

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

SENTENCING

GUIDE

Volume 2 - Issue 11

November 1999

Meeting Location!!

This month's meeting is at Blair's house. It's deer season, so if you come early, bring your bow-you never can tell what will wander across Blair's lawn! Directions and a map are on the back page.



The Next Club Meeting is Tues., November 9th

The dedicated style for the night will be Pilsner. 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

*Denotes AHA Club Only Competition
November 9th - Pils @ Blair's
December 14th - Winter Warmer @ Dave's
January 11th - Barleywine* @
February - Stout @
March - Belgian Style Lambic* @

Teach a Friend to Homebrew Day

The date of "Teach a Friend to Homebrew Day" has been changed from Sept. 18 to Nov. 13. to take advantage of the holiday brewing season.

"For many brewers, mid-November kicks off the holiday brewing season," said Paul Gatza, director of the American Homebrewers Association (AHA). "We feel that 'Teach a Friend to Homebrew Day' will experience greater success if scheduled for November."

The AHA is teaming up with the Home Wine and Beer Trade Association (HWBTA) to present "Teach a Friend to Homebrew Day." The AHA and the HWBTA want homebrewers to find an interested friend who has not brewed before, take them to a local homebrew supply shop, help them select ingredients, and then brew a batch of beer together Nov. 13.

What are we going to do???

Join the FORD club at Chris P. Frey's house {(h)crispy275@aol.com, (w)cfrey@ford.com, (h) 734-944-6618, 275 South Ann Arbor Street, Saline, MI. 48176} or join Rex and the Rochester Mills brewers at the Mill for all day home brewing demonstrations, discussions, Q&A. The first pint is on Rex, then only \$2.00 until 6pm.

GABF News

Michigan breweries took five medals at the Great American Beer Festival. Local Color took **Gold** for Smooth Talker (German-style pils). Bob's House of Brews took **Silver** for European-style pils (Das Dort). Atwater Block took **Silver** for Bloktoberfest AND **Gold** for Atwater Dunkel. Bells took **Bronze** for Expedition Stout in the Other Strong Ales category. Bells also won the **Alpha King Challenge** with Two Hearted Ale. Michigan is seen as a very powerful part of the brewing industry.

MONTHLY RECIPE

Amazing Pils

Source: Allan Rose 1998 Michigan State Fair
1st Place Light Lager - American Pils

Specifics: Style demands all-grain

Batch Size: 5.5 gallons
Starting Gravity: 1060
Finishing Gravity: 1.015
Time in Boil: 1 hour, 15 min
Primary Fermentation: 9 days, 45°F
Secondary Fermentation: 56 days, 38°F

Ingredients:

6.5 lbs Am 6-row Pils malt
1 lb Carapils
2.5 lbs Flaked Brewers Corn
.87 oz. Saaz 3.5%, 60 min
.33 oz N Brewer 8.3%, 60 min
.53 oz Kent Goldings 5.2%, 60 min
.40 oz. Saaz 3.5%, 10 min
.30 oz. Tettnager 4.4%, 10 min
.25 oz. Saaz 3.5%, 0 min
.20 oz. Tettnager 4.4%, 0 min
.30 oz. Saaz 3.5%, Secondary

Wyeast Pilsner

Mash schedule:

Doughed in 58°C water to get --> 50°C protein rest, 30 min., (pH 5.5), then infused w/ 3 qts. boiling water to --> 60°C sac. rest for 15 minutes, then boosted w/ burner to --> 70°C sac. rest for 40 minutes, then boosted w/ burner to --> 76°C mashoff for 10 min.

Note - Beautifully clear wort with minimum recirculation, easy sparge. This six-row is beautiful to work with.

Note - To turn this into Budwiser, change the hops so no two are the same and lager with Wyeast St. Louis. I can just smell the little green apples now!!!

--Rex Halfpenny - Michigan Beer Guide

Styles - Pilsner

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. For a complete copy of the new guidelines visit the BJCP Home Page at <http://www.bjcp.org>. There should be a dozen or so hard copies at the next meeting for those without Internet access.

Pils, Pilsner, Pilsener, Czech, German, American, Scandinavian. First brewed in 1842, this style was the original clear, light-colored beer. Pilsner Urquell started it, German brewers refined it, Danish brewers purified it and the world adopted it as its standard for beer. Eighty percent of the beer produced today belongs to the general Style of Pilsner beer.

BJCP/AHA Style Guidelines - I. AMERICAN LAGER IA. Light/Standard/Premium

Aroma: Little to no malt aroma. Hop aroma may range from none to light, flowery hop presence. Slight fruity aromas from yeast and hop varieties used may exist, as well as perceptible levels of green apples due to acetaldehyde. Low levels of "cooked-corn" aroma from DMS may be present. No diacetyl.

Appearance: Very pale straw to pale gold color. White head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Very light body from use of a high percentage of adjuncts such as rice or corn. Very well carbonated with slight carbonic bite on the tongue.

Overall Impression: Very refreshing and thirst quenching. "Light" beers will have a lower gravity and less resulting alcohol than the standard. Premium beers tend to have fewer adjuncts or can be all-malt.

Ingredients: Two- or six-row barley with

high percentage (up to 40%) of rice or corn as adjuncts.

Vital Statistics: OG: 1.035-1.050
IBUs: 8-22 FG: 0.098-1.012
SRM: 2-8 ABV: 3.5-5.1%

Commercial Examples: Standard: Budweiser, Molson Golden, Kirin, Corona, Fosters; Premium: Michelob; Light: Bud Light, Miller Lite.

IC. Classic American Pilsner

Aroma: Low to medium clean, grainy and sweet maltiness may be evident. Medium to high hop aroma, often classic noble hops. No fruitiness or diacetyl. Some "cooked-corn" aroma due to DMS may be noticeable.

Appearance: Light to gold color. Substantial, long lasting head. Bright clarity.

Flavor: Medium to high maltiness similar to the Bohemian Pilsners but somewhat lighter due to the use of up to 30% flaked maize (corn) used as an adjunct. Slight grainy sweetness from the use of maize with substantial offsetting hop bitterness. Medium to high hop flavor from noble hops. Medium to high hop bitterness. No fruitiness or diacetyl.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carb. levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the Native American grains and water available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. The maize presents a unique grainy sweetness that is indicative of the style.

Comments: The classic American Pilsner was brewed both pre-Prohibition and post-Prohibition with some differences. OGs of 1.050-1.060 would have been appropriate for pre-Prohibition beers while gravities dropped to 1.044-1.049 after Prohibition. Corresponding IBUs dropped from a pre-Prohibition level of 25-40 to 20-35 after Prohibition.

Ingredients: Six-row barley with 20% to 30% flaked maize to dilute the excessive pro-

tein levels. Native American hops such as Clusters or traditional noble German hops. Modern Hallertau crosses (Ultra, Liberty, Crystal) are also appropriate.

Vital Statistics: OG: 1.044-1.060
IBUs: 25-40 FG: 1.010-1.015
SRM: 3-6 ABV: 4.5-6%
Commercial Examples: None.

2A. Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel: Med.-bodied, med. carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients: Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Vital Statistics OG: 1.044-1.056
IBUs: 35-45 FG: 1.013-1.017
SRM: 3-5 ABV: 4-5.3%

Commercial Examples: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

2B. Northern German Pilsner

Aroma: May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops.

Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Vital Statistics: OG: 1.044-1.050
IBUs: 25-45 FG: 1.008-1.013
SRM: 2-4 ABV: 4.4-5.2%

Commercial Examples: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish, and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients: High sulfate water, German or Czech hops, Pilsner malt.

Vital Statistics: OG: 1.048-1.060
IBUs: 23-30 FG: 1.010-1.015
SRM: 4-6 ABV: 4.8-6.0%

Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.



My PBW Story

I originally chose to not post this for two reasons: Firstly, I didn't want to waste bandwidth on something people did not want to read about and secondly, it is an embarrassing story. I have received close to thirty personal emails requesting to hear the story now, and I have had time to deal with the impending humiliation so here goes...

Summer before last, I was living in a house where I had to brew outdoors. I had a beautiful wood deck under a giant sugar maple and with the exception of being at the mercy of New England's dynamic climate, it was not a bad place to brew. One afternoon, I was brewing a Foreign Style Stout I call Rockinfreakapotamus and near the end of my boil some rain started up pretty quickly. I was able to finish the boil and pump the batch out of the chiller into my waiting primaries, but the bottom fell out before I could do any cleanup. I quickly dragged all of my equipment into my screen enclosed porch and left (read forgot about) it for a few days. The hot liquor tank was clean, but in the mash tun I had 29 pounds of spent grain and a gallon or two of souring wort. The boil kettle had two hopsocks and a pile of coagulated break material left behind. I vowed to get to the cleanup in a "few days."

The few days turned into about two weeks and when I started to tackle the job the first time, I decided I had underestimated the project and did not have enough time allotted to clean the equipment properly. I postponed the cleaning again. An unexpected business trip and a few other of life's surprises turned this postponement into weeks. I think I did not clean the kegs until about seven or so weeks after brew day.

Around two months in the summer heat (even in New Hampshire) produced results I am unable to even approximate with words. I would give anything to have a picture of the resultant mess. The closest thing I have seen is that stuff you grow in your refrigerator when you leave something in there for six months or more. Lots of colors, hairy, moldy... all of that stuff in the mash tun. It smelled like a barnyard... come to think of it, like a fine lambic ;-). The boil kettle was worse, because the goo had rusted to the false bottom and inside surface of the keg. I had to rip the hopsocks to get them out.

I resigned myself to the fact that my kegs were



ruined and I needed to build two new vessels. I even started looking for new Sanke kegs to cut up but I still wanted to try to salvage what I had already built.

I had no idea where to even start cleaning this mess when I remembered I had picked up a 5 Star cleaning kit to try a few months prior. I have a brewing buddy that swears by the stuff and I had wanted to try it, but I always thought it was too expensive. I figured I'd give it a shot...

First I scooped everything that was scoopable out of the vessels, then soaked them in hot (160 F) water for about an hour. This loosened up quite a bit of chunky stuff, but the rust and most of the caked-on stuff were undisturbed. I then filled the kegs again with hot water, around 140 F this time, and added two packets of PBW to each keg. I held the 140 F for two hours. I drained the kegs and rinsed with hot water and DID NOT scrub a thing. They were shinier and cleaner than I had ever seen them.

It goes without saying that I use PBW on stainless exclusively at home now. I work part-time in a BOP and we do not use it there... yet ;-). I have used B-Brite, C-Brite, TSP, TSP substitute, Bromite and plain ol' bleach (not on stainless) in the past and none of these even come close to the cleaning ability of PBW. Nothing against the

Continued on the back page...

Events Calendar

November: Winter Warmer AHA Club Only Competition.

December 31: End of the World

January: Barleywine Style Ale AHA Club Only Competition

March: Belgian Style Lambic AHA Club Only Competition

April: Weiss AHA Club Only Competition

May 21: Over The Mill Competition

June 22-24 2000: AHA Conference in Livonia (You Will be Going!!!!)

August: Best of Big Brew (Pale Ale) AHA Club Only Competition

September: Oktoberfest AHA Club Only Competition

November: Historical Beers AHA Club Only Competition

Continued

other cleaners; I used them for many years effectively and it is hard to beat TSP for the money... but PBW is simply amazing for the tougher jobs like when I do something moronic, although I do NOT plan on doing it ever again.

Phil Sides, Jr. Concord, NH
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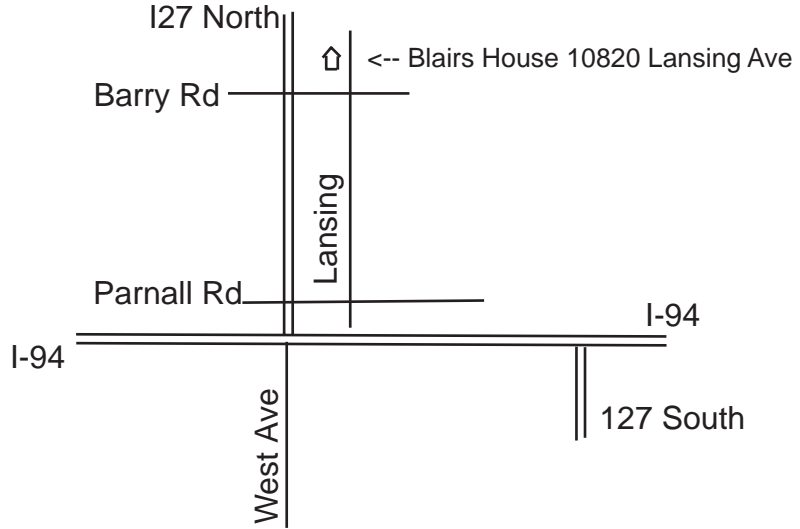


ZYMURGY!

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 Blair Bearer's

The address is 10820 Lansing Ave. (in Rives Junct). This is the same Lansing Ave. as in town-you just get on it and go north. If you get to Leslie you went too far. It's 3/4 of a mile North of Barry Rd. If you use that exit off US-127, go east till you get to Lansing Ave. (1 mile), then turn left (North) on Lansing Ave. proceed 3/4 mile. The house is on the left. If you get lost, his number is 569-3670.



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

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