

SENTENCING

GUIDE

Volume 3 - Issue 1

January 2000

Meeting Location!!

This month's meeting is at Bill's house.

Bring a treat for the dogs if you want to get on their good side!

Directions and a map are on the back page.



Next Meeting is Tues., Jan. 11th

The dedicated style for the night will be Barleywine. An formal Club-Only-Competition will be held, and the winner will receive a \$10 coupon to Things Beer in Williamston. (Thanks, Fred!) as well as our clubs entry into the AHA 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

*Denotes AHA Club Only Competition
 January - Barleywine* @ Bill Saurbek's
 February - Stout @ Zoe & John Wilcox
 March - Belgians/Lambic* @ Mark W.
 April - Weiss*, May - Helles, June - Pilsners,
 July - Meads, August - Pale Ale*, Sept - VMO*, Oct. - Bock, Nov. - Historical Beers*, Dec. - Winter Warmers

The Cider Tasting

Everyone who attended the last meeting had a great time sippin' cider by the... The Woodchuck's Dark & Dry was the commercial favorite, but I think we all know the eight-year-old apple jack that Ed Jasenowski brought took top honors. I would like to thank Ed for coming up to the meeting. We look forward to helping you out this winter when you get ready to do some cider making trials.

Real Score Sheets

Will be used for the club only competitions this year. Phil Wilcox has agreed to lead the judging and will provide some instruction as to how we should go about formally judging our beer.

pH Meters??

Well, Santa was nice to one Prison City Brewer. If we are lucky, maybe he will bring his new gadget to the meeting and show us all how the little guy works. Any one else get brewing toys? Bring them along!



MONTHLY RECIPE

Big 10/20 Barleywine

Note: This recipe is based on Little Apple Brewing Company's "Big 12" Barley Wine created and brewed by Rob Moline and winner of the Gold Medal in the Barleywine category at the 1996 Great American Beer Festival. Its also the beer that at least five of us made at Big Brew '98.

- 10 lbs. American Pale Malt Extract
- 4 lbs. American Amber Malt Extract
- 3 lbs. American Crystal Malt 30° L
- Steep: 20-30 minutes at 152 °F

All-grain:

Mash the following at 152 °F for 90 min.

- 14 lbs. 2-Row Pale Ale Malt
- 2.25 lbs. Crystal 40 °L
- 2 lbs. Crystal 20 °L

Boil: 1.5 hours

Hops

- 2 oz. Galena (11.2% AA) (60 min.)
- 2 oz. Cascade (5.5% AA) (60 min.)
- 2 oz. Willamette (4.7% AA) (0 min.)

English ale yeast. (Nottingham). Four packages are needed. Fermentation time is 1-2 weeks. Be prepared for a lot of blow-off. Champagne yeast can be added at the end of ale yeast fermentation, but is not necessary if your yeast performs well.

Ferment Temp 68 °F (20 °C).

Aging (prior to bottling) minimum of four months, better at six months, at 18 months I have 1 bottle left.

- IBUs 63
- OG 1.096 (24 °P)
- TG 1.016.5 (4.1 °P) ABV 10.4%

Styles - Barleywine

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>.

Barleywines, just saying the word makes me roll my eyes and yearn for the keg in my fridge at home. That blast of hops and flash of heat from the alcohol, followed by melting sweetness and entangled bitterness, in the finish. Wow! What a beer! That is my impression of the Big 10/20 Barleywine I made last May. Its Big! It's Huge! It's Powerful! It's my last bottle!!!

AHA/BJCP Style Guidelines

12a) English-style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: The richest and strongest of the English Ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil.

English hops such as Northdown, Target, East Kent Goldings and Fuggles.

Vital Statistics: OG: 1.080-1.120+
IBUs: 50-100 FG: 1.020-1.030+
SRM: 10-22 ABV: 8-12+%

Commercial Examples: Anchor Old Foghorn, Young's Old Nick, Fuller's Golden Pride.

ANCHOR OLD FOGHORN
Brewed in San Francisco, California

Old Foghorn is immediately cheery and spicy-sweet, with a fresh, sprucy-citrus flavor that will capture your attention. Along with a subtle, continuing undertow of hops, this barleywine also packs a punch that can creep up on you. Delicate, cobwebby Brussels lace makes the package complete, a compendium of pleasure from a pioneer microbrewer.



BRIDGEPORT OLD KNUCKLEHEAD
Brewed in Portland, Oregon

For those wishing a powerful, tasty, well-made mouthful, Old Knucklehead is a delightful digestif after a hearty meal. The initial sweetness fades and turns mildly cloying on the tongue. Rich and strong, with a high alcohol content, it has a rounded honey taste with barley sharpness.

12b) American-Style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance; bal-

ance, therefore, ranges from slightly malty to intensely bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, featuring American hop varieties.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. American hops such as Cascades and Centennial.

Vital Statistics: OG: 1.080-1.120+
IBUs: 50-100 OG: 1.020-1.030+
SRM: 10-22 ABV: 8-12+%

Commercial Examples: Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

MARIN OLD DIPSEA BARLEY WINE
Brewed in Larkspur, California

Old Dipsea is quite potent and strong, with an accompanying fruity taste that nicely fills the mouth. Hoppy, too, it has a subtle maltiness that is almost whiskey-like. And it certainly has staying power, along with alcoholic potency that can be overwhelming. You'll want to sip and savor this after dinner with chocolates.



Low Alcohol Homebrew??

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I decided not to go through all the gyrations that others, who answered my initial call for help, had done before me...

Funky stuff, like fermenting then freezing the alcohol out or boiling it off at 160F, etc... whew, that had to be more trouble than it was worth... The overwhelming consensus from those who took this approach was that it was more bother for less than good results.

I patterned my recipe, more along the lines of a "small beer" by using a partial mash setup. (without any extracts) and by reducing fermentation by lowering the ferment temperature to the lower spectrum of the yeasts tolerance.

L.A. East (#156 10-23-99)

3# DWC Pilsen Malt 1.3L;
3.75 oz DWC Aromatic 19L;
4.25 oz Gambrinius Brumaltz 18L;
L09 (YCKC) German Lager Yeast (W35-70 strain) 75ml slurry in 300ml actively fermenting wort; German Mittlefruh, cones; German Hersbrucker, T-90 pellets; Licorice Extract Powder; Irish Moss; Soft water; 88% Lactic Acid;
Dough-in at 64F in 4-1/4 Qts water; Raise temp to 136F in 18 min (stirring constantly), rest 10 min.;



Raise temp to 148F in 10 min (w/out stirring), rest 10 min.; Add 1-1/2 Qts boiling water (and heat, if necessary) to raise heat to 158F, hold 60 min.;

Sparge with 7-1/2 Qts 162F water that was pre-boiled and treated with lactic Acid to 5.2pH Add enough water to kettle to bring to 8 gal for 90 min boil, do not over-sparge!

(Please note, my system uses a "King Kooker" that blasts about 200k BTUs. When I boil, I evaporate a significant amount of liquid; Normally when I boil I loose 4 gals; I actually cut back the heat on this one a bit!... You should adjust this for your system or boil longer... my wort going to the fermenter was 5.75gal, then I lost ~ 3/4gal to cold break & subsequent rackings).

1st wort 2.0 HBU Mittlefruh @ 90 min remaining 0.9 HBU Hersbrucker
@ 75 min remaining 1/16 tsp Licorice Extract Powder (probably comparable to 1/2" of Brewer's Licorice Stick)
@ 60 min remaining 0.9 HBU Hersbrucker
@ 40 min remaining 1.0 HBU Mittlefruh
@ 40 min place 1/2 tsp I. Moss in 1/2 cup cold water
@ 15 min add I. Moss to kettle
@ 1 min remaining add 1/2 oz Mittlefruh in hop bag.

Whirlpool and let set 20 minutes then remove hop bag.

5.75 gals of wort was 1.016 OG



Let sit covered and airlocked ~20 hours at 70F; Rack to primary removing as much cold trub as possible; Ferment 7 days at 46-48F (Note this is the low end for this yeast. I'd recommend trying to hit the low limit of whichever yeast you decide to use.)

Remove primary to 65F let set for 24 hrs before racking to secondary (diacytel rest); Rest secondary at 40-42F for 8 days;

1.010 FG for 5 gal
Keg and force to 2.7 vol CO2
Serve at 45-50F

Has the soft "bread dough" flavor that I perceive when drinking Morretti Lager. Not sweet and not to dry either... I might try dry-hopping next batch with 1/4oz Czech Saaz.

Ciao & Good Drinking
-- RJ
wortsbrewing@cyberportal.net

Events Calendar

January: Barleywine Style Ale AHA Club Only Competition

March: Belgian Style Lambic AHA Club Only Competition

April: Weiss AHA Club Only Competition

March 24-26: MCAB II in St. Louis, Mo.

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

Dues are Due!

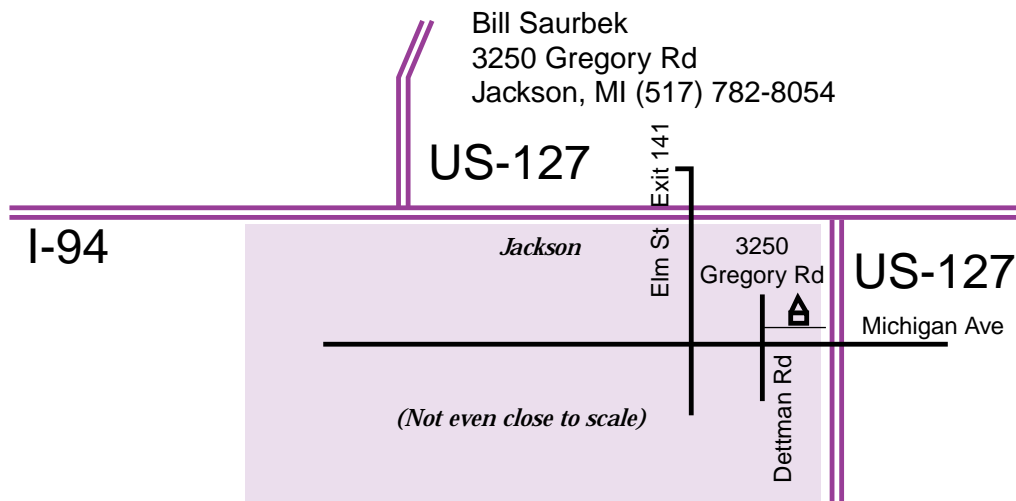
For most folks. Due to increases in postage and printing costs and lack of participation from some receivers, this news letter will be culling its subscription list to paid members of the club. Club membership is \$20 a year due at this meeting or payable to the club Secretary or Warden.

--The Warden

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.



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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