

## SENTENCING

GUIDE

Volume 3 - Issue 6

June 2000

**Meeting Location!!**

This month's meeting is at Dave's bar and grill.

Otherwise known as Dave's basement. Map and directions are on the back page.

**Next Meeting is Tues., June 12th**

The dedicated style for the night will be Pilsner. An informal tasting will be held, and the best one will be finished the fastest. If someone brings a Miller Lite and tries to tell me it's the "True Taste of Pilsner Beer" I'll just have to clobber em!

**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  
June - Pilsners, Jackson Brewing Co. ????  
July - Meads, O'Conner Aipary  
August - Pale Ale\*, Mark Wilson  
Sept - VMO\*, Phil Wilcox  
Oct. - Bock, Nov. - Historical Beers\*,  
Dec. - Winter Warmers

**Club T-Shirts**

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

**Big Brew 2000**

We had lots of brewers brewing and we had a grand time. We went through an entire keg of my Bohemian Pils too.

**National Homebrew Conference**

This is the conference/competition that is June 22-24 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. Club night is Thursday. If you can't manage the vacation time, this is the single event you should not miss!!

Please join me in a big hooray! As the Michigan Brewers Guild has come forth to not only provide the conference with beer for their Friday night tasting, but \$1,000 as well. The Guild is calling their tasting, to include at least 10 brewery members, a "Taste the Best in Michigan" reception.

The Guild has requested the use of an AHA designated meeting room for this reception. Also, attendees will be invited to join the Michigan Brewers Guild and Board members in a post reception party that will probably be held in a suite (if available) at the Holiday Inn that evening. They also request the opportunity to announce and distribute to all AHA attendees their new brochure and a promotional flyer for MBG's 3rd Annual Festival in Livonia, July 22nd. The plan is currently to combine the Pig Roast with the Tasting in the same room Friday evening. Pig will be served outside and brought inside to where the Guild's beer will be served. -Rex 1/2C

**MONTHLY RECIPE****Phil's Pils**

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

- \* 10 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.
- \* 1.5 oz. Saaz 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. Spalter boiled 60 min.
- \* 1.0 oz. Saaz boiled 30 min.
- \* 1.0 oz. Saaz boiled 15 min.

Chill wort and pitch a huge starter of Wyeast 2247 European Lager Yeast II Clean dry flavor profile often used in aggressively hopped pilsner. Clean, very mild flavor, slight sulphur production, dry finish. Flocculation low; apparent attenuation 73-77%. (46-56°F). You really want a lot of yeast because you want to get the max out of your attenuation. Getting it down to 1.011 is a real stretch. 1.013 is acceptable, at 1.014 the sweetness might be out of balance.

Target specifics:

O.G. 1.048, FG: 1.010, IBU: 41



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

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

How about a pilsner debate? I say that beers in the 1A category are no longer pilsner lagers. They have evolved beyond the point of recognition from their Pilsner roots. This is true not only stylistically but also genetically, thanks in large part to financial pressures on farmers to use higher producing Genetically Modified grains. What say you?

### 1A. 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.

### 1C. 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 carbonation 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.

**History:** A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out with Prohibition but was resurrected as a home-brewed style by advocates of the hobby.

**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.

## 2. EUROPEAN PALE LAGER

### 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:** Medium-bodied, medium carbonation.

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

**History:** First brewed in 1842, this style was the original clear, light-colored beer.

**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.

**History:** A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

**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. Dortmund 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.

**History:** A style indigenous to the Dortmund industrial region, Export has been on the decline in Germany in recent years.

**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

## New Brewing Book Online!

*How To Brew* by John Palmer  
<http://www.howtobrew.com>

I am extremely pleased to announce that my book, *How To Brew*, is available online in its entirety, for free.

As many of you know, I have been working on this project for six years, and I think the result is worth the wait. My goal has always been to bring all of the basic information on ingredients and methods for both extract and all-grain brewing together in one volume, and present it so the reader could understand when to do it, how you do it, and why to do it. And if necessary, how to build it too. "Everything you need to know to brew beer right the first time."

My book is comprehensive, covering the ingredients and methods for brewing with malt extract, steeping specialty grains, and all-grain brewing. I am particularly pleased with the all-grain section. I think I have put together a logical tutorial on how the mash works, how the malts and water combine to determine mash pH, and how a brewer can manipulate it to produce the best wort. I have really enjoyed this hobby and I want to make this information readily available so others can enjoy it too.

A lot of people have contributed to this book. I want to thank Norm Pyle, Martin Lodahl, Jim Liddil, Maribeth Raines, Steve Alexander, Al Korzonas, Patrick Weix, Don Put, Dave Draper, AJ Delange, Laurel Maney, Jim Busch, George and Laurie Fix, Guy Gregory, Rob Moline, and Jeff Renner for con-

tributing their knowledge. And I especially need to thank Glenn Tinseth for the two years he spent editing two drafts of this work. Believe me, he made a big difference in both the content and the quality.

This online edition is the production of the Real Beer Page and the team of Stephen Mallery, Luke McDowell, Nathan Day and Karen Raimondo. I would like to thank them for building a truly outstanding website for this material.

The website is easy to navigate and even has a search engine to let you locate every discussion of any topic you want to look up. Many of the graphics are presented in a smaller format for faster loading, but the full size view is available by clicking on them.

I hope everyone who reads this work gets a lot out of it, and I encourage discussion of the material. If there is a section that could be better, I will do my best to improve it.

Thank you and have at it!

John Palmer



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

## Events Calendar

**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

# National Homebrew Competition & Conference

## Conference Agenda

### Thursday, June 22

1:00-2:00 PM Judging OR Speaker--Alex Kennedy: And Now For Something Completely Different

2:15-3:15 PM Judging OR Speaker--Dan McConnell & Ken Schramm: Mead Judging

3:30-4:30 PM Judging OR Speaker--Ray Daniels: IPA's Past, Present and Future

6:30-??? PM Beers Without Borders Aka. Club Night

### Friday, June 23

8:00- 8:30 AM Judge Breakfast

8:30- 9:30 AM Judging OR Speaker--Mike O'Brien & Friends: Brewing Demo

9:45-10:45 AM Judging OR Speaker--Daniel Fagan: Producing Hard Cider - Be True to Your Fruit

11:00-12:00 AM Judging OR Speaker--Chris White: Fermentation 101

12:30- 2:00 PM Keynote Speaker--Charlie Papazian

2:15- 3:15 PM Keynote Speaker--Larry Bell: Pride and Passion in Brewing

3:30- 4:30 PM Keynote Speaker--Fred Eckhardt: The Second Prohibition

4:45- 6:15 PM Keynote Speaker--Peter Blum: History of Brewing in Detroit w/ book signing to follow

6:30- ??? Blind Pig Roast - Michigan Brewers Guild Pig Pickin' Party

### Saturday, June 24

8:30- 9:30 AM Speaker--Al Korzonas: Small Improvements, Big Dividends II OR Speaker--Jeff Renner: Classic American Pils

9:45-10:45 AM Speaker--Daniel Fagan: Producing Hard Cider - Be True to Your Fruit OR Speaker--Fred Scheer: Malting/Mashing

11:00-12:00 AM Speaker--Morton Meilgaard: Flavors OR Speaker--Rex Halfpenny: BJCP Explained

1:00-2:00 PM Speaker--Roger Deschner: All About Alt OR Speaker--Dan McConnell & Ken Schramm: Mead Judging

2:45-3:45 PM Speaker--Ray Daniels: IPA's

Past, Present and Future OR Speaker--Al Korzonas: Small Improvements, Big Dividends II

4:00-6:00 PM Members Meeting/Forum

7:00-???? Awards Banquet

## Hospitality Suite Schedule

### Thursday, June 22

12 - 2 Capital Area Brew Crew

2 - 4 Kansas City Bier Meisters

4 - 6 Firkin Homerackers

### Friday, June 23

10 - 12 Ann Arbor Brewers Guild

12 - 2 Prison City Brewers

2 - 4 Pontiac Brewing Tribe

4 - 6 Chicago Beer Society

### Saturday, June 24

10 - 12 F.O.R.D.

12 - 2 C.R.A.F.T.

2 - 4 Downriver

Brewers Guild

4 - 6 Urban

Knaves of Grain

After Banquet -

North State

Brewers

Coop.

## Registration:

After May 15:  
Full Conference --  
Includes all conference events

AHA member \$210

Non-Members \$250

Guest Package--Includes all social and hospitality events

AHA member \$130

Non-Members \$170

Beer Without Borders Club Night

AHA member \$30

Non-Members \$42

Blind Pig Roast--MBG Pig Pickin' Party

AHA member \$35

Non-Members \$42

Awards Banquet Only

AHA member \$60

Non-Members \$72

Conference and Awards Banquet Saturday Only

AHA member \$110

Non-Members

\$132

AHA Membership \$33

Note: Like I said at the last meeting



before May 15 everything was 35\$ cheaper...

# Real Ale Festival™ 2000 - Chicago, Ill

By Phil Sides, Jr.

The largest real ale festival in America returned to Chicago recently after a brief hiatus in 1999. The three-day festival ran March 23rd, 24th, and 25th. Real Ale Festival™ 2000 was a triumphant return and well worth the wait for cask-conditioned ale aficionados.



Real Ale Festival™ (RAF) is an annual event created in 1996 by organizer and beer author Ray Daniels, who recently took the Editor-in-Chief reigns of the American Homebrewers Association's Zymurgy magazine and the Institute for Brewing Studies' The New Brewer magazine. In 1999 however, RAF did not occur but RAF 2000, the last RAF of the first millennium or the first RAF of the second millennium (depending upon your persuasion), was the biggest and best yet. Breweries from the United States and the United Kingdom were represented by 147 casks spanning 136 different cask-conditioned ales. American breweries also submitted fifty-five bottle-conditioned beers including a broad spectrum of real ales in the specialty category.

The most surprising quality of RAF 2000 was its decidedly American flair. Even though real ale production is considered a British institution, only eleven of the casks presented were imported from the United Kingdom. The award-winning British ales ranged from the 'yardstick' real ales, Fuller's ESB and Chiswick Bitter, to treasures rarely experienced in the United States, Mordue Workie Ticket and Sarah Hughes Dark Ruby Mild.

The American real ales were spectacular and the number of entries into the cask and bottle-conditioned ale competitions is a testament to the growing real ale culture in America. This growth of real ale in America is particularly refreshing at a time when brewery consolidations across the pond are exact-

ing their toll on British real ale production. Hats off to American homebrewers whom are at least partly responsible for the renewed interest in unpasteurized, live beer production in the United States. The American homebrewing movement is also generally regarded as the catalyst to the craft brewing resurgence in America, which now seems to have reached critical mass.

RAF 2000 was held at the spacious Goose Island Beer Company in Wrigleyville, which is in the shadow of notorious Wrigley Field. Well, at least it would be in the shadow, if the Earth ever tilted far enough for the Tropic of Cancer to move twenty degrees north. The festival opened Thursday evening March 23rd with a people's choice homebrewed real ale competition that featured nineteen exceptional homebrewed real ales, both bottle and cask-conditioned. All of the homebrewed offerings were deserving of an award, but the festival attendees managed to decisively pick the top three:

1st Scott Boeke Old No. 34 Barley Wine  
2nd Art Beall BS XXX Bitter Strong Bitter/Pale Ale  
3rd Jeff Sparrow Kentish Upstart Strong Bitter/Pale Ale

The bottle-conditioned beer competition was held prior to opening night and the winners were announced during Thursday evening's homebrewed real ale competition.

### Best of Bottles - Top Three Bottled Beers of Real Ale Festival 2000

1st Goose Island Honkers Ale  
1st AleSmith Old Numbskull  
1st Bell's Kalamazoo Stout

Friday morning, cask ale competition director Ron Phillips and crew handled the arduous task of picking the RAF's superb beers apart from the excellent selection of American casks. Then Friday evening the spiles were removed and the festival was open to the public and in full swing with a seven hour tasting session commencing at 4pm. Bottle-conditioned beers were served upstairs and the cask ales served in two groupings downstairs.

At noon on Saturday the winners of the cask ale competition were announced:

### Cask Ale Best of Group Awards A. Cask Bitter & Pale Ale Group

1st Gritty McDuff's Brewing Co. - Gritty McDuff's Best Bitter  
2nd Goose Island Beer Co. - India Pale Ale  
3rd Bonfire Bistro & Brewery - Burning

Brand Bitter

### B. Cask Dark Ale Group

1st Rogue Ales - Shakespeare Stout  
2nd Goose Island Beer Co. - PMD Mild Ale  
3rd Mickey Finn's Brewery - Five Springs Oatmeal Stout

### C. Cask Strong Ale Group

1st Carver Brewing Co. - Big Grizz Barleywine  
2nd Barley's Brewing Co. #1 - Russian Imperial Stout  
3rd Pizza Port - Carlsbad - Bombshell Blonde Barleywine

After the winners were announced and the awards presented, the ale flowed throughout the afternoon for the second tasting session of RAF 2000. Predictably, a couple of the British casks and a few winners of the bottle and cask-conditioned competitions were in short supply by the end of the five-hour session. The RAF took an hour break to restock and regroup and the third and final five-hour tasting session kicked off at 6pm.

Real Ale Festival™ 2000 was a smashing success from this attendee's perspective and RAF 2001 is already in the planning stage. RAF has now established itself as the premier real ale event in America and will undoubtedly grow with the popularity of cask-conditioned ale in the United States.

There is only a small handful of these festivals occurring annually in the United States; New England Real Ale Exhibition (NERAX) and the San Diego Real Ale Festival are the only other two this writer is aware of. In the United Kingdom, there are Campaign for Real Ales (CAMRA) events at the local and regional levels year round and of course the mother of all festivals, the Great British Beer Festival in August. None of these festivals are possible let alone successful without the hard work of passionate volunteers. Please support your local festival and volunteer for a session.

NERAX: <http://www.nerax.org>  
Real Ale Festival™ <http://www.realalefestival.com>  
San Diego Real Ale Festival: <http://www.pizzaport.com/realale.htm>



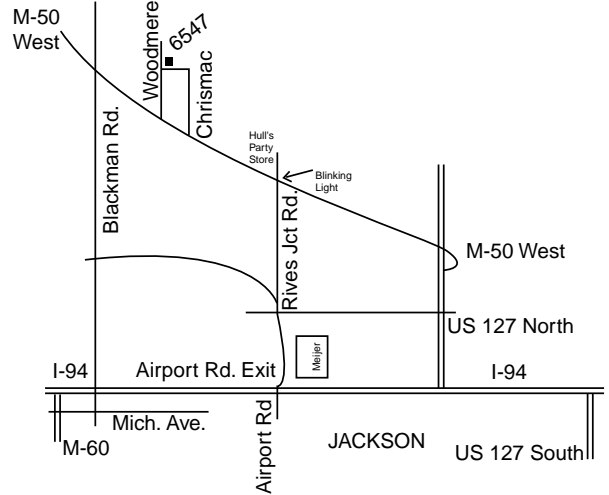
# A Word From the Warden

I really would love to see everyone go to the AHAConference. I have been planning on it for over a year. It is bigger and better than the MCAB conference I go to each year, simply because it is three days long and designed to appeal to all brewers not just the technically elite. Even though the 300 hotel room block is full, you can still get the block rate if you ask for it. If you can't make the whole conference, consider coming for just part. Partial packages are available. See the website at <http://hbd.org/miy2k>. I, for one, wouldn't miss the Club Night - Beers without Borders. I will need your help for this event As a Club that is Displaying, We need BEER and FOOD!! This goes for the Hospitality Suite also!! This is something that you can do even if you are not going. Please coordinate with Phil and Bill, who already have a room and reservations for beer and food drop-offs. I would also like to put together a quick video of everybody's brewing setups. I would like to stop over and film you and your brewing apparatus and maybe get an explanation from you on how you use this. I will then splice them together and play them at a loop during club night along with the video footage that Mark Palms took of the Hansens Brewery in Belgium.

-- Phil

## This Month's Meetings is at Dave Falthers 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, Dave's 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!!!!!!!!!!!!!!>

ADDRESS CORRECTION REQUESTED  
 C/O Dave Falther  
 6547 Woodmere  
 Jackson, MI 49201  
 Email: [cguill@modempool.com](mailto:cguill@modempool.com)  
 (517) 794-9980  
 Phil Wilcox  
 603 W. High St.  
 Jackson, MI 49203  
 Phil Wilcox@cmsenergy.com  
 (517) 796-0569

## BREWERS



## PRISON CITY

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