

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

SENTENCING

Volume 2 - Issue 7

GUIDE

June 1999

Meeting Location!!!

The Prison City Brewers hit the road again in June. Freeman Thomas is hosting the meeting at his house in Battle Creek. Feel free to contact Phil or Dave about carpooling if you wish. It is a little less than an hour to get Freeman's house.

The Next Club Meeting is Tues., June 8th

The dedicated style for the night will be Wheat beers. 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

June 8th - Wheat @ Freeman Thomas's
 July 13th - Pale Ale @ Roger Walbrook's
 August 10th - Mead @ Mark Wilson's
 September 14th - Porter @ Jeff Gier's
 October 12th - VMO @
 November 9th - Pils @
 December 14th - Winter Warmer @

Big Brew T-Shirts Available at the Meeting!!!

The 1999 Big Brew commemorative T-shirts are printed and came out great. A couple of us already have ours and have been wearing them. Our very own Phil Wilcox was asked to design the artwork



for the event. The shirts are grey, with the AHA logo (Left) 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 will be available

at the meeting, More are available through the AHA web site.



MONTHLY RECIPE Solstice Summer Wheat Ale

For 7.75 gallons Oberon clone in the 1/4 bbl. keg (really full) @ 1.048:

15 gal. well water boiled w/ 2 tsp. (10 g) CaCl₂ and decanted. (City water plus 1/2 tsp. gypsum per 5 gallons water will get the Ca++ level where you want it without too much sulfate. CaCl₂ would be better if you can get it. Sulfate dryness is out of place here.)

- * 7-1/4 lb. Durst wheat malt
- * 5-1/2 lbs. Briess 6-row
- * 3/4 lbs. DWC Caravienne (22L)
- * 1 lb. Durst Munich

Double pass roller milled barley and wheat malt separately, then mixed dry. Note for extract brewers: You could substitute a good quality wheat/barley malt extract (25% more by weight) for the first two malts and do a "mini-mash" of the caravienne and Munich.

- * Mashed in 12 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- * Boosted w/ 5 qts boiling water and burner to 158°F, rested 1/2 hr
- * Boosted to mashout of 176°F
- * Collected 9 gallons in 1 hr.
- * 0.7 oz. Czech Saaz @ 3.5% first wort hopped (in the boiler at beginning of lautering, steps at 170°F for the hour during lautering (~5 IBU contribution when boiled 1 hour)
- * 0.5 oz. Hallertauer Hersbrucker @ 2.6% (late FWH after 6 gallons collected, 25 minutes, do this at the beginning) (2.7 IBU)
- * 1.5 oz. Hall. Hersb. boiled 60 min. (8.1 IBU)
- * 0.7 oz. Saaz. boiled 15 min. 2.5 IBU
- * 0.5 oz. Saaz at strike, steeped 7 minutes during settling before chilling. (See pg.4)

Styles - Wheat

Wheat is a great summer beer. It can be light, and dry and very refreshing. Best of all it is a quick beer to make!

AHA Style Guidelines - Wheat

19a) Berliner-Style Weisse

This is the lightest of all the German wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated and very light bodied. The carbonation of a Berliner weisse is high, and hop rates are very low. Hop character should not be perceived. Fruity esters are evident. No diacetyl should be perceived.

Orig. Gravity 1.028-32 (7.0-8.0° Plato)
Final Gravity 1.004-6 (1-2° Plato)
% Alc./Wt. 2.2-2.7 (2.8-3.4 Alc./V.)
IBUs 3-6, SRM 2-4 (4-8 EBC)

SCHULTHEISS BERLINER WEISSE
Brewed in Berlin, Germany

Schultheiss Berliner Weisse is a sharp, highly carbonated, and acidic—almost like drinking spiked grapefruit juice. In fact, it is customary with this light-bodied wheat beer style to add a dollop of raspberry syrup to moderate the pronounced astringent, extremely citrusy character, although it is palatable without it. Serve this chilled on a hot summer afternoon. A brew for highly individualized tastes—you may like it, but watch out for its tart bite.

19b) German Hefeweizen/Hefeweissbier

The aroma and flavor of a weissbier are decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Weissbier is highly carbonated and medium to full bodied. Banana-like esters are often present. If yeast is present, the beer will appropriately have a subtle bread-like yeast flavor and a characteristically fuller mouthfeel. No diacetyl should be perceived. Cloudiness is OK.

Orig. Gravity 1.046-56 (11.5-14.0° Plato)

Final Gravity 1.008-16 (2-4° Plato)
% Alc./Wt. 3.9-4.4 (5.0-5.6 Alc./V.)
IBUs 10-15, SRM 6-18 (3-9 EBC)

WEINENSTEPHAN WEIZENBIER
Brewed in Freising, Germany

A faint clove aroma turns into a strong, refreshing, sharp clove taste here, mixed in with a crisp, full head of foam. Dry and pleasantly tickly on the upper palate, this is a full-bodied wheat beer, lush with subtle yeastiness. A compelling tartness surfaces at the glass is drained a very good representation of the style from the self-described “Oldest Brewery in the World.” (1040 a.d.)

19c) German-Style Dunkelweizen

This beer style is characterized by a distinct sweet maltiness, and roasted malt and chocolate-like character, but the estery and phenolic elements of a pale weissbier are present. Color can range from copper-brown to dark brown. Carbonation and hop bitterness are similar to a pale South German-style weissbier. Usually dark barley malts are used in conjunction with dark Cara or color malts, and the percentage of wheat malt is at least 50 percent. No diacetyl should be perceived.

Orig. Gravity 1.048-56 (12-14° Plato)
Final Gravity 1.008-16 (2-4° Plato)
% Alc./Wt. 3.8-4.3 (4.8-5.5 Alc./V.)
IBUs 10-15, SRM 16-23 (32-45 EBC)

AYINGER DUNKLES UR-WEISSE
Brewed in Aying, Germany

This Aying style exudes a fresh-baked bread aroma, with an accompanying sweet, wheat taste that immediately grabs your attention. The chewy, highly textural, malty head remains thick throughout. Tasty and remarkably smooth, with a pleasing complexity of fruitiness and maltiness, you'll find this brew very satisfying, especially in hot weather.

d) German-Style Weizenbock

This style can be either pale or dark and, like a bottom-fermented bock, has a high starting gravity and alcohol content. The malty sweetness of a weizenbock is balanced with a clove-like phenolic and fruity-estery banana element to produce a well rounded aroma and flavor. As is true with all German wheat beers, hop rates are low, and carbonation is high. It has a medium to full body. If dark, a mild roast malt character should emerge in flavor and, to a lesser degree, in the aroma. No diacetyl should be perceived.

Orig. Gravity 1.066-80 (16.5-20.0° Plato)
Final Gravity 1.016-28 (4-7° Plato)
% Alc./Wt. 5.5-7.5 (7.0-9.6 Alc./V.)
IBUs 10-15, SRM 5-30 (10-59 EBC)

6b) American Wheat

This beer can be made using either an ale or lager yeast. Brewed with 30 to 50 percent wheat, hop rates are higher, and carbonation is lower than German-style wheat beers. A fruity-estery aroma and flavor is typical, but at low levels; however, phenolic, clove-like characteristics should not be perceived. Color is usually golden to light amber, and the body should be light to medium in character. Diacetyl should be at very low levels.

Orig. Gravity 1.030-50 (9.5-12.5° Plato)
Final Gravity 1.004-18 (1-4.5° Plato)
% Alc./Wt. 2.8-3.6 (3.5-4.5 Alc./V.)
IBUs 5-17, SRM 4-16 (2-8 EBC)

PYRAMID WHEATEN ALE
Brewed in Kalama, Washington

Add a slice of lemon to this light, sweet, smooth beer and you have the makings of a nice, pleasantly refreshing summertime drink. Though it is somewhat thin, there is a chewiness in both the draft and bottled versions of this ale that brings out just the right amount of textural balance.

2g) Belgian-Style White (or Wit)

Belgian-Style white ales are brewed using unmalted and/or malted wheat and malted barley and can be spiced with coriander and orange peel. These very pale beers are typically cloudy. The style is further characterized by the use of "noble-type" hops to achieve a low to medium bitterness and hop flavor. This dry beer has low to medium body, no diacetyl and a notable fruity-ester content.

Orig. Gravity 1.044-50 (11.0-12.5° Plato)
Final Gravity 1.006-10 (2-3° Plato)
% Alc./Wt. 3.8-4.1 (4.8-5.2 Alc./V.)
IBUs 15-25, SRM 2-4 (4-8 EBC)

STEENDONK WHITE ALE
Brewed in Breendonk, Belgium

Yeasty, flavorful, and fruity, Steendonk has a clove theme that sustains a high level of interest. Moderated sharpness keeps it from becoming too acidic. Because it's bottled conditioned, you'll find yeast sediment at the bottom of the bottle. This white ale exhibits a rare quality—it maintains its high overall standards of taste, texture and aroma from start to finish.

Pitching Yeast Lallemand Style

On the 500 gm bricks of Danstar/Lallemand's Windsor and Nottingham yeast one can clearly read the brewpub/brewery recommendation of 60 grams per barrel. This equates to roughly 10 grams per 5 gallons. A standard packet is only 7 grams? Why? I don't know. But, if you are like Ken Swartz (whom I'm sure only did that the one time ;) and thousands of other homebrewers and only pitch one packet on a 5 gal batch you are under pitching. This 10 gram figure has been confirmed not only by the HBD's own Jethro Gump, but also the very highly esteemed Lallemand yeast guru Clayton Cone, who spoke at the MCAB. 70% of the ideal pitch rate is not horrible, we all know that it will work, but when combined with A. not aerating, B. not hydrating/temperating the yeast, and C. not having enough nutrition in the wort, you get long lag times and estery beers.

The local brewpub uses 2 of these 500 gram bricks per 15 bbl batch which figures to 66 grams per barrel. 110% of the suggested pitching rate. Without any in-line aeration they get an active kickoff in 2-4 hours. The variation seems mostly to be from 1. Which beer they are making 2. The original gravity of the beer 3. The temperature of the fermentation. Interestingly enough the do not "temperate" the yeast to the wort. The simply sanitize the packages and scissors, open the manway, cut them open and sprinkle the yeast over the first 2 bbls of wort in the fermentor. They make pretty good beer. They also have temperature and pressure controlled fermentors and a DME plate filter to filter the crap out the beer before serving....

We can make up for our lack of equipment by Fixing the A. B. C.'s from above.

A. Aerate the crap out of your beer. Shake-Rattle and Roll your carboys, Drop from pail to pale, or Oxygenate with pure O2 for best results.

B. Hydrating/Temperating the yeast properly. Dry yeast need to be hydrated properly before they can go to work. This is best done in warm water without sugar. It is theorized that hydration in wort create too

high an osmotic pressure on the cells causing some yeast cells to implode thus reducing your pitching rate. In other words. The yeast is trying to intake water and exclude the dissolved sugar into the cell through the cell membrane all at once while it is in a weakened state.

Occasionally a tree gets stuck in the damn, the damn breaks and kills the cell.

I use a cup of water at 104F in a 2 qt pyrex measuring cup. I let this stand for 10-15 min with paper towel over the top of the container. I then start lowering temperature of the yeast by slowly adding a half cup of chilled oxygenated wort to the yeast every few minutes while I continue to clean up the brew session. This continues until I have equalled out the temps of the yeast and the wort.

C. Proper nutrition in the wort. Clayton Cone talked about the importance of other elements besides FAN that yeast need for proper nutrition. To maximize the yeasts nutritional need Lallemand developed a "Yeast Energizer" for use in the wine, mead and beer industries. This is the same product that is sold by G.W. Kent in homebrew shops. He recommends its use in any and all beers, mentioned that major breweries like LaBatt.

By following these simple steps you can and will get the best performance out of your yeast.

AHA 2000 DETROIT

I have good news regarding the status of holding the AHA National Conference in the Detroit/Ann Arbor area in the summer of 2000. After a long discussion with Rex Halfpenny, I am pleased to announce that Rex, "beer is his life", has agreed to take the bull by the horns and head up this event! We have even discussed the possibility of scheduling this event back to back with the Michigan Brewers Guild Beer Festival at Greenmead. This has worked well at past AHA Nationals in Denver with the Colorado Brewer's Festival, and Portland with their big festival.

For those of you who know Rex, you recognize the huge asset he is for this event. A brief bit of background; Rex brings tremendous event organizing experience

to the table, having put together large conferences in Las Vegas, (convention land), handling booking hotels, airlines, catering, etc. etc. Closer to home, Rex was responsible for the movement to legalize homebrewing in Michigan, publishes the Michigan Beer Guide, is a beer writer, the executive director of the Michigan Brewers Guild, a Certified Judge, an probably much more!

The goal is to put together a team of volunteers from each Homebrew Club in Michigan. A key contact needs to be established for each club. This will maximize efficiency and streamline communications. Then volunteers can be organized to handle each major task, such as accommodations, publicity, printing, sponsorship, registration, beer, and so on. This way, no one Club will be organizing the event, but a diverse team of individuals can help to spread the tremendous work load evenly throughout all interested Clubs.

At last friday's AABG meeting, I explained all of the above to those present, and the response was overwhelmingly enthusiastic from the somewhat small group. I am (already) working to coordinate resources and efforts of others. Phil Wilcox offered the services of the Jackson Club and printing design or help, Jason Henning volunteered to contact or 'join' other Clubs to seek helpers, Chris Cooper has contacts at the Novi Expo Center, Bill Holmes offered that Schoolcraft College has Culinary courses and has considered offering Homebrew courses, Mike O'Brien, Master pig roaster, can look into tying pig roasts into the Conference, Joe Clayton will help where ever needed, and Ken Schramm, who originally contacted the AHA about this event and is on the Board of Advisors, had offered his time commitment before the meeting. These are all excellent ideas that will help to get this off of the ground. Many of you have some area of expertise that can contribute along the way!

I will keep you posted as to developments. Please e-mail or call me with ideas and areas of interest/commitment. It looks like a good start to an exciting brewing/beer event, that will bring National attention to Michigan and our favorite local craft beer establishments, and of course, our Homebrew!

Brewfully, Hal Buttermore

(Recipe) Yielded about 7-1/4 gallons wort @ 1.054 into open fermentor, sparged hops with about 3/4 gal. cooled water for 8 gallons wort @ 1.048 into fermentor. Pitched sediment from 3-1/2 liter starter Kalamazoo yeast from Yeast Culture Kit Co., or you could culture the yeast from a bottle of Oberon. Fermented at 65-70°F ambient, full kraeusen at 18 hours, skimmed crud 3 or 4 times on day two and three, top cropped yeast on day four and five, kegged on day six, still slight foam production indicating some continuing fermentation. Chilled and force carbonated. Tastes great.

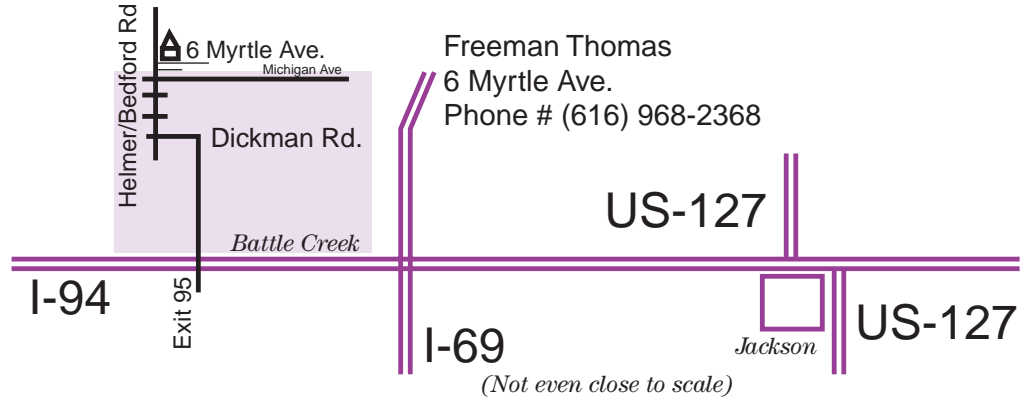


ZYMURGY!

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 Freeman Thomas' house.

Yes, Battle Creek is a fair piece from Jackson, but it is home to 2 things: My favorite ESB (Arcadia BC) and this month's host. We can carpool from Phil's house, leaving around 6:30. Directions: Take I-94 west to Exit 95. This will be the Helmer Rd. exit, turn right at the stop sign you will heading North. Continue on this road until you have to turn left. This road is Dickman Rd. You will come to a stop light, turn right again this will be Helmer Rd. Drive thru 3 stop lights the last light will have a Pizza Hut on your left and a Shell gas station on your right. This will be the corner of Bedford Rd and West Michigan. (Helmer Rd. turns into Bedford Rd.) Drive 2 blocks past the stop light Freeman's house sits on the right corner. 6 Myrtle Ave. Battle Creek, MI. Phone # (616) 968-2368 Call if you



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

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