

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

SENTENCING

Volume 2 - Issue 9

GUIDE

September 1999

Meeting Location!!

This month's meeting is at Dave Falthers House. Most of us have been there before. Be sure to wear a watch, its very easy to loose sense of time. Directions and a map are on the back page.



The Next Club Meeting is Tues., September 14th

The dedicated style for the night will be Porter. A formal competition will be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks Fred!) as well as our entry to the COC.

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

September 14th - Porter @ Dave's
October 12th - VMO @ Jeff Ricker
November 9th - Pils @ Blair's
December 14th - Winter Warmer @
January 11th - Barleywine?
February - Scotch Ale?

AHA Director Attended Meeting!

Paul Gatza, (left and below) the current Director of the American Homebrewers Association had a great time at our **meading**. He sent us an e-mail thanks for the hospitality.

This Ain't your Grandma's Mustard...

By Mark Tumarkin - Hogtown Brewers

Or maybe it is, if Granny liked her mustard hot and flavorful. Most of the mustard you buy in the store is fairly bland and wimpy. Even if it isn't, and you can find some tasty mustard if you look, it's way overpriced.

Basically, commercial mustard is a combination of mustard seed and vinegar, costing next to nothing to make. We're coming up quickly on summer, time for picnics and barbecues, and you gotta have some good mustard, so think about making your own.

The following recipe came to me via the Tropical Homebrewer, the newsletter for MASH, the Miami Area Society of Homebrewers. Scott Graham did a column on cooking with beer for the newsletter, and this recipe was in one of his columns. I had been making some habanero-based hot sauces and thought that making mustard might be interesting, too. I called him up to ask him about any pointers, and he told me he had actually never made the recipe. He had gotten it from Martha Stewart. After my reflexive gag reaction stopped, I thought what the hell, I'll try it anyway. I gave a jar of the first batch to Scott, after first cautioning him that it was no longer Martha's recipe.

Everything except the habaneros and
Continued on Page 2

MONTHLY RECIPE

Partial-mash Porter

Brewer: Martin Lodahl Via the HBD (#274)

The result is sweet, but very tasty.

Ingredients:

- * 3 pounds, 2-row pale lager malt
- * 10 ounces, black patent malt
- * 6 ounces, crystal malt
- * 8 ounces of wheat malt
- * 4 pounds, Australian dark extract
- * 11 AAUs, Northern Brewer hops
- * Windsor or London yeast
- * 1/2 cup, corn sugar (priming)

Procedure:

Mash-in (6 quarts water) at 131-122 degrees, stir 3 minutes. Adjust pH to 5.0-5.5 (using calcium carbonate or gypsum). Protein rest 131-120 degrees for 30 minutes. Starch conversion 155 degrees for 60 minutes. Mash out at 168 degrees for 5 minutes. Sparge with 2 gallons of 168-160 degree water.

Bring liquid to boil and add extract and hops. Boil 60 minutes.



Styles - Porter

Porter became popular in the late 1700's. By the turn of the century porter breweries were booming with each new brewing vat being built larger than the last. Porter vats got so large that the inauguration parties for them were held inside the vats! This trend continued to escalate until it came to an abrupt halt in 1814. An enormous vat of Porter at the Muey's Horse Shoe Brewery burst open killing many people and flooding the brewery into bankruptcy.

AHA Style Guidelines - 9. Porter

9a) Brown Porter

Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt malt character should be perceived. Low to medium malt sweetness is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer. Fruity esters are acceptable. Hop flavor and aroma may vary from being negligible to medium in character.

Orig. Gravity 1.045-60 (11.3-15.0 °Plato)
Final Gravity 1.008-16 (2-4 °Plato)
% Alc./Wt. 3.5-4.7 (4.5-6.0 Alc./V.)
IBUs 20-30, SRM 20-30 (39-59 EBC)

SAMUEL SMITH'S TADDY PORTER
Brewed in Tadcaster, England

The initial subdued wine aroma quickly becomes sharper and more concentrated as a mild caramel taste provides interest on the palate. Tadcaster's deep-brown color gives it the appearance of a burgundy. It settles down into a rounded, full-bodied drink with hints of sourness: and interesting wine-like flavor is present at the end. A quality brew from a distinguished brewery founded in 1758.

YUENGLING PORTER
Brewed in Pottsville, Pennsylvania

Consistency and predictability are the watchwords for this moderately bold porter made by the oldest brewery in the United States. Mellow, warm, and comforting, with a creamy mouthfeel, it has an end-of-the-bottle roasted flavor that is subdued and pleasant all over the palate. a very satisfying beer,

with or without food.

BATEMAN'S SALEM PORTER,
SHEPARD NEAME ORIGINAL PORTER

9b) Robust Porter

Robust porters are black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavor ranging from negligible to medium. Fruity esters should be evident, balanced with roast malt and hop bitterness.

Orig. Gravity 1.045-60 (11.3-15.0 °Plato)
Final Gravity 1.008-16 (2-4 °Plato)
% Alc./Wt. 4.0-5.2 (5.1-6.6 Alc./V.)
IBUs 25-40, SRM 30+ (59+ EBC)

TRAFFIC JAM COAL PORTER
Brewed in Detroit, Michigan

Like strongly brewed coffee, the pun-hoppy porter is roasty and mildly bitter, with a well-configured head and Brussels lace. Try it at the Traffic Jam and Snug (West Canfield and Second by Wayne State University). Order it with a huge slice of blueberry-strawberry pie. The burnt taste of the porter is a great foil for the tartness of the fruit.

REDHOOK BLACKHOOK PORTER
Brewed in Seattle, Washington

Here's an American-made porter on a par with English versions. Blackhook Porter's nice, prickly smoothness and appealing Black Barley taste creates a mouth-pleasing fullness that is both moderately rich and appropriately balanced. It achieves a well-earned grittiness at the end as it warms.

SIERRA NEVADA PORTER
ANCHOR PORTER

GREAT LAKE'S EDMUND
FITZGERALD PORTER



Grandma's Mustard from Page 1 horseradish is from the original recipe. I added these to Martha's original recipe to bring it up to my vision of a good, hot mustard. I am not including amounts for the hot peppers and horseradish. Just add them to taste, or till you can't taste, as you prefer.

Somehow, I've gotten the reputation for making hot dishes, so if I gave you my actual recipe, I'd have to caution you against making this at home. It would be too dangerous; so either just make Martha's original recipe or get adventurous, your choice. You don't even have to be a good cook to make a great mustard. It's really easy, at least until you start playing with the incendiaries.

Ingredients:

1 Cup Brown Mustard Seed
1/4 Cup Yellow Mustard Seed
1 Cup Dark Homebrewed Beer
1 1/4 Cup White Wine Vinegar

1 Cup Mustard Powder - Combine with
1 cup water, let sit 20 min
1 Teaspoon Salt
1 Teaspoon Sugar
1 Teaspoon Allspice
1/4 Teaspoon Turmeric
1/4 Teaspoon Mace
Habanero and/or other peppers
Fresh Horseradish

Combine mustard seeds with beer and vinegar in a non-reactive container. Cover and let sit 48 hours, stirring occasionally. Transfer mixture to a food processor. Add remaining ingredients and process until smooth. If you like grainy mustard, reserve some of the unground seeds to add when you are finished. Just remember, when you are adding the habaneros, you are playing with fire. You are sort of like the terrorist making bombs in his apartment. It's a dangerous thing, but we all need some excitement in our lives.

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Bell's Anniv Party

The KBC Anniversary will be celebrated with a Brewery Open House, taking place in the Eccentric Caf?, located at the brewery, from 1 p.m. - 8 p.m., Friday, September 17th.

Porter Club-Only Competition

Judging of current club members beers will take place as the lead event for this meading. Those members not entering the competition are hereby drafted as judges. In the case of a tie, the wife of the host breaks the tie.

Last Chance on Big Brew T-Shirts!

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 Big Brew Pint Glass logo on the pocket and the Big Brew Milk Stout 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.

Events Calendar

September 14: Porter Club Only Competition

September 24-25: Oktoberfest at the JBC Featuring Mark Arshark/Biergarten Boys

October 1-2: Oktoberfest at the JBC Featuring Greg Neggy/Biergarten Boys

December: Winter Warmer Club Only Competition.

July 2000: AHA Conference in Detroit (You Will be Going!!!!)

MI State Fair

There were 274 entries in the 1999 Michigan State Fair Homebrew Competition, 12 of which made it to the Best-of-Show. The Best-of-Show Judging and Awards Presentation took place Saturday, August 28, at the State Fairgrounds. Winners are listed below. Steve Schopen took best-of-show for his "Anglo-American Pale Ale," the only beer he entered in the competition.

The prizes Steve will receive for this award are a 6-gal engraved glass carboy, a 5 gal stainless steel brewing kettle from pico-Brewing Systems, dinner for two at Arbor Brewing Company, one year membership to the AHA, one free entry into the 2000 National Homebrew

Competition, a pound of hops, and a Best-of-Show rosette.

On the best-of-show panel this year were: Larry Bell (Kalamazoo Brewing Co.), Spencer Thomas (BJCP National Judge), Rex Halfpenny (BJCP Honorary judge, Publisher of Michigan Beer Guide), Mike O'Brien (BJCP Certified Judge, Pico-Brewing Systems), and Doug Beedy (BJCP Certified Judge, North Channel Brewing Co.). We had an excellent turnout of brewers who were there to receive their awards. Alice, the Community Arts Coordinator for the State Fair, said it was the biggest crowd she had seen for a judging event in the Community Arts Building.

Ken Schamm was the MC and did a superb job. During the event, he had opportunities to make the following announcements, each of which drew an enthusiastic round of applause from the audience: (1) Tom Plunkard was this year's Ninkasi award winner at the AHA National Homebrew Competition, (2) next year, for the first time, Michigan will be the site of the AHA National Homebrew Conference, which will be held in Detroit (Ken further encouraged all to attend and participate), (3) for the first time in decades, Michigan-brewed beer is available at the State Fair (at the Michigan Brewers Guild Tasting Area in the Agriculture Building).

We honored Rex this year by naming a new award after him: "The Rex Halfpenny Award" is a new award, sponsored by Five Star Products, which goes to the brewer with the most winning beers in the Homebrew Competition. Rex is a Michigan beer activist and publisher of the Michigan Beer Guide. He has been actively involved with Michigan beer for years and, as mentioned above, played a key role in getting homebrewing officially legalized in Michigan in 1997. Rex is a BJCP Regional Director and the founder and executive director of the Michigan Brewers Guild. The Rex Halfpenny Award went to Rick Georgette, who had 7 beers that won awards. He entered 13 beers. The prizes Rick received for this award were a Homebrew Cleaning kit, an engraved mug, a pocket knife, and a pound of hops. Thanks to Five Star for sponsoring this award.

Prizes for other awards were:

1st Place: Ribbon, 1 liter engraved mug 2 tickets to Arbor Brewing Company's Style Night beer tastings, a pack of hops and a hop booklet from Hop Union

2nd Place: Ribbon, 1/2 liter engraved mug, a pack of hops from Hop Union

3rd Place: Ribbon, 1/2 liter engraved mug, a pack of PBW cleaner from Five Star Chemicals
Honorable Mention (for beers that scored 38 pts or higher) Ribbon

Winner's Circle booklets, which contain the recipes for the 1st, 2nd and 3rd place place beers, will be available on the MSF 99 web page (<http://hbd.org/michigan>)

Competition Winners

Best-of-Show: Steve Schopen

Rex Halfpenny Award (for the brewer with the most winning beers): Rick Georgette

8150 English Pale Ale/ IPA / Bitter

1 Sandy Barris Hop Head IPA Pontiac Brewing Tribe 2 Scott Yoder Amber Me Ale AABG 3 Paul Williams & Pat Landis P & P Special #2

8151 American Ale / Calif. Common

1 Stephen Schopen Anglo-American Pale Ale 2 Rick Georgette Amber Ale 3 Richard Scott Poor Richard's Ale Downriver Brewers Guild

8152 Mild / Brown / Scottish Ale

1 Rob Torrance Loose Kilt Ale Tumbleweed Brewing 2 Hal Buttermore Hal's Brown Ale AABG 3 Rick Georgette Scottish Export Ale

8153 German Ale and Wheat Beer

1 Rick Georgette Kölsch 2 Jeff Hittinger & Brian Dumont Bayrischer Weizenbock 3 Al Rose Verboten HM Alan Pearlstein Spalt Alt

8154 Porter

1 Jim Racine Robust Porter F.O.R.D. 2 Mike Winnie Bishop's Brown Porter 3 Paul Mann Panacea Porter

8155 Stout

1 Thomas Plunkard Imperial Stout AABG 2 Phil Wilcox 6 Malt Stout Prison City Brewers/AABG 3 Thomas Plunkard Irish Dry Stout AABG

8156 Barleywine / Old Ale / Strong Scotch Ale 1 Richard

Scott Wee Heavy Downriver Brewers Guild 2 Rick Georgette Strong Scotch Ale 3 Alan Pearlstein Big Macher Barleywine HM Sandy Barris Pure Comfort Pontiac Brewing Tribe

8157 Belgian Ale / Lambic / French Ale

1 John Applegarth Belgian Wit Primitime Brewers 2 Jim Rice & Brenda Criss Crystal Bay Belgian Ale F.O.R.D. 3 Reed Conner Ommign Again C.R.A.F.T. HM John Applegarth Flanders Brown

8158 German Light Lager / Pilsener / American Lager 1 Rick

Georgette Munich Helles 2 Bob Scholl Big Brew American Pilsener AABG 3 Rick Georgette Dortmund Export HM Gregory Brown Light-Hearted Helles HM Phil Wilcox & Troy Rerucha Poison Frog Bohemian Pilsener Prison City Brewers/AABG HM Jeff Carlson Pine Street Pilsener Primitime Brewers HM Thomas Plunkard Golden Meadow AABG HM Michael Zammit Pat's Lighthouse Lager

8159 German Dark Lager / Oktoberfest / Bock

1 Thomas Plunkard Helles Bock AABG 2 Rick Georgette Oktoberfest 3 Phil Wilcox Poison Frog Eisbock Prison City Brewers/AABG HM Tom Stelman Stellar Doppelbock Pontiac Brewing Tribe HM Phil Wilcox Dendrobates Dunkel Prison City Brewers/AABG HM Patrick Wheeler Dangerous Dunkel HM Frank Lucken Lückenlager Munich Dunkel HM Colette Harris & David Brown Bear Paw Schwarzbier HM Fred Goeldt Schwarzbier

8160 Fruit and Vegetable Beer 1 Colette Harris & David

Brown Wildcat Cherry Schwarzbier 2 William Wamby Cherry Stout 3 Eric Fouch Ol' Punkinhead HM Hal Buttermore Cherries in the Snow AABG

8161 Smoked / Herb & Spice / Specialty Beer

1 Judith Riley & Ron Citkowski Red Ryeder 2 Tom Stelman Stellar Honey Wit Pontiac Brewing Tribe 3 Hal Buttermore Pumpkin & Spice AABG



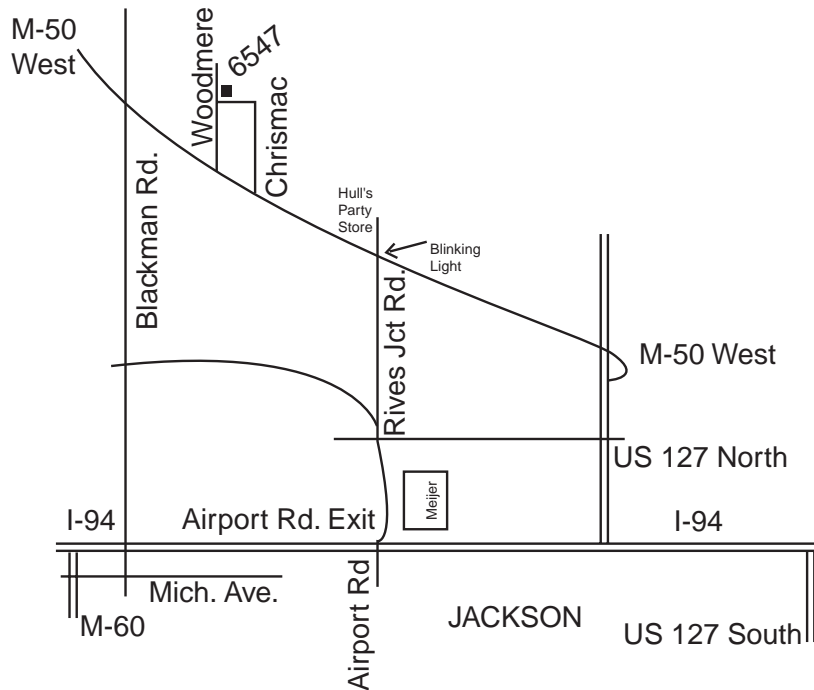
This Month's Meetings is at

Dave Falther's house.

From the South, East and North take 127 to M-50 West. Dave's street is on the right after Hull's party store and just before Blackman Rd. From the East exit at Airport Rd. Then turn left over the highway. Proceed North past Meijer, 7-11 et. al. This road turns into Rives Jct Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Daves street is on the far right corner further up the road.

Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Daves street is on the far right corner further up the road.

Call us at 794-9980 if you get lost.



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.

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

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