

# The Knightly News



## THE BEERS OF SCOTLAND

# Gearing up for Another Great Year

February has arrived, and while the calendar tells us it's winter, the weather would seem to prove otherwise. Here we are in Winter 2006, and we find that it is one of the mildest we've seen in a while. With lots of seventy degree days and clear blue skies in abundance, there's no better time to take advantage of this mild Texas weather and get brewing.

This month, in The Knightly News, Sir Vince Turley starts his first in a series of technical topic columns with 'Scottish Ales.' Vince's plan is to give a detailed technical discussion of a style and provide a recipe. Vince will then brew that recipe, and share the results at a future meeting. This will be a great chance for some of the newer members to get a picture of brewing a style, from start to finish to tasting, as well as a chance for more experienced members to 'refresh their memory (and their palate) on some of their old favorite styles.

Vince couldn't have picked a more appropriate style to start off his series with. Scottish beers and 'all things Scottish' have long been a theme of the Knights, what with our many members of Celtic extraction, and our sponsoring of the Celtic brewoff at the Texas Scottish Festival in Arlington. Dispite this, the Scottish Ale category at that competition is much less heavily entered than many other catigories, so perhaps this is a good time to take advantage of Vince's technical topic and brew up a Scottish ale for the Celtic. You'll be glad you did, laddy, because even if you don't win, you'll have some fine ale to drink, and that's the best prize of all. Remember, in the words of Phil McCracken, Scottish Therapist, "If it's nae Scottish, it's Crap!"

~ Sir Chris Owen, Ed.

## A KNIGHT'S QUEST

by Vince Turley

This month's quest  
– Scottish Ales!



Welcome Knights! Our quest this month takes us to the land of Scotland, where we find some of the oldest and most unique styles of beer ever brewed. Scottish beers have over a 5,000 year legacy, with the earliest documented beers being brewed with spelt (a kind of wheat), and bittered with locally available herbs. While barley thrives in Scotland and is still a major agricultural crop, hops will not grow due to limited sunlight and short growing season. Much of the historical brewing in Scotland has been a direct result of the locally available ingredients, or rather the lack thereof. It is really only in more "modern" (1700's to present) times that Scottish breweries have used more "traditional" ingredients, and ingredients in Scottish beers today are comprised of just water, malted barley, hops and yeast. With a focus on malt due to its abundant availability and limited use of hops because they are an imported item (i.e. expensive), the characteristic profile for Scottish beers is malt... with typically only enough bittering hops to balance the sweetness of the beer.

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# A Knight's Quest

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Scottish Ales are listed in the BJCP Guidelines under Section 9 in the following categories:

1. 9A – Scottish Light 60/ (OG=1.030 – 1.035; FG= 1.010 – 1.013)
2. 9B – Scottish Heavy 70/ (OG= 1.035 – 1.040; FG= 1.010 – 1.015)
3. 9C – Scottish Export 80/ (OG=1.040 – 1.050; FG= 1.010 – 1.016)
4. 9D – Irish Red Ale (OG= 1.044 – 1.060; FG= 1.010 – 1.014)
5. 9E – Strong Scotch Ale, “Wee Heavies” [90/ - 120/] (OG= 1.072 – 1.085) [

The “/” indicates “shilling”, and reflects a historical pricing method whereby the strength and quality of the beer was referred to by its value in shillings per cask. Therefore, the increase in shilling reference also indicates a stronger beer.

IBU's (the amount of bittering), also increase slightly as the styles increase in strength, but this is merely to maintain a balance with the increase in malt. One of the key characteristics in brewing Scottish ales is keeping the hopping rates low, and using only enough to balance the malt; there should be little to no hop flavor or aroma generally speaking in this style beer. This balance of malt sweetness vs. minimal hopping lends itself to a truly unique beer tasting experience, full of rich caramel, toffee-like notes, and a “maltiness” that defines the style.

Generally, finding authentic Scottish beers here in the D/FW area (and even the U.S.) can be quite a challenge. The Belhaven

Export is readily available, and easily recognizable with its “Wee Heavy” label, and is representative of the “lighter” side of the Strong Scotch Ales. Additionally, Belhaven's offering “St. Andrews Ale” fits into the /80 category and is considered to be representative of the style. This, therefore, presents our knight with a true challenge on his stated quest – where this beer cannot be found, it must be brewed!

The making of a good Scottish Ale is a balance between authentic ingredients and brewing process. Both must be respected to produce a pint worthy enough to be called a true Scottish Ale! Ray Daniels describes the key characteristics to keep in mind when brewing Scottish beers:

- Extensive cellaring at cold temperatures.
- Low hopping rates to produce a malt balance
- Use of roast barley for color and flavor
- Caramelization in the copper through use of a long boil
- Little or no hop flavor or aroma additions

With this in mind, let's work up a recipe that our fellow knights can look forward to sharing around the table this spring at the Celtic Festival\*! Keep in mind that Scottish Ales are all about malt... and only minimal hops and roasted barley additions should be used. A critical component to obtaining the level of caramelization that you are looking for is not obtained by the use of adjunct malts (crystal, carapils) as in other styles, but rather through the use of an extended boil. This is the process component (i.e. your secret weapon as a brewer!) that will bring out that unique flavor profile that you are looking for in this style.

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## A Knight's Quest

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Consider increasing your boil to 2 (or more!) hours, to start with. In addition, at the end of your initial mash, draw off a gallon of your first-runnings and boil this down to a syrup – approximately 1 pint of volume. Yes, that's right, reserve a gallon of the mash first runnings and simmer it "till it scares you". You will need to increase your sparge to make up for the volume removed. To do this correctly you will have to watch it constantly - and stir it frequently towards the end. You will add this "syrup" back to your boil kettle at the end of your boil prior to cooling. Use a traditional European noble hop, and calculate your hops to be between 10 – 20 IBUs; this will look like a ridiculous (minimal) amount of hops. Ok, enough about process lets actually look at what ingredients we want to include.

Keep in mind this is not what I would consider a "kitchen sink" beer; i.e., we are not going to be using any adjuncts other than roasted barley, and this is strictly for color. The roasted barley addition is minimal (think ounces and you are on the right track). Do not, I stress, do not add peated malt no matter how tempting it is... the unique flavor profiles of these beers are derived from the kettle (and our little "caramelization" move mentioned above), not from smoked or peated grains. Therefore, we come to our representative style recipe to capture such an elusive quarry:

Recipe and Brewing  
Notes continue on Page 5

## Competition

### Corner:

by Michael Porter



Dear Knights, this is Mike Porter (Competition Chairman) and I wanted to thank the members for a great Club-only Comp.. We had eleven entries for our strong ales categories, I wanted to wait until the Febuary meeting before announcing the winners. Remember the next comp. is in April and will cover Scottish Ales, Bitters, Porter, Stout, Brown Ales, Bocks and Meads. Basically all the categories accepted for the Celtic Brew-off, it is the perfect primer for the Celtic.

Thanks to Jim Grady and Bob Watson for judging the final six entries in the Club's intra-club comp. this past January at Brad's house ( also much thanks to Brad for the use of his house). Last January's round of judges; Jimbo, Tim, and Chris Newton, also did a great job on the first half.

Also please review the changes in the Club's By-laws, it will be voted on at the Feb. meeting. Make suggestions and changes during the meeting, I look forward to hearing some positive input at the meeting. Cheers, M.P.

Proposed Changes to Article VII appear on page 6

## SCOTTISH ALE 60/

Batch Size: 5 gal. (in the fermenter)

Pre-boil volume: 7 gal.

Color: 12 SRM

OG= 1.037

FG= 1.012

Alcohol: 3.2%v/v

IBU: 12 IBU

Ingredients:

- 8 lbs. Scottish 2-Row (or British)
- 3 oz. Roasted Barley
- 0.6 oz. Kent Goldings (5% AA, final 60 min. of boil)

Yeast choice should be the Edinburgh strain (WLP-029); if this is not available look for a clean, low-attenuating yeast, but you will not get the “earthy” or “smokeyness” that this a true Scottish strain will impart. Ferment cool for an ale, 60-62oF. Primary for 2 weeks, and then rack to secondary for 4 weeks at cellar (mid 50oF’s) temps. The level of carbonation should be relatively low.

I brewed this beer 01/27/06, and will be bringing samples to the March club meeting for evaluation. I encourage you to give this beer a try – it has a very simple recipe profile, and the procedure is challenging and rewarding. And, for a low-gravity beer, it will surprise you how much of the Scottish Highlands resides in every pint! BrewOn!

- Sir Vince Turley

\* I have elected to focus on brewing a /60 Ale that will easily be ready for evaluation and enjoyment at the Celtic Festival. Brew this beer by mid-March and you can plan to enter it in the Celtic competition and/or KOBB club competition later this spring.

## Sanitaion:

*The first in a series on various Knight’s views and tips on the art of cleaning your equipment:*

This Month’s entry by Sir Just Dave Girard

Ah, Sanitation. The biggest “bug”ger of HomeBrewing! The Homebrewer is no different than the small, medium and megalarge boys - we all have “infected” beer - to an extent. The extent is largely up to you however!

Beer is quite simply, sugar water, mineral rich sugar water at that! It is quite simply an ideal medium for just about any bug that is hungry! Whether airborne, HVAC recirculated, wind driven, etc., all kinds of microbes are always around. Your job is to have a nice, clean batch of yeast ready to roll and simply overwhelm those buggers! Once the yeast starts exhaling and spitting off CO2, you create an atmosphere similar to Mars and voila!, no additional buggers are likely to invade - until that CO2 stops being generated...

Anyway, I digress... I’ve seen a number of good points. 1) Sanitation is a post boil function. All other steps just need some basic cleaning. Nothing wrong with a sterile mash tun but hey, whatever is produced in that tun gets boiled later on in the process - thus sterilizing it. As to wort chillers - are you telling me that you know what’s on the outside of your immersion chiller? I will admit they are easy to boil thus sterilizing them.

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Scottish Ale Reference:

Beer Judge Certification Program (BJCP)  
<http://www.bjcp.org/index.html>

Ray Daniels, Scotch and Scottish Ales  
<http://www.allaboutbeer.com/style/scottish.html>

## Article VII-Club Competitions

(Proposed Changes)

Sec 1: There are two types of KOBB Club competitions held during the year. An intra-club competition and a combined competition, which incorporates the intra-club scores with scores from public competitions. All entries shall be judged using American Homebrew Association style guidelines. The Club will host Knights of the Brown Bottle intra-club competitions determined by the Competition Chairman. The winner of the intra-club competitions will be awarded the Master Brewer of the Year award. The highest combined cumulative scores from the intra-club competitions and public competitions at year's end will be awarded the Homebrewer of the Year Award.

Sec 2:

a) (this will remain the same)

b) Combined Competitions – Homebrewer of the Year Award

The Homebrewer of the Year Award recognizes outstanding achievement in homebrewing competitions. Points accumulated during the year from the intra-club competitions (as outlined in Section 2a above), will be added to those accumulated from awards in AHA sanctioned public competitions. Points are awarded as follows: 5 points- First Place, 3 points- Second Place, and 2 points for Third Place.

A single entry cannot garner more points if it is entered in multiple public competitions so as to encourage members to brew different styles. It is also the responsibility of the members to notify the Competition Chairman of any awards they receive at AHA sanctioned public competitions.

c) The Knight of the Year Award

The Knight of the Year Award recognizes the member who demonstrates the most initiative and organization during the year. It takes a lot of hard work and dedication throughout the year to make the Club fun and exciting. The Knight of the Year Award will be presented in December to the member that has accumulated the most non-brewing points in the proceeding 12 months. The points are awarded as:

- Hosting the Club's Christmas Party – 10 points
- Organizing and Hosting a Club brew-in – 10 points
- Bluebonnet Brew-off Committee Member – 5 points
- Celtic Brew-off Committee Member – 5 points
- Hosting a Club Meeting – 5 points
- Presenting a technical talk or demonstration at a Meeting – 5 points
- Taking the BJCP Exam – 5 points
- Attendance at a monthly meeting – 1 point per meeting
- Being a judge for an intra-club competition – 1 Point

The KOBB Board may award points for other non-brewing activities as it deems appropriate as long as the activity promotes the mission of the Knights of the Brown Bottle and home brewing.

d) In the event two or more members tie for the Homebrewer or Knight of the Year awards, the Board will vote and determine the winners for that year.



**MISSION Statement**

The mission of the Knights of the Brown Bottle and this newsletter is to serve as a forum to promote public awareness and appreciation of the quality and variety of homebrewed beer through the collection and dissemination of information regarding the art and science of homebrewing, and to promote the responsible use of beer as an alcohol - containing beverage. The club newsletter is published monthly and highlights the events and meetings of the club, local beer events and technical information that will help everyone brew better beer. Items for publication are welcomed and encouraged. The deadline is the last Friday of the month, for the following months newsletter. Items should be directed to Chris Owen  
E-Mail : ludichris@comcast.net

**KNIGHTS OF THE BROWN BOTTLE  
MEMBERSHIP APPLICATION FOR 2005**

NAME-----  
 EMAIL-----  
 PHONE-----  
 ADDRESS-----  
 AMOUNT PAID \$ -----  
 DATE-----

Please forward information to Richard Turner, Secretary, KOB. (don't forget to let us know if it changes)

# Sanitation

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As for me, with my counter flow, I have garden quick connects. As soon as the beer has gravity fed through it, I hook the hose back up to it and force out the remaining wort. Same before I use it. With a little bit of hose pressure, I presume the psi through the 3/8" copper has got to be 60-70. You literally get some mechanical cleaning with this type of psi. An occasional gravity run or two of idaphor, perhaps twice/year, keeps me happy.

More times than not, if I get a bug, it's after primary fermentation. Transfers, a non-sterile keg, no pressure inviting airborne infections, etc. can all cause problems. At the end of the day though, if you start right, you'll end right! Make sure your yeast starter is clean! Smell it, taste it! Chilling your wort right after boiling and getting it fermenting will avoid the far, far bulk of infection problems.

Relax, Don't Worry and Have a HomeBrew!

Just Dave.

