

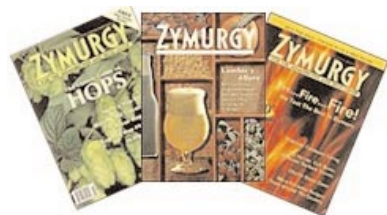
Big Brew Update

Do you even realize this meeting date is exactly seven months and a day since we brewed our Barley Wines? Did everyone remember to dry-hop? Congrats! You have waited a proper amount of time to "Try" them. This meeting is dedicated to these hugely alcoholic beers, so maybe think about a designated driver or being dropped off. These are massive beers, with lots of alcohol. Please be careful imbibing. I don't want to see anyone trying to drive home when they shouldn't. If you were among the Big Brewers this fall, please make every attempt to bring some of your beer to the meeting. If you know you can't make it, feel free to drop off a few samples to share in advance.



This Month's Meeting is at Phil Wilcox's house.

I would hope that by now everyone would know where I live. If not, here is a simple map. **Call us at 796-0569** if you get lost. Parking on Third St is your best bet.



ZYMURGY!

Please bring your club Zymurgy magazines back to each meeting. Especially the Barleywine issue pictured above center. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA and I believe discount subscriptions are granted to club members.



Visit us on the Internet: <http://hbd.org/prisoner!!!!!!!!!!!!>

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BREWERS



PRISON CITY

SENTENCING

Issue Number 13

GUIDE

December 1998

Meeting Location!!!

Tired of new locations? Still no worries. This month the meeting is at Phil Wilcox's. Directions and map are on the back page. Thanks Phil!!

The Next Club Meeting is Tues., December 8th

The competitive style for the night is barleywine. An informal competition WILL be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks Fred!)

Please bring some munchies, your own glass and a bottle or two of the night's style, preferably your own. If not, commercial examples are appreciated. By all means bring some of your own homebrew to share. (If you wish to coordinate purchases, call Dave). Feel free to give and accept constructive criticism on beer you're sampling; knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2ND Tuesdays 7:30

- Dec. 8th - Barleywine @ Wilcox's
- Jan. 11th - Mead @ Wilson's
- Feb. 8th - Specialties @
- Mar. 9th - Belgians @ Could Be
- Apr. 12th - Classic Am. Pils @ You!!!
- May 11th - Bock @ Should I assign folks?
- June 8th - Wheat @
- July 13th - Pale Ale @
- August 10th - Mead @

1999 AHA Club Only Competition Schedule

February: You're Special to Me Club Only Competition
 Hosted by Brewers United for Real Potables (BURP), Northern VA & DC
 Category 23 - Specialty and Experimental Beers
 Judging: 2/13/99
 Entries due: 2/8/99.

March: Why Don't We Do It In The Robe - Belgian Ales Club Only Comp.
 Hosted by Dayton Regional Amateur Fermentation Technologists (DRAFT), Dayton, OH

AHA Category 2. Belgian- and French-Style Ales (No Lambics)
 End of March

May : Bockanalia Club Only Comp.
 Hosted by Hop Barley & the Ale'rs, Boulder CO

AHA Category 12. Bock. End of May
 *****This will be the last club-only for the points for this cycle of 1999 Homebrew Club of Year*****

August: It's a Mead, Mead, Mead, Mead World Club Only Competition

AHA Categories 25. Traditional Mead and Braggot, 26. Fruit and Vegetable Mead & 27. Herb and Spice Mead
 Early August

October: Porter! Club Only Comp.
 Hosted by Capitol Brewers
 Judging: 10/9/99
 Entries due 10/4/99

December: Winter Warmer Club Only Competition. Hosted by Niagara Association of Homebrewers, Niagara Falls, NY

AHA Category 10. English- and Scottish-Style Strong Ale

Early December

MONTHLY RECIPE

Big 10/20 Barleywine

Note: This recipe is based on Little Apple Brewing Company's "Big 12" Barley Wine created and brewed by Rob Moline and winner of the Gold Medal in the Barleywine category at the 1996 Great American Beer Festival. Its also the beer that at least 5 of us made at Big Brew '98.

- 10 lbs. American Pale Malt Extract
- 4 lbs. American Amber Malt Extract
- 3 lbs. American Crystal Malt 30° L

Steep: 20-30 minutes at 152 °F
 Boil: 1.5 hours

- Hops
- 2 oz. Galena (11.2% AA) (60 min.)
 - 2 oz. Cascade (5.5% AA) (60 min.)
 - 2 oz. Willamette (4.7% AA) (0 min.)

English ale yeast. (Nottingham). Ferment time is 1-2 weeks. Champagne yeast should be added at the end of ale yeast fermentation. Ferment Temp 68 °F (20 °C). Aging (prior to bottling) minimum of 4 months.

- IBUs 63
- OG 1.096 (24 °P)
- TG 1.016.5 (4.1 °P) ABV 10.4%



Put Stamp Here

Styles - Barleywine

Barleywines, just saying the word makes me roll my eyes and yearn for the keg in my fridge at home. That blast of hops and flash of heat from the alcohol, followed by melting sweetness and entangled bitterness in the finish. Wow! What a beer! That is my impression of the Big 10/20 Barleywine I made in May. Its Big! It's Huge! It's Powerful! It's Barleywine!!!

AHA Style Guidelines

1a) English-Style Barley Wine

Tawny copper to dark brown in color with a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters is often high and counterbalanced by the perception of low to medium bitterness and extraordinary alcohol content. Hop aroma and flavor may be minimal to medium, and use of English hop varieties is typical. Low levels of diacetyl may be acceptable. A caramel and vinous aroma and flavor are part of the character. Chill haze is allowable at cold temperatures.

O.G. 1.085-120 (21-30.0°Plato)
F.G. 1.024-32 (6-8°Plato)
Alc. 6.7-9.6% a/w (8.5-12.2% a/v)
50-100 IBUs
Color SRM 14-22 (28-43 EBC)

THOMAS HARDY'S ALE
Brewed in Dorchester, England

With its high alcohol content, yeasty aroma, and wine-like, mouth-feel, you certainly won't want to guzzle this pungent representation of England's strongest ale. Exuding dryness reminiscent of oak-aged sherry, it's more like a digestif than a traditional beer. A drink for highly individualized tastes.

BRIDGEPORT OLD KNUCKLEHEAD
Brewed in Portland, Oregon

For those wishing a powerful, tasty, well-made mouthful, Old Knucklehead is a delightful digestif after a hearty meal. The initial sweetness fades and turns mildly cloying on the tongue. Rich and strong, with a high alcohol content, it has a rounded honey taste with barley sharpness.

FULLERS GOLDEN PRIDE
YOUNGS OLD NICK

1b) American-Style Barley Wine

Tawny copper to dark brown in color with a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters is often high and counterbalanced by the perception of medium to assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be medium to very high, and use of American hop varieties is typical. Low levels of diacetyl may be acceptable. A caramel and vinous aroma and flavor are part of the character. Chill haze is allowable at cold temperatures.

O.G. 1.085-120 (21-30.0°Plato)
F.G. 1.024-32 (6-8°Plato)
Alc. 6.7-9.6% a/w (8.5-12.2% a/v)
50-100 IBUs
Color SRM 14-22 (28-43 EBC)

ANCHOR OLD FOGHORN
Brewed in San Francisco, California

Old Foghorn is immediately cheery and spicy-sweet, with a fresh, sprucy-citrus flavor that will capture your attention. Along with a subtle, continuing undertow of hops, this barleywine also packs a punch that can creep up on you. Delicate, cobwebby Brussels lace makes the package complete, a compendium of pleasure form a pioneer microbrewer.

MARIN OLD DIPSEA BARLEY WINE
Brewed in Larkspur, California

Old Dipsea is quite potent and strong, with an accompanying fruity taste that nicely fills the mouth. Hoppy, too, it has a subtle maltiness that is almost whiskey-like. And it certainly has staying power, along with alcoholic potency that can be overwhelming. You'll want to sip and savor this after dinner with chocolates.

BLUE RIDGE MILLENIUM BARLEY WINE
SIERRA NEVADA BIGFOOT ALE



Event Calendar

December 10 - Seasonal Beers Tasting at Arbor Brewing Company, \$20.

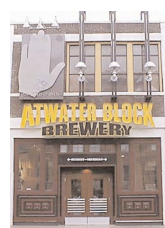
December 11 - AABG Meeting.

December 15 (T) - FORD Meeting, AHA COC Hail to the Ales entries due.

Dec/Jan: Brew Specialities for Feb.

February: You're Special to Me Club Only Competition.

February: Possible bus trip to Detroit area.



February: Brew Belgians for March

March: Why Don't We Do It In The Robe - Belgian Ales Club Only Comp.

March: Brew bock for May.

May : Bockanalia Club Only Comp.

August: It's a Mead, Mead, Mead, Mead World Club Only Competition.

October 4: Porter! Club Only Comp.

December: Winter Warmer Club Only Competition.



Thermometer Calibration

Proper calibration of a thermometer should be based on a reliable source for calibration. This is why most people suggest using an ice bath to calibrate at 0C/32F, or a boiling water bath to calibrate at 100C/212F. We all know the melting point and boiling point of water, so we use them as benchmarks to calibrate our thermometers. So far so good, but by using this method we are calibrating our thermometers at temperatures that are far away from where we need them to be accurate. Thermometers are not perfect. How many of you have adjusted the calibration of your bimetal brewing thermometers so that an ice bath reads a perfect 0C/32F, only to find that it doesn't read exactly 100C/212F in boiling water (even accounting for differences in altitude)?

I would bet this is a common event. Thermometers should be calibrated against a reliable standard IN THE RANGE OF USE FOR THE PURPOSE INTENDED (sorry to shout, I just needed to add emphasis). So to calibrate your brewing thermometer you should calibrate against a standard that you know is accurate at mashing/sparging temperatures, say in the range of 95F/35C to 170F/77C. So Rick is right on track when he chose a "people thermometer" to calibrate his brewing thermometer. Sure is a lot closer to mash temps than ice!

There is a problem in using a "people thermometer," however. Most clinical thermometers are made to record the highest temperature and stay there (this is why you have to "shake them down" to get the mercury back into the bulb). So if you try to calibrate with a "people thermometer" in 98F water, and the water cools while it's sitting there, the water may actually be cooler than 98F by the time you set the calibration on your brewing thermometer (even though the "people thermometer" says it's still 98F). So all your temps will actually be lower than what your newly calibrated brewing thermometer says. Could be a problem for mashing.

The proper way to calibrate a thermometer is to start with a standard reference. These are called "NIST traceable" thermometers. NIST is the National Institute of Standards and Technology, formerly the National Bureau of Standards. You can buy NIST

traceable thermometers from scientific supply catalogs for a few dollars more than a regular lab thermometer (don't get "Primary Reference Standards" unless you want to spend \$200+ for a thermometer). You don't use the NIST traceable thermometer in your mash, you only use it to calibrate your other thermometers. To ensure accuracy, you should calibrate all your bimetal thermometers periodically (every few months or after each time it's dropped on the floor, whichever comes first). For a liquid thermometer, once you have calibrated it, you're done calibrating it forever (unless it becomes damaged). You simply note how far off it is from the NIST traceable and use that to correct the reading. In this way, all your thermometers become "NIST traceable," you connect them to the NIST traceable standard yourself.

You should use a NIST traceable thermometer that just covers the temperatures of interest. The narrower the range of the thermometer, the more accurate your readings. This is the rule for liquid-filled thermometers (and for thermometers in general). Usually thermometers are accurate to within +/- one calibration mark. So, if the scale is marked every tenth of a degree, the actual temperature is within a tenth of a degree of the reading - if the calibration is marked every 2 degrees, than your actual temp is within 2 degrees of the reading.

Be sure to get a partial immersion thermometer (not a total immersion). Partial immersion thermometers are meant to give the proper reading when they are immersed to a specific depth, usually 100mm (there's a line there to tell you proper immersion depth). This is what you want to do when you calibrate your brewing thermometers. If you use a total immersion thermometer that is only partially immersed, you will get inaccurate readings. (I know this should be obvious, but) be sure to allow the temperature reading on any thermometer to stabilize.

Bimetal thermometers are notoriously inaccurate right out of the box. I don't think I've ever had one that didn't need adjusting. I've also had them go bad on me, that is, become un-calibratable (if

that's a word). Periodic checking is the best way to guarantee accuracy.

If you don't want to rely on your bimetal thermometer for accuracy, you can use it to get close to your desired temperature and then check the temp with a more accurate liquid-filled thermometer to know that you have hit your target. Again, I don't recommend using your NIST traceable for this; use one you're calibrated.

A suggestion: Since you only need to take the NIST traceable out of its secure home every few months, it seems to me to be a good thing for a homebrew club to buy and loan to its members. Just a thought for those of you in active clubs.

It is important to calibrate at more than one temperature. Usually, one will calibrate a thermometer near both ends of the proposed use range. For brewing you'd calibrate at 95F/35C and 170F/77C or thereabouts. Ideally you should also calibrate in the middle, or nearest your most critical temperature; for brewing, this will probably be about 154F/68C. If your thermometer reads correctly at all three of these temperatures, than you can rely on it to give you accurate readings for mashing.

Good luck and good (accurate) brewing,
Herb Bexley (Columbus), Ohio



"From: Charlie Papazian charlie@aob.org
Subject: A quiet milestone

This Saturday, December 5 is the 20th birthday of the American Homebrewers Association and the first issue of Zymurgy.

I think I'll have a beer - not just any beer but a homebrew and personally toast the thousands of homebrewers, clubs, beer enthusiasts and especially staff and staff volunteers who throughout the years have put us where we are. ... And have turned the world onto craft made beer. -- Charlie Papazian

President
Association of Brewers
http://beertown.org"
Gleaned from the HBD #2891