



# The Written Wort

February 2011

The newsletter of the New York City Homebrewers Guild

Chris Cuzme, President

Lee Jacobson, Vice President

Mary Izett, Secretary

John Naegle, Treasurer

## February Meeting Highlights

Sam Richardson, head brewer at Kelso of Brooklyn, spoke to the guild in February. Guild member Chris Weik, winner of last fall's Homebrew Hero contest, joined him in discussing the winning saison, which was brewed at Kelso. Saison du Stiff was on tap at Burp Castle so members were able to drink the winning ale while listening to the talk. Sam brought the Kelso IPA and Flemish Red as well as the Heartland Quad Bock for members to sample. Annual dues were collected and new members welcomed.



Chris Cuzme, Chris Weik and Sam Richardson

## Recipe of the Month: Saison du Stiff from Chris Weik

### Grain Bill:\*

83% - Belgian Pilsner Malt (I used Castle for the homebrewed and Kelso batches)

17% - Belgian Pale Ale (Also Castle)

\*I have provided the percentages because I brew odd sized batches (6.5 gallons)

### Hops and Schedule:

60 Min addition: Styrian Goldings (AA: 3.2%) 9 IBUs - I used 1 oz

30 Min Addition: East Kent Goldings (AA: 4.5%) 9.5 IBUs - I used 1 oz

30 Min Addition: Centennial (AA: 8%) 5.5 IBUs - I used 0.33 oz

15 Min Addition: Styrian Goldings (AA: 3.2%) 4 IBUs - I used 1 oz

### Yeasts:

Wyeast 3724 in a 1L starter. I pitched @72 degrees and let it rise to over 80 degrees over the course of a few days. I wouldn't worry too much about how you let it raise but the temp needs to get up there. I brewed mine in July and this summer was a bear so it was no trouble keeping the temps up. I let this ferment for almost 3 weeks, racked it to

secondary and when the gravity was at 1.023 I added 1 vial of White Labs WLP570 and let it ferment out until FG was acceptable. The combination of the 2 yeasts is what give it the fruity, full, fruity and tart character.

OG: 1.051

FG: 1.004 (as dry as you can get it. I think the Kelso brewed batch came in at 1.006)

**Brewers' notes:** In my opinion, the two most important parts of this recipe are:

1. Mash low and long. I mashed at 149 for 80 minutes
2. The yeasts and yeast schedule. The yeast types give this beer a great deal of character and flavor profile.

**Extract version:** I don't think steeping grains would be necessary. Take 6 lbs of the lightest pilsner LME you can find and 1 lb of corn sugar. Follow the same hops and yeasts and it should very similar. I'd put money down to say most people wouldn't be able to tell the difference. If any one brews this, I'd be very curious to know how it comes out.

Upcoming Events			
<b>15</b> March	<b>26</b> March	<b>2</b> April	<b>19</b> April
Club Meeting at Burp Castle – 7:30 pm Guest speaker: Mark Szmajda of Chelsea Brewing Company Club-Only Competition: Bocks	Hudson Valley Homebrew Competition Gilded Otter New Paltz, NY <a href="http://hvhomebrewers.com">hvhomebrewers.com</a>	AHA National Homebrew Competition 1 <sup>st</sup> round, NY Judge Center Saratoga Springs, NY <a href="http://homebrewersassociation.org">homebrewersassociation.org</a>	Club Meeting at Burp Castle – 7:30 pm Guest speaker: Shane Welch of Sixpoint Club Only Competition: Wood-aged Beer
<b>26</b> April	<b>17</b> May	<b>16-18</b> June	<b>24</b> July
BJCP Classes Begin Jimmy's No 43 Email <a href="mailto:vladthebeerman@gmail.com">vladthebeerman@gmail.com</a> for more information	Club Meeting at Burp Castle – 7:30 pm Annual Mead Meeting Speaker TBA	National Homebrewers Conference San Diego, CA <a href="http://ahaconference.org">ahaconference.org</a>	Annual Club Picnic Croton Point Park Croton-on-Hudson, NY Details TBA

### February Steering Committee Recap

- Plans for a possible club-funded trip were discussed. Ideas include TAP NY or a Stoudt's fest. Chris will investigate further.
- Mary and Chris proposed the possibility of the guild becoming a 501(c)(3). Ed K volunteered to further investigate.
- Chris offered up the idea of the guild doing a distilling experiment with the New York Distilling Company, possibly for charity and/or the club's upcoming 25th anniversary.
- Mary offered to organize continuing education classes for BJCP judges.

Annual dues will be collected at the March meeting. Dues are \$25 for new members and \$20 for renewing members. Many thanks to those who paid in February!

The NYCGRH welcomed the following new members in February:

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| <ul style="list-style-type: none"> <li>• Tom Furnari</li> <li>• Dennis McMahon</li> <li>• Yonatan Greenstein</li> <li>• Ed Goldberg</li> <li>• Dante Romanini</li> <li>• Josh Voris</li> <li>• Jess Molinari</li> </ul> | <ul style="list-style-type: none"> <li>• Mike Scavelli</li> <li>• Jon Ravens</li> <li>• Johnny Walker</li> <li>• Dennis Flynn</li> <li>• Jahil Maplestone</li> <li>• Zach Bolton</li> </ul> |
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