

P R I S O N C I T Y B R E W E R S

SENTENCING

Issue Number 17

G U I D E

April 1999

Meeting Location!!!

Bill Saurbek knew he would have a CAP on tap and decided to volunteer his house for the next meeting, Directions and a map are on the back page.

The Next Club Meeting is Tues., April 13th

The competitive style for the night will be an open to all homebrew but Classic American Pils will be given 5 extra points. An formal 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

Apr. 13th - Classic Am. Pils @ Sauerbek's
May 11th - Bock @ Wilcox's
June 8th - Wheat @ Should I assign folks?
July 13th - Pale Ale @
August 10th - Mead @
September 14th - Porter @
October 12th - VMO @
November 9th - Pils @



BIG Brew 99

May 1st-Elks Lodge

Still have any of that barley wine from last year? I do. I'll be bringing some to the Elks about noon that day. The official "Gentleman Light your Burners!" starting time is 2:00 pm. *see page 2*

Collaborator Milk Stout

5 lbs. Pale Malt Extract
1 lb. Wheat Dry Malt Extract (55%)
1.5 lb. Caramel Malt (60L)
1 lb. CaraPils Malt
5 oz. Black Patent
12 oz. Roasted Barley
12 oz. Flaked Oat
1 lb. Flaked Barley
1 lb. Lactose (added to Kettle)
1 oz. Centennial, 10.1% alpha (75 min)
1/2 oz. Willamette, 5.1% alpha (5 min)
Wyeast #1742 Swedish Porter Yeast
Original Gravity 1.061 (15.2 °P)
Final Gravity 1.032 (8.0 °P)
<http://beertown.org/AHA/bigbrew99>

MONTHLY RECIPE

Your Father's Mustache

By Jeff Renner

Specifics:

Batch Size: 5 gallons

Starting Gravity: 1.048

Finishing Gravity: 1.012

Time in Boil: 100 minutes

Ingredients:

- Water: 9 gallons moderately (temp.) hard well water boiled to soften and eliminate bicarbonate alkalinity, racked, treated with 2 t. CaCl₂(2H₂O), target 60 ppm Ca.
- 7 lbs. American six row malt (80%)
- 1.75 lbs. flaked maize (20%)
- 25 g. Cluster hops pellets @ 7.5%-1 hr boil
- 1/4 oz. Styrian Goldings @ 5.2% - 10 min. boil plus settling steep - 15 min.
- 1/4 oz. Styrian Goldings @ 5.2% - 15 min. settling steep
- New Ulm yeast

Procedure:

Doughed in 8.5 qts. 58C water to get -->50C protein rest, 30 min., (pH 5.5), then infused w/ 3 qts. boiling water to --> 60C sac. rest for 15 minutes, then boosted w/ burner to -->70C sac. rest for 40 minutes, then boosted w/ burner to --> 76C mashoff for 10 min. Lautered in insulated Zapap, collected 7 gal. @ 1.041 for 32.8 p/p/g. Boil - 1 hr, beautiful hot break, like egg drop soup. Hopped to 25 IBU target.

Counter current cooled to 64F, 4.75 gallons collected at 1.055, then diluted to 5.5 gallons at 1.048 in 7 gallon carboy, force chilled in snowbank to 50F. Pitched New Ulm yeast from bottom of 3 liter starter. Fermented @ 50F - 52F 12 days, racked, lagered seven weeks @ 33F, kegged, conditioned with 10 psi @ 38F, then dispensed at 42F-44F. The flavor showed best at mid 40sF and when drawn to give a good head and reduced carbonation.

Styles - Classic American Pilsner

CAP for short. This is a style that you can almost say is indigenous to this region. Jeff Renner of Ann Arbor and George Fix of Texas are nearly single-handedly responsible for the resurrection of this truly American beer. This is our Grandfather's beer. The beer of the steel mills, coal mines and car factories. When the men in Detroit got done making Model-T's this is the beer they had to drink.

At the end of Prohibition in 1933 my grandfather was just finishing school at Pitt. On the day the breweries were first allowed to start selling beer, he and his roommate made their way into downtown Pittsburg for the celebration.

They anxiously awaited the midnight hour when the DuCain Brewery could finally start selling beer again. By 2 a.m., they had their case of beer and were headed back to campus.

They didn't make it. On the way back it dawned on them that they should try the beer, this had become the tradition during Prohibition. You never took a bootleggers word for it. Well, they used a fire hydrant to open their first beer after Prohibition. And after giving each other and anxious look, they clinked their bottles and drank down the first legal suds either one had ever drank.

Then they promptly spit it out! It was horrible! So horrible that they sold that case to a guy on the next block on the way back into town.

They were relieved when they saw the lights were still on at the barbershop. Ardie may not have been the best barber in town, but all the jazz musicians knew Ardie was the best bootlegger in town!

AHA Style Guidelines - 15c) American-Style Pilsner

This classic and unique pre-Prohibition American-style Pilsner is straw to deep gold in color. Hop bitterness, flavor and aroma are medium to high, and use of "noble-type" hops for flavor and aroma is preferred. Up to 25 percent corn in the grist should be used, and some slight sweetness and flavor of corn are expected. A low level of DMS is acceptable. Malt flavor and aroma are medium. This is a medium-bodied beer. Fruity esters and citrusy flavors or aromas should not be perceived. Slight diacetyl is acceptable. There should be no chill haze.

Orig. Gravity 1.045-60 (11.3-15.0°Plato)
Final Gravity 1.012-18 (3-5°Plato)
% Alc./Wt. 3.9-4.7 (5.0-6.0 Alc./V.)
IBUs 20-40, SRM 3-6 (6-12 EBC)

Big Brew 99

is an event where homebrewers everywhere brew beer on National Homebrew Day, May 1, 1999. For the second consecutive year, homebrewers across the nation, as well as homebrewers in other countries, will brew the same beer recipe at the same time and participate in a synchronized toast.

Purpose: To celebrate the 11th Anniversary of National Homebrew Day and the 21st Year of the American Homebrewers Association.

To promote and encourage all levels of homebrewing by any and all homebrewers.

To organize an event where homebrewers can stand up and be counted as part of a large homebrewing community.

Guidelines: The guidelines of Big Brew '99 have been relaxed from the previous year's rules. The site directors from last year were asked to make suggestions and vote on the changes. We think these changes will encourage more participation and camaraderie. The only requirement needed to participate in Big Brew '99 is:

1. The "Brew Beer on National Homebrew

Day" Rule: In order to officially participate in Big Brew '99 you must brew beer anytime on National Homebrew Day, May 1, 1999. Of course, we would like to know about your participation, so we request that you register your brewing site on our webpage at <http://beertown.org/AHA/bigbrew99/bigbrewreg.htm>.

That, truly, is the only "rule" this year. There are a few more options included this year, however, to add more excitement and the sense of community for all the Big Brew '99 sites. While they are not required in order to participate and be counted in Big Brew '99, we encourage you to include as many options as possible.

The Options for Big Brew '99 are:

1. "Same Recipe Option:" How many gallons of the same recipe can we brew? This year the recipe that we will use is the Collaborator Milk Stout. While it's not a requirement, this is one of the records from last year that we would like to surpass this year. Go for it, it's a great recipe. For the Collaborator Milk Stout recipe, refer to "Big Brew '99 Recipe".

2. "Same Time Option:" There were many Big Brew '98 participants who commented that by everyone starting their brewing at the same time, they felt more a part of a homebrew community. While the time may not be ideal for some participants, we wanted, at least, to make it an option for those who do want to participate in a synchronized brew. The time for everyone to light their burners is 12 noon (Mountain Time) or immediately after the Synchronized Toast.

3. "Big Brew Toast Option:" New for Big Brew '99! There were a few brewers participating last year that had trouble with the time set to synchronize their brewing with the other participating sites. This year, we've added a compromise: A Synchronized Toast! At exactly 12 noon (Mountain Time), we will all raise a glass to toast other homebrewers everywhere!

4. "Teach Someone to Brew Option:" Another new option for Big Brew '99! Let's see how many new brewers we can introduce to the rewarding hobby of homebrewing by inviting them to participate in Big Brew '99. As all of us know, the more people there are homebrewing, the healthier the homebrewing community. We'll be collecting the number of first-time brewers at each site.

Dinner With Charlie

Boston, March 5 -

Charlie Papazian, homebrew guru and founder of the American Homebrewers Association, completed his tour of the Northeast with stops in New Hampshire and Boston. The finale of his trip was the memorable Samuel Adams Beer Dinner With Charlie Papazian at the Hyatt Regency Hotel in Cambridge, MA.

The evening began with Charlie speaking to the attendees about his history and interest in homebrewing. As he spoke, small samples of six domestic and imported beers, representing three styles of beer, were served to those present. Charlie then gave an overview of how to judge these beers, followed by the characteristic description of the beer styles provided.

The attendees were asked to score the beer samples based on appearance, aroma, flavor, mouthfeel and overall impression. They were then given ballots on which to vote for their favorite in each of the three style categories.

I had the pleasure of coordinating the beer tasting and judging event, on the invitation of the American Homebrewers Association, along with homebrewer Chris Columbus of Manchester, NH. The samples were provided by the Hyatt Regency Hotel and the Boston Beer Co., and were poured in a location separate from where the judging event occurred. The participants were not informed of the identity of the samples throughout the judging and voting. The results were tabulated immediately after the evaluation, while the evening program continued.

As we tabulated the ballots, a memorable dinner—prepared by the Hyatt Regency's head chef Brad Ozerdem—was served. Selected Samuel Adams beers were served to the perfect accompaniment of each course. We were informed that Ozerdem labored over the selections and preparations for this feast for several days, in order to match the beer selections with the ideal courses. His labors were not in vain.

The first course consisted of a grilled squid, with fried squid tentacles, smoked tomato and pepper aioli. This was accompanied by the recently released Samuel Adams IPA on draft.

Our second course was a salty white balsamic and raspberry vinaigrette salad of escarole, endive, grilled red pepper and pancetta. Samuel Adams Boston Lager completed the selection.

The third course was an expertly prepared Szechuan spiced chicken and shrimp on a lemon grass skewer, with a sesame crusted sticky rice roll, fire roasted banana peppers and a spicy orange-plum glaze.

Although the Samuel Adams Double Bock was a superb complement to the Szechuan spices, without doubt the most impressive combination of the evening was the chocolate creme brulee with Triple Bock anglaise served with cask-drawn, two-year-old Samuel Adams Triple Bock. The evening would have been worth attending for the fourth course alone.

The tallies of the beer judging completed, Charlie once again took the floor to announce the results of the beer evaluation and voting. As mentioned above, the participants had not been informed of the identity of the samples they had tasted and judged. There were many surprised faces, including that of Boston Beer Co. owner Jim Koch, as Charlie announced that Samuel Adams Golden Pilsner had beaten Corona, 25 to 4; Samuel Adams Boston Lager shut-out Heineken, 29 to 0; and Samuel Adams IPA draft bettered Bass Ale draft, 23 to 5. (The results of SA IPA vs. Bass Ale results totaled one point lower due to a draw on one of the ballots, which was disqualified from the tally.)

As a blind taste evaluation by experienced beer enthusiasts and homebrewers, the results of this event proves that Made In America is still something to be proud of.

A report of the evening would be incomplete without a discussion of the Guest of Honor, Charlie Papazian. If there is one thing to say about Charlie Papazian, it would have to be that he is relaxed, wont worry, and loves homebrew. I've always felt that his favorite saying was just a catchy phrase, repeated, although not always obeyed, by almost all homebrewers throughout the United States, and most likely the world.

For Charlie it is truly a way of life. Whether he created the saying, or whether the saying created him is yet to be known.

One of the most tranquil people I have ever met, Charlies calm approach to questions regarding homebrewing techniques and troubleshooting was a well received refresher to the plethora of high stress biothermochomo-nuclear have-to-do-it-this-way brewing rules.

By no means did he discount the important aspects of good brewing techniques while he stressed that the most important rule of Keep it Fun.

I overheard many people discussing Charlies laid back approach to homebrewing with renewed interest in a hobby that may once again be fun for them.

His basic message: Do what matters to you. Brew the beer you like. If you want to deal with technicalities, then go ahead, but remember to Relax, Don't Worry, Have a Homebrew.

My hat is off to Charlie Papazian, the American Homebrewers Association, the Boston Beer Co., the Hyatt Regency of Cambridge and Chef Brad Ozerdem for a wonderful dinner and an evening with the legend of homebrewing.

John B. Avard, D.C.
Avardtwins@aol.com

Event Calendar

April: Brew bock for May.

May 1: Big Brew '99 at the Elks

May 7: Deadline Over the Mill Comp. May 16th at Rochester Mills Brew Pub

May 11: Bockanalia Club Only Comp.

May 14: Arbor Brewing Bock Tasting

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

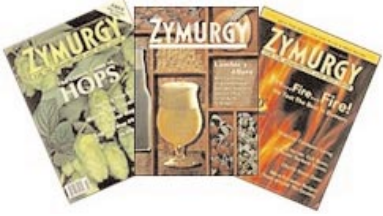
August: Michigan State Fair Comp.

October 4: Porter! Club Only Comp.

December: Winter Warmer Club Only Competition.

More Big Brew...

Do we want to bulk purchase materials again??? If so, I will need commitments (\$) very soon, so if you miss the meeting and are planning on brewing at Big Brew 99. Let Phil know and get some money to him asap.



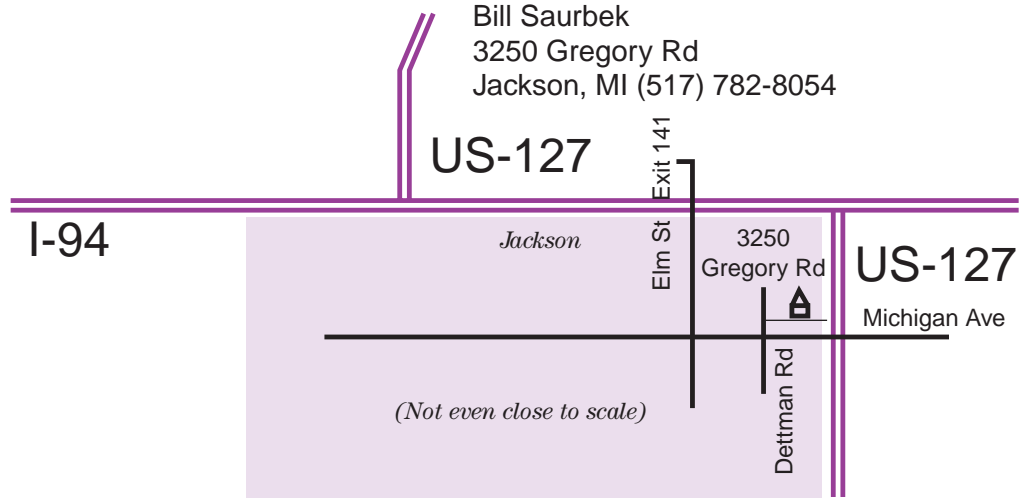
ZYMURGY!

Please bring your club *Zymurgy* magazines back to each meeting. 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. I believe discount subscriptions are granted to club members.

This Month's Meetings is at

Bill Saurbek's house.

Bill's house is easy to find. Gregory Rd is parallel and just North of E. Michigan Ave off Dettman Rd. There is an exit for Elm St. off I-94 and an exit for E. Michigan Ave off of US-127 South. Bill's house is on the left side toward the end of the street. It is a blue and white house with the driveway on the far side.



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

ADDRESS CORRECTION REQUESTED
 Phil Wilcox
 C/O Dave Falther
 603 W. High St.
 Jackson, MI 49201
 Email: cguillfool@aol.com
 pjwilcox@cmsenergy.com
 (517) 794-9980
 (517) 796-0569

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