your President Speaks!



Knights:  
Congrats on a most excellent showing at the Iron Mash this year. We had 5 teams of Knights brewing and 24 teams overall at the event.

The event was a bit different this year than years past. The on-site style declaration wasn't

required by a certain time, as before - which gave us all a little more flexibility in figuring out what we were brewing, and the ability to change things up while we were brewing. Fritz Rahr also made available as much 2 -row base malt for the all-grain brewers as they needed - there should be some pretty good beers coming out of there!

Kudos to Mark Wedge for a well organized and well run event. The system was easy to work with, and we even end up with bottle labels for our entry submissions. Double Kudos for Fritz hosting the location and providing us with the grains and BBQ to keep us going! Last I heard, the all grainers had run through over 300 lbs of grain!!

Despite the heat, the event was a success. The Knights got set up along Fritz's loading dock - so we had easy access to both power and water. The swimming pool helped considerably in beating the heat, until the water in there hit about 100 degrees. Next year we'll set it up to recirculate and chill to  
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## Next Meeting:

### At Home with Homebrew

The August Meeting of the Knights will take place at the Richard Turner's House

It's August in North Texas, and it doesn't get any hotter than this. Beat the heat this Wednesday, August 10th by joining the Knights of the Brown Bottle for their monthly meeting at the stately (and air conditioned) home of Sir Richard Turner. The homebrew will be flowing freely, topics of great import will be discussed, and a great time will be had by all.

Special thanks to Richard for opening up his fine home to us for a second time in the last three months. Such gestures are important, as the still homeless Knights find they must scrounge for meeting places from month to month, as our former home no longer welcomes guests bearing homebrew.

Some topics sure to be discussed will be the upcoming Knights' autumn brew in, to be held at Chris Owen's house. Formerly known as pumpkinfest, this year everyone's favorite perennial will be celebrated, as we enjoy 'Hoptoberfest - A celebration of the Hop.'

The plan is for the club provide a variety of hops to brewers for the beer they brew that day, as well as a tasting of some of fine commercial examples of highly or interestingly hopped beer.

Also to be planned is this years Christmas Party. Additionally, the Dixie Cup and Cactus Challenge homebrew competitions are fast approaching. Time to get those entries ready. And it's never too early to start planning your brews for next years Bluebonnet Brewoff. Last year be planned in advance, developed an entry strategy, and had our best showing ever. Perhaps we can top that next year with an even better one!

~ Sir Chris Owen

This Month's Meeting:  
Richard Turner's Home  
1009 Acapulco Ln, Arlington

# Your President Speaks!

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keep us comfortable.

I don't think we had any major problems or set backs with any of our teams brews. Vince brought out his brand new system and impressed us all. Now that he has mastered the welding, he is taking orders for systems... right Vince?? It looked good - lets see what kind of beer comes out of there!

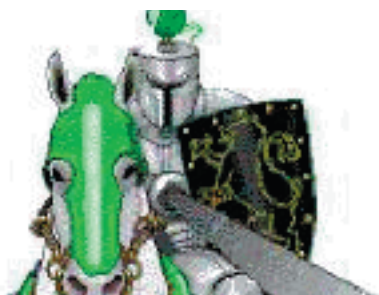
There was a wide range of ingredients this year - 2 lbs of rauch malt, 2 lbs of Munich malt, Special B, Crystal 40, the usual chocolate, wheat and roast barley...a pound of melanoidin... There was enough variety to make a wide range of beers. The special ingredients included palm sugar, sweet orange peel, coriander, caraway and Jack Daniels soaked whiskey chips (and wow, those were potent!).

All of the special ingredients just screamed "Belgian" - just perfect for the Belgian Golden Jamie and I have been brewing and loving... We smelled a trap, however, and opted to go with a riskier beer style (and a lager, I may add). We'll see if the risk pays off. I think the Knights also cranked out a pilsner, a dunkel, a Belgian and a porter...

Thanks to all of the Knights for their participation this weekend. I think we've got a good range of brews and should stand strong in the competition. Thanks also for helping on the breakdown of the systems... the tent, round table... there was a lot of stuff there - but it made our day much more enjoyable...

I haven't cleaned up completely, so I don't know if there is anything to declare for "lost and found". When we were breaking down the tent, we were missing the heavy black bag that we used to store the cover in - which also included a roll of Lurlene's astro turf. If the bag turns up in anyone's stuff, let me know - otherwise, someone is going to have to face up to Lurlene and "splain" how her front lawn got lost! Next year, more astro turf and pink flamingos!!

-- Sir Brad Bervin



# Iron Mash Photos



# From the Net:

Free Danish beer makes a splash

By Clark Boyd

The Danes love their beer, but increasingly they are looking beyond the old Danish standby, Carlsberg, to quench their thirst.

Students from the Information Technology University in Copenhagen is trying to help by releasing what they are calling the world's first open source beer recipe. It is called Vores Oel, or Our Beer, and the recipe is proving to be a worldwide hit.

The idea behind the beer comes from open source software. This is software whose code is made publicly available for anyone to change and improve, provided that those changes and improvements are then shared in turn.

Perhaps the most well-known example of open source software is the Linux operating system.

Microsoft, on the other hand, creates proprietary software, meaning the company does not tend to let others see how its software works.

The Danish brewer Carlsberg takes a similar approach to beer.

Rasmus Nielsen, who runs a Copenhagen-based artist collective called Superflex, wanted to challenge the idea of "proprietary" beer.

## *Software and alcohol*

He was teaching a workshop on intellectual property and copyright at the Information Technology University in Copenhagen.

Mr Nielsen asked his students to think about applying open source ideas to the non-digital world.

"Why not take those ideas back to the old world, and try to apply them to other things as well?" asks Nielsen. Why beer? As the Vores Oel website says, why not?

"It's a universal commodity that we like to think of as free, but unfortunately it isn't," says Mr Nielsen. "So, I thought it was an appropriate medium to confront these issues."

A group of about 15 students at the university agreed.

"Beer is an amusing subject in a university environment," says Thorarinn Stefansson, one of the students who signed up for the open source beer project.

"It's something more stimulating than perhaps making something non-edible or non-drinkable."

## *Heavy Brew*

To get started, the students met with the author of a Danish book on home-brewing. Then, they came to an agreement on what kind of beer they wanted. They bought the ingredients, and brewed up 100 litres of it in the university cafeteria.

Mr Stefansson says he and the other students decided to call it Our Beer, version 1.0.

"Like in the software industry, the first version is named version 1.0. It leaves room for improvement." Our Beer turned out to be a darker, heavier brew than your typical Danish lager.

"It's the kind of beer that you feel afterwards that you've eaten a steak or something. I mean, it's not the kind of beer you'd want to be drinking for a bachelor party or something," says Mr Nielsen.

The students did supply an extra kick to their beer. They added guarana, a South American berry that packs a caffeine-like punch.

The students also created a label for the beer, and a website that comes complete with catchy, open source music and sound effects.

## *Global interest*

Most important, the students released the recipe under what is called a Creative Commons licence.

"You're free to change it," says Mr Nielsen. "But if you use our recipe as the basis for your beer, you have to be open with your recipe as well. That's the legal framework that follows the beer."

You can even sell your own version, as long as you credit Our Beer for the recipe.

The tippie has proved a hit. The Our Beer website has been a busy place, says Mr Nielsen.

"We got loads of questions from small beer brewers in Mexico, Brazil, and even Afghanistan," he says.

"Afghanistan, that was weird." One smaller Danish brewer is even planning on brewing up some of Our Beer to sell in the autumn.

Both Mr Nielsen and his students hope that what people take away from the Our Beer project is that open source is not just for the digital world.

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