

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

SENTENCING

Issue Number 18

G U I D E

May 1999

Meeting Location!!!

Master Hop Grower will be on tap at his house at the next meeting. Get it while it lasts. It will also be the last meeting he hosts for quite a while. New babies and beer club meetings just don't mix very well. Directions and a map are on the back page.

The Next Club Meeting is Tues., May 11th

The competitive style for the night will be Bock. A formal competition will be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks Fred!) This is also a Club-Only Competition, so bring on the Bocks!

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

June 8th - Wheat @ Frank & Lona Eraca
July 13th - Pale Ale @ Someone in
August 10th - Mead @ town these mo.
September 14th - Porter @ please??
October 12th - VMO @
November 9th - Pils @
December 14th - Winter Warmer @



BIG Brew 99



MONTHLY RECIPE

Beat Me Over the Head with a Stick Bock

Source: Michael Zentner
Issue #644, 5/24/91

Don't worry...give partial mashing a try. Before doing it, my biggest worry was how to keep the temperature constant. During each phase of the mash, I only had to add heat once to keep it within a degree or so.

Ingredients:

6.6 pounds, John Bull light malt extract
3 pounds, Klages 2-row lager malt
1/2 pound, chocolate malt
2 3/4 ounce, 4.7% AAU Willamette hops (60 minute boil)
1/2 ounce, 4.7% AAU Willamette hops (2 minute steep)
Lager yeast (I used MeV)
10 grams, Burton salts

Procedure:

Bring 3 qt + 2 cups of water to 130 degrees. Add cracked Klages and chocolate malts (temp = 122 degrees). Rest 30 min. Add 7 cups of 200 degrees water to bring temp up to 150 degrees. Rest 30 min. Bring up to 158 degrees with burner. Rest 20 minutes. Mash out at 170 degrees. Sparge with 7 quarts of 170 degrees water, recycling the first runoff.

Add malt extract and boil as normal. Chill the wort and pitch. Aerate vigorously with a hollow plastic tube...there's no need to get fancy equipment here. With the hollow tube I can whip up a 3" head of froth on the chilled wort.

Bubbling activity is almost always evident within 8-10 hours of pitching a 12-18 oz starter solution. Ferment as you would a lager.

Specifics: O.G.: 1.072 F.G.: 1.021

Styles - BOCK!

Bock's have a special place in my heart. It was a bock that got me back into homebrewing and it was a bock that got me started on all-grain. And well, for the first brew in my new half-barrel system, Doppel-Bock! Here are the current AHA style guidelines for Bock.

Traditional German-Style Bock 12a

Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters may be perceived at low levels.

Original Gravity:
1.066–1.074 (16.5–18.5 °Plato)
Apparent Extract/Final Gravity
1.018–1.024 (4.5–6 °Plato)
Alcohol by Weight (Volume):
5–6% (6–7.5%)
Bitterness (IBU): 20–30
Color SRM: 20–30 (40–60 EBC)

BRASAL BOCK

Brewed in Montreal, Quebec, Canada

The roasty, almost smoky flavor of this dark lager imperceptibly evolves into mocha coffee overtones before you realize what the enjoyment is all about. A flash of alcohol suddenly comes bopping along – a nice surprise from a beer filled with surprises.

EKU EDELBOCK

Brewed in Kulmbach, Germany

Expect a sweetly and sharply hopped bock with a restrained alcoholic surge on just the first sip, and a sturdy and assertive presence thereafter. Eku's aroma and taste match each other perfectly, while the texture remains supple and smooth. The relatively high alcohol content remains under control, and a nice warm maltiness finished the bottle. Also try Eske's Bock, Frankenmuth Bock and Granville Island Bock

German-Style Helles/Maibock 12b

The German word "helles" means light colored, and as such, a helles bock is light straw to deep golden in color. Maibocks are also light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low while noble-type hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters should be minimal. Diacetyl levels should be very low. Chill haze should not be perceived.

Original Gravity:
1.066–1.068 (16.5–17 °Plato)
Apparent Extract/Final Gravity:
1.012–1.020 (3–5 °Plato)
Alcohol by Weight:
5–6% (Volume 6–7.5%)
Bitterness (IBU): 20–35
Color SRM: 4–10 (8–20 EBC)

WURZBURGER HOFBRAU MAY BOK

Brewed in Wurzburg, Germany

Strong, with an emerging malty-bitter taste that is reminiscent of fresh grain, this bock is simultaneously caramel-sweet and palpably alcoholic. The negligible aroma here gives no hint of the intense-tasting beer lurking under the lusciously creamy, ivory-colored head. Flavorful caramel malt predominates at the end of this hefty, hearty brew.

CELIS PALE BOCK

Brewed in Austin, Texas

The pleasant, warming rush that emerges on the first sip is followed by an agreeable dry aftertaste on the roof of the mouth and an alcoholic undercurrent that makes the liquid feel light and tingly. Though the alcohol presence is less substantial than it should be for a bock, there is a reasonable balance between the sweet maltiness and the moderately bitter hops. A well-made offering, with a sweet, dainty finish.

German-Style Strong Doppelbock 12c

Malty sweetness is dominant but should not be cloying. Doppelbocks are full bodied and deep amber to dark brown in color. Astringency from roast malts is absent. Alcoholic strength is high, and hop rates increase with gravity. Hop bitterness and flavor should be low while hop aroma absent. Fruity esters are commonly perceived but at low to moderate levels.

Original Gravity:
1.074–1.080 (18.5–20 °Plato)
Apparent Extract/Final Gravity:
1.020–1.028 (5–7 °Plato)
Alcohol by Weight:
5.2–6.2% (Volume 6.5–8%)
Bitterness (IBU): 17–27
Color SRM: 12–30 (24–60 EBC)

PAULANER SALVATOR

Brewed in Munich, Germany

Molasses flavor and apple fruitiness, with bite and backbone, make you take immediate notice of this seasonal beer. An obvious alcohol presence is nicely wrapped in a creamy, mellow texture. Surprisingly, there's no head to speak of. With a rich, roasted flavor, you'll find it filling and drier at the end than the beginning. A top-notch doppelbock with complexity and balance.

AYINGER CELEBRATOR

Brewed in Aying, Germany

Sweet, toasted and smooth on first sip, this doppelbock quickly follows up with a deep, dark, nutty taste that is almost fruity. Full-bodied, rich, robust, and flavorful, its big caramel mouthfeel wells up after a few sips. Rather sweet on the tongue. Hearty and deeply powerful.

Also try Spaten Optimator, and Schutzenberger Jubilator and anything --atoryou can get your hands on!

German-Style Strong Eisbock 12d

A stronger version of doppelbock. Malt character can be very sweet. The body is very full and deep copper to almost black in color. Alcoholic strength is very high. Hop bitterness is subdued. Hop flavor and aroma are absent. Fruity esters may be evident but not overpowering. Typically, these beers are brewed by freezing a doppelbock and removing resulting ice to increase alcohol content.

Original Gravity:
1.092–1.116 (23–29 °Plato)
Apparent Extract/Final Gravity: N/A
Alcohol by Weight:
6.8–11.3% (Volume 8.6–14.4%)
Bitterness (IBU): 26–33
Color SRM: 18–50 (36–100 EBC)

KALMBACHER EISBOCK

Sadly, this style is now commercially extinct. Kalmbacher was the last German
Continued on the back page

Big Brew A Big Success!!



I would like to start out with all the thank yous. A huge thank you to the Jackson Elks Lodge No. 113 for hosting our event, and to Dave Falther for making it happen. We should also thank the Jackson Brewing Company's Doug Ward for helping

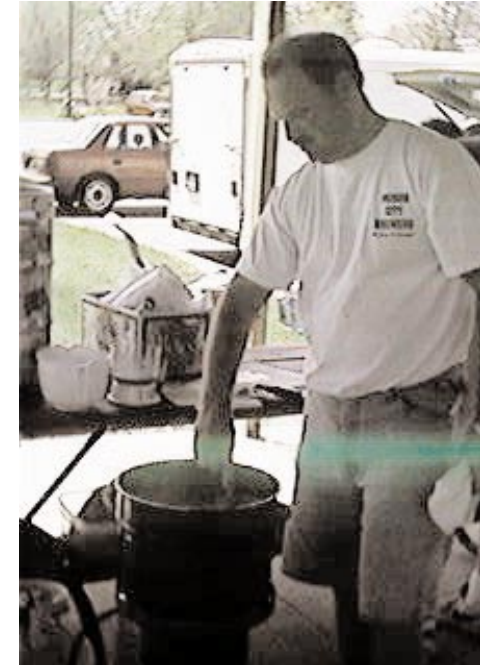
us get great quality brewing water for our beers. Fred and Katie up at Things Beer deserve a nod for the discount they gave us on our brewing ingredients, and to Pat Flahie for picking them up and doing the financing deed. And finally, thanks to all who showed up and made it a fun event. Oh, and before I forget, thanks to Roger Walbrook for providing all the Cascade rhizomes to us.

The 1999 Big Brew commemorative T-shirts are being printed as you read this. Our very own Phil Wilcox was asked to design the artwork for the event. The shirts are grey, with the above logo on the pocket and the below logo on the back of the shirt.



These are heavy shirts, 6.1 oz just like our club shirts. Limited numbers of shirts

should/might be available at the meeting, More are available through the AHA web site.



Events Calendar

May 11: Bockanalia Club Only Comp.

May 14: Arbor Brewing Bock Tasting

June 24-5: National Homebrew Conference and Competition

July 24: MI Brewers Guild BeerFest

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

August: Michigan State Fair Comp.

October 4: Porter! Club Only Comp.

This Month's Meeting is at Roger Walbrook's house.

Roger's house should be easy to find. Find your way South out of Jackson on M-50 heading for Napoleon. At Napoleon Rd (the airport) hang a right, Rogers house is on the left a ways down the road.



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.

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

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