

# SENTENCING

## GUIDE

Volume 3 - Issue 5

May 2000

### Meeting Location!!

This month's meeting is at Blair's Back Portch. Don't forget a coat if it is cold. Map and directions are on the back page.



### Next Meeting is Tues., May 9th

The dedicated style for the night will be Helles An informal tasting will be held, and the best one will be finished the fastest. If your lucky, Troy Rerucha will show up and share some of the Andechs Helles he brought back from Europe.

**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 2<sup>ND</sup> Tuesdays 7:30

- \*Denotes AHA Club Only Competition
- May -Helles @ Blair Berringer
- June -Pilsners, Jackson Brewing Co. ????
- July - Meads,
- August - Pale Ale\*,
- Sept - VMO\*,
- Oct. - Bock, Nov. - Historical Beers\*,

### Club T-Shirts

Have arrived! They look sweet. Bring your checkbook or cash to the meeting to pick-up your order.

### Big Brew 2000

We look to have 11 brewers brewing as of the printing of the newsletter! That's more than the average meeting!!!! Way to go guys!!!!!!!

### National Homebrew Conference

This is the conference/competition that is in June in Livonia. I am strongly urging everyone to go. You won't be able to taste this many excellent homebrews at any other event on the planet.



National Homebrewers Conference  
June 22-24, 2000  
Livonia, Michigan

### 2000 National Homebrew Competition

Club night is Thursday nite if you can't manage the vacation time, this is the single event you should not miss!!

### Home Breweries Moving!

The Poison Frog Home Brewery will be moving into the soon to be vacated Woodfield Brewery. The Woodfield Brewery will be changing its name to The Oakridge/Avondale Brewery upon moving to the double lot at that location. Moves should be completed by June 30.

### MONTHLY RECIPE

### To Helles with You!!!

Can you make a Helles with a kit? Sure. But will it look like a Helles? That is the real question. Find the lightest unhoped pilsner malt extract and give it a try.

- \* 9 lb. Durst Pils malt Or
- \* 6.6 lb. Coopers Unhopped Lager
- \* Mashed in 10 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- 4 qts boiling water and burner to 158°F, rested 1/2 hr
- \* Boosted to mashout of 176°F
- \* Collected 6 gallons in 1 hr.
- \* 1 oz. Hallertauer Hersbrucker first wort hopped (in the boiler at beginning of lautering, steeps at 170°F for the hour during lautering (to simulate FWH for extract brewers add hops to cold water while heating up, before adding malt)
- \* 1.0 oz. Hall. Hersb. boiled 30 min.
- \* 0.5 oz. Hall. Hersb. boiled 15 min.\

Chill wort and pitch a huge starter of Wyeast 2206 Bavarian Lager yeast. Used by many German breweries to produce rich, full-bodied, malty beers. Flocculation medium; apparent attenuation 73-77%. (48-580 F). You really want alot of yeast because you want to get the max out of your attenuation. Getting it down to 1.010 is a real stretch. 1.012 is acceptable, at 1.014 the sweetness might be out of balance. Target specifics:

- O.G. 1.048
- FG: 1.010
- IBU 22



### Pfeilgiftfrosche Helles

# Styles-Munich Helles

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 [www.bjcp.org](http://www.bjcp.org).



## 2D. Muenchner Helles

**Aroma:** Grain and malt aromas predominate. May also have a very light hop aroma.

**Appearance:** Medium to deep gold, clear, with a creamy white head.

**Flavor:** Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

**Mouthfeel:** Medium body, medium carbonation, smooth maltiness with no trace of astringency.

**Overall Impression:** Characterized by rounded maltiness without heaviness.

**History:** Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

**Comments:** Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

**Ingredients:** Moderate carbonate and sulfate

water, Pilsner malt, German hop varieties.

**Vital Statistics:** OG: 1.044-1.055  
IBUs: 18-25 FG: 1.012-1.017  
SRM: 3-5 ABV: 4.5-5.5%

**Commercial Examples:** Hacker Pschorr Munich Edelhell, Spaten Premium Lager, Andechs Klosterbrauerei Heller Bier.



These are photo's Phil Wilcox took on his recent tour of Helles breweries in Munich



Above is the Kloster Watertown. Below is the beer station the main Brau Haus.



Andechs is by far the best Helles in Munich, even the Munich's say so. I think we were the only Americans in the place that day. Above is another view of the Monastery. Below is the view up the length of the main eating area.



Above is Forschungsbrewerei, a family sized brewpub in the Munich suburbs. We got a really nice tour by the grandson. He went to Weihenstephen for brewing school.





## May is Mild Month

So says CAMRA, the Campaign for Real Ale. Mild is an easy drinking ale, most often dark, almost always low in gravity, low in bitterness, and is a natural here in the US before the weather gets so warm you want a lager. Here is my most recent iteration:

### Armstrong's Dark Mild

7.75 US gallons in the keg (8+ gallons in the primary fermenter)

OG 1.037, FG 1.010

8.5 lbs. Briess Ashburne malt\*  
 1 lb. Durst 90L crystal  
 3 oz. Scotmalt chocolate  
 12 oz. Briess flaked maize  
 1.2 oz. very fresh whole EKG @ 6.2%  
 alpha - 60 minutes  
 0.6 oz. ditto - 15 minutes

Huge repitch of Wyeast 1098 (Whitbread)  
 Not my first choice but it was what was available.

Untreated fairly high carbonate well water (alkalinity balanced by dark malts)

Started mash at 153F, dropped to 149 at 60 minutes, raised to 160F for 20 minutes, then mashed out at 170F. Sparged with boiled and decanted well water (for low alkalinity). Collected ~7.5 gallons wort,

topped with ~ 2 gallons sparge water before boil.

Fermented upper 60's to 70F, "dropped" the fermenting beer at 18 hours into another fermenter with a fair amount of splashing to oxygenate the yeast, then moved to 60F after 2-1/2 days as fermentation slowed. Ready to keg at five days. Light bodied, chocolatey, fruity, slightly roasty, mildly bitter. Quite nice, if I do say so myself. Can't wait for my hand pump to arrive.

\* I think Ashburne is a real key in creating the flavor I was after. It mis a slightly darker version of pale ale. See <http://www.briess.com> for details. For an even lighter bodied mild, substitute 12 oz. of sugar for one pound of malt. If anyone brews this, report back on HBD.

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"One never knows, do one?" Fats Waller



National Homebrewers Conference  
 June 22-24, 2000  
 Livonia, Michigan

## Events Calendar

**May 6:** Big Brew 2000 - Pale Ale

**May 7:** Over The Mill Comp. - Judging

**May 21:** Over The Mill Comp. - Banquet

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

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

**August:** Michigan State Fair Competition

**September:** Oktoberfest AHA Club-Only Competition

**November:** Historical Beers AHA Club-Only Competition

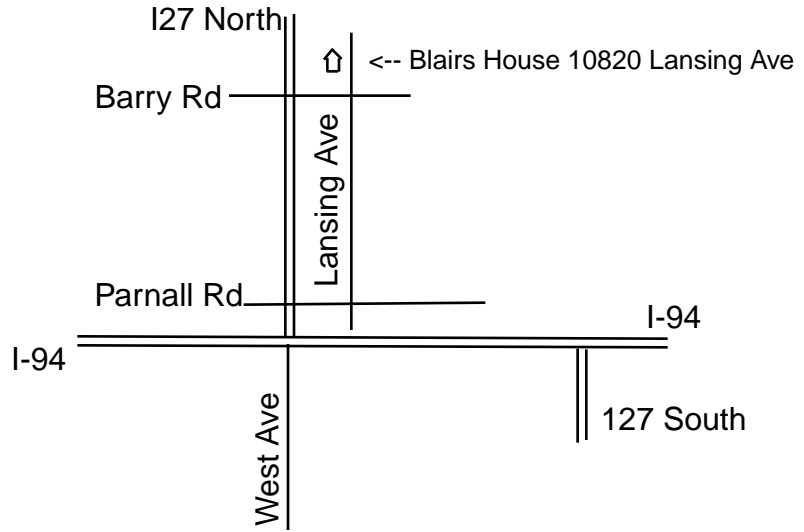


# ZYMURGY!

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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# BREWERS



# CITY PRISON

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