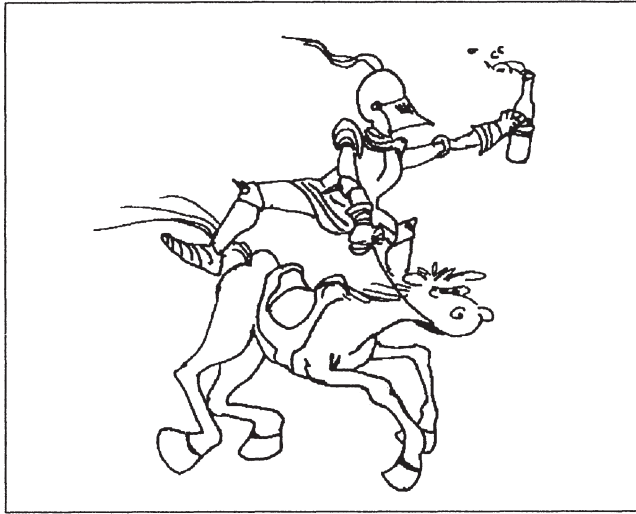


# KNIGHTS OF THE BROWN BOTTLE

Your monthly newsletter

June. 1998



## Pilsner Competition Results

Owens - 1 st Place  
Flowers - 2nd Place  
Baker - 3 rd Place

The May competition results are in! Congratulations to some very fine entries!

## Celtic Brews Competition

on Saturday May 16th! This past weekend we worked thru our login and the results are interesting. This year we have entries from California, Wyoming, Oregon, Connecticut, South Carolina and even Marfa in west Texas!

Remember this is in preparation for our spring party at the

## Texas Scottish Festival

held at Maverick Stadium in Arlington from June 5, 6, 7. Category Awards and Best of Show will be awarded at the Festival!

Brewing demonstrations, give-aways and special events will be held at the Kobb Tent!

The Knights of the Brown Bottle is a group interested in brewing and enjoying quality beer. The regular club meetings are held on the 2nd Wednesday of each month at Dr. Jeckyll's Home Brew Supply 2304 W. Park Row, Pante-go, Tx 274-7405 at 7:30pm.

Visit the club website at

<http://hbd.org/users/kobb/>

President: Steve Wesstrom

email [steph10344@aol.com](mailto:steph10344@aol.com)

Vice President: Byron Eastwood

Secretary: J.B. Flowers

Treasurer: David Denning

Past President: Jim Case

Competition Chairman: Just Dave Girard

Newsletter: Steve Wesstrom

**Club Elections:** At the May meeting balloting was held for the positions in the club for 1998- The new officers are:

Steve Wesstrom - President

Larry Jarvis- VicePresident

JB. Flowers Secretary

Jim Case- Treasurer

Just Dave- Competition Chairman

## CELTIC EVENTS

J. Gilligan's Pub has rolled out the red carpet for us again this year. Thanks to Randy Ford and Jerry Gardner!

We will have the Login of the Celtic entries this coming Sat, May 9 after we round up all shipments. Then, sat- May 16th we will have our judging event. Action should start by 11:00 am... We look to see all members come by and participate in the judging and stewarding.... contact Tony Owens or JB to see what you can do.

Our spring party is about to begin!

Steve Wesstrom

## 1998 AHA Club Only Calendar

**August 98** Weiss is nice

Category # 19 a, b, c&d

**October 98** Best of Fest

Category # 17 a&b

**December 98** if its not Scottish!

Category #8 a, b,& c,, #10 b

## Sanctioned Competition Program Information

The American Homebrewers Association sanctions competitions in order to establish competition standards and procedures that will assure homebrewers that their beers are handled and judged in the best possible fashion, such that the results are accurate, meaningful, and educational. The Sanctioned Competition Program strives to provide state of the art educational

resources for organizers and entrants while maintaining valid standards of judging and achievable levels of excellence.

The primary goals of the AHA's Sanctioned Competition program are twofold:

To bring consistency to homebrew competitions. Sanctioned Competitions are organized with a foundation of guidelines, judges and a standardized scoring system. The system

helps assure homebrewers that their homebrew will be handled and judged consistently.

To give entrants valuable feedback on the qualities of their beer as perceived by the most qualified judges available, in order to enhance the quality of homebrewing. Growth of competitions:

1990 - 45 competitions sanctioned

1991 - 46 competitions sanctioned

1992 - 70 competitions sanctioned

1993 - 86 competitions sanctioned

1994 - 118 competitions sanctioned

1995 - 132 competitions sanctioned

1996 - 155 competitions sanctioned

Guidelines  
Are there any guidelines that competition organizers must follow?

YES. The SCP is updated annually to offer the most benefits not only to organizers but to contestants and judges as well. We incorporate comments from organizers, judges and other participants. The American Homebrewers Association believes the following guidelines are necessary in order to maintain certain quality standards in a homebrew competition:

### Storage

Adequate storage facilities must be arranged to keep entries cool and away from light upon receipt. A walk-in cooler is recommended for competitions of 100 or more entries. For smaller competitions, immediate registration upon receipt and storage in a refrigerator is often sufficient.

Refrigeration inhibits changes in the entries' character. It should be assumed that an entry is in prime condition upon receipt. Refrigerate all entries and serve at the appropriate temperatures for judging. It helps to remove ale entries from refrigeration one or two hours prior to judging for appropriate judging temperatures.

### **Staff**

Competition judges, stewards and support staff must be pre-arranged. We suggest a minimum of two judges per category and one steward for every two categories. The competition registrar should not Judge the event. It is essential for the Judge director and the registrar to each have one assistant for competitions with more than 150 entries.

### **Bottles**

To help assure the anonymity of entrants, bottles must be standardized to the current AHA

National Homebrew Competition requirements: 10 to 14 ounce green or brown bottles with no paper or inked labels, raised glass brand-name designs or any other identifying or distinguishing marks on the bottle. Bottle caps must be inked black. Entrants should be encouraged to use brown, long-neck bottles for maximum protection from light.

### **Contestant Eligibility**

Competition organizers, sponsors, Judge directors or competition registrars may enter the competition if they wish. However, it should be made clear to all contestants that such entries are allowed in your competition and that measures have been taken to ensure fair, anonymous and accurate judging.

### **Judging**

To help maximize the quality of judging, competition organizers should make every effort to solicit as many experienced and qualified judges as possible.

All judges must score beers independently on separate scoresheets. Discussion among judges that might influence scoring should be kept to a minimum. After scores are set down on paper discussion is appropriate to decide winners based on completed scoresheets.

It will be the Judge director's discretion as to whether winners are decided strictly by average score or by consensus based on score.

To better evaluate entries, judges must be presented with full, unopened, appropriately chilled bottles of beer. Maintain the beer at a constant temperature throughout the judging session.

These requirements maintain fairness, promote better evaluation of the beer and allow judges to inform contestants of possible problems and ways to improve.

### **Minimum Quality**

A contestant must achieve a minimum rating of "good" (25 points on the AHA scoresheet) in order to qualify for an award. Competition organizers do not have to award first, second or third place if beers are not of appropriate quality.

### **Combining Categories**

Categories may be combined if not enough entries are received in a given category. However, rules and regulations must inform contestants that this may occur and how it will be handled prior to the event. It is imperative that the registrar clearly label the beers combined into another class.

Labels should specify the category in which the brewer intended the entry to be judged.

## **Technical Page:**

### **KEYS TO BETTER BREWING:**

There are several keys to making great beer. This short list contains some of the essential ones.

1. Start with fresh ingredients. Fortunately, our local homebrew shops are very responsible and carry good stock. Occasionally, though, they may have something on sale that stayed on the shelf too long. Avoid bulging cans of malt extract. Beware of soft, mealy malt. Remember saving \$2 on the ingredients isn't going to help you spend 3-5 hours brewing a poor batch of beer.

2. Clean your equipment completely. Clean equipment is essential for the next step: sanitation. Residues are a great harbor for bacteria. If you cannot clean your equipment completely right after you brew, don't add hot water and stop: this serves as a breeding ground for bacteria.

3. Sanitize everything that's contacting the cooled wort. When wort is cooled below 120 degrees it becomes a playground for bacteria. Make sure everything is clean before you sanitize. Don't take a short cut with sanitation: its a quick route to sorrow.

4. Be wary of oxygenation. Wort should be oxygenated only when cooled below 80 degrees. Above this temperature, beer will become

oxidized. Don't oxygenate fermented beer. Once a beer has dropped more than 30% of its original specific gravity it should not be oxygenated. Oxygenate wort just before or just after pitching the yeast.

5. Pitch a good amount of healthy yeast. When you have cool, oxygenated wort, pitch in a large supply of healthy yeast. If you use dry yeast, you should rehydrate the yeast before pitching. If you use liquid cultures, a starter culture is generally a valuable prerequisite for a good healthy yeast. A starter can be made by simply using 1/4 lb dry malt extract in 1 quart of water. The starter is like a small beer. you should start the starter a couple days before you brew the batch it's to go into. If you are making a 5 gallon batch of beer, 1 quart of starter is good for an ale yeast, 2 quarts is better for a lager yeast.

6. Cool your wort quickly after boiling. hot wort will transform S-Methyl Methionine (SMM) into Di Methyl Sulfide (DMS) readily above 160 degrees. SMM is a natural by-product of the malting process. DMS imparts a sweet corn like flavor and aroma to beer that is generally undesirable in most beer styles. Below 140 degrees F wort is very susceptible to bacterial infection. Ideally, you should be able to chill your wort from boiling to 80 degree F in less than 30 minutes. For large volumes of wort, you will need a good wort chiller apparatus, so constructing one or buying one is nearly a necessity for good beer.

7. Temperature control. This is sometimes difficult to achieve without extra equipment, but it can be very important to keep a stable temperature on the beer while it is fermenting. If you don't have a special refrigerator for controlling fermentation, you may want to try to stabilize the temperature by placing the fermentor in a tub filled with water pr wrapping it in wet towels. These things can lower the net temperature of your beer into a proper range. Remember that ale temperatures range from 60 degrees to 70 degrees, while lager temperatures range from 40 degrees to 50 degrees. If you cannot maintain the temperature required, your beer may not keep the characteristics of the style you were targeting.

8. Keep good records of everything that you do while brewing. The better the records are, the

less you will have to remember later. Even if something seems trivial at the time you do it, it may be a critical step in achieving a better beer. Detailed records may help you understand what you've done wrong in the past as well as what you are doing right. Each can be equally important in making progress as a brewer.

## Recipes

### Pole Toss Scottish Export

og 1.044-1.047

ibu 15-20

color 14-19

1 lb crystal

2 oz choc malt

3.3 light un hopped extract

1 lb light dme

8 oz brown sugar

8 oz maltodextrine 5 min boil

1 oz fuggles 45 min

1 tblspn Irish moss

2 oz oak chips

London English or Wyeast 1728

### Red Ale

Ingredients:

6.6 pounds, of Northwestern amber malt extract

3/4 pound, 60 degree L Crystal Malt

2-1/2 ounces, Fuggles hop plugs (4.6% alpha)

1 ounce, Cascades whole leaf hops. (5%-ish alpha)

Irish ale yeast( starter?)

Procedure:

Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. (Almost threw in a full ounce, but

after tasting wort, decided against it---plenty bitter at this point.) Turn off heat and add Cascades. Stirred down the hops slowly and let sit for

about 10 minutes. Strain all into fermenter containing ice water. Cool.

Pitched yeast. Single stage ferment.

Keg, and age a few days.

Specifics:

O.G.: 1.044

F.G.: 1.010

Primary Ferment: 10 days

Source: Karl Lutzen - The Cats Meow III

## **Complex Fizz-ics or (What's it all mean Mr. Natural?)**

Q. Before a bottle of beer is opened, what are the carbon dioxide molecules doing?

A. They are racing around like mad, going at rifle bullet speeds. Some leave the drink and go up into the space above while others crash back down into the liquid.

Q. Regarding bubbles- what happens upon uncorking?

A. The sudden release of pressure loosens up the liquid sufficiently to allow some trapped gas to expand and become bubbles. But there's more to the story. It takes energy for the bubbles to form. They get an assist from nucleation sites, or bubble birthplaces. These can be microscopic cracks or pits in the glass ( or minute floating particles) where carbon dioxide molecules may gather and coalesce into invisible microbubbles. Then these may eventually grow into the frothy bubbles you see.

Q. What causes the strings of bubbles rising up in a beer mug from points along the side or bottom ?

A. They originate at nucleation sites and float vertically toward the surface.

Q. Why does fast pouring increase foam?

A. This creates many tiny vortices, or turbulent areas, with low pressure centers like the eye of a cyclone. Here microscopic bubble embryos readily expand into full fledged bubbles.

Q. If you shake a closed bottle of beer vigorously, how long before it explodes?

A. It will never explode because there's only so much gas inside, and shaking it doesn't add to it. But shaking does activate the microbubbles

causing a more rapid release of gas upon opening. And a lot of liquid gets carried along in the bargain.

## **Goings On**

Last weekend The Knights brewed 2 batches for the Saturday crowd at Homebrew Headquarters. Demonstrating "Steve's method of extract and partial mashing" Saturday morning and afternoon. "We used the immersion chiller I won at last years club raffles and some of Byrons equipment, and supplies provided by Mike Leonard". A very light American Pale Ale and a new recipe for me, an Irish Red Ale. These brews will be ready by June, at the Scottish Fest.

**Location Change for June meeting:**

**Wednesday June 10, 1998**

The next club meeting is scheduled for  
the Patio at  
Humperdinks -  
Big Horn Brewery  
in Arlington.

