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

SENTENCING GUIDE

Volume 3 - Issue 8 August 2000

Meeting Location!!

The Woodfield Brewery has moved two blocks North and four houses West. So now it is the Oakridge/Avondale Brewery. You can park on the sidestreet if you wish. The map is on the back page. Since Mark and I live so close I'm putting both on one map. Please go to Mark's new house, not his old one.

Next Meeting is Tues., August 8th

The dedicated style for the night will be Pale Ale. A formal judging will have already been held, and the best one will move on to the National Club-Only Competition.

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. This is a good meeting to bring a spouse to--she will enjoy the meads, and you won't have to drive home!!

Meeting Date/Style 2ND Tuesdays 7:30

*Denotes AHA Club Only Competition

August - Pale Ale*, Mark Wilson

Sept - VMO*, Phil Wilcox

Oct. - Bock, Michigan Brewing Co.

Nov. - Historical Beers*, Jeff Gier

Dec. - Winter Warmers

Jan. -

Club T-Shirts

There are still a few left, but that won't last long!

Rapturous Raspberry Mel

After last year's mead meeting, I decided to attempt a batch of mead.

My research (poking around on the web and lurking for a couple months on the Mead-Lovers Digest) has shown that there are many different schools of thought on making mead.

There are the people that swear by the stir-and-pitch method. This mainly consists of adding the appropriate amounts of honey and water to the carboy, shaking the carboy while watching old reruns of M*A*S*H*, and pitching a couple packets of yeast into the carboy.

Then there are the people who approach meadmaking just like extract homebrewing. Boil the honey on the stove for a period of time, throw in some hops, allow to cool before pitching a couple packets of yeast.

In between, there is a whole lot of room for discussion. People will argue over boil/no-boil, yeast/no-yeast, nutrients, acids, variety of honey, need for hops, yeast strains, aging times, honey/water ratios, fruits, spices, and anything else that could possibly have any effect on the finished result.

I sure wasn't ready for all of this detail; heck, I just wanted to make a mead to see what it tasted like! So I decided to narrow things down to the basics. I discovered an online book that seemed to be aimed at my level, Mead Made

(See Pat's Mead pg. 3)

MONTHLY RECIPE

Bass Ale Clone

This was one of my early clone attempts. It was still a little dark. It will be a nice contrast to all the American Pale Ale we have been brewing lately.

8 lbs 2-row Marris Otter pale malt

1 lb Flaked Maize

1 lb 60 degree English Crystal

1 lb dextrine malt (U.S. Cara Pils)

Mash at 152 deg F for 1 hour 20 min. or till iodine test negative. Mashout at 169 deg F for 10 min.

Sparge with 170°F water to collect a total of 6.5 gallons. Sparge time approx 45 min.

Add 7 oz light brown sugar, and
Add 7 oz dark brown sugar
Add 2 tsp burton salts to all water

Adjust pH of boil to 5.2

Total boil 1hr 15 min

10.5 AAU Target or Northern Brewer hops - 60 min (1.4 oz@7.5%)

7.3 AAU Fuggles (Oregon) - 30 min (1.825 oz@4.0%)

Cool to pitching temp in 15 min

Oxygenate 2 blasts 15 sec each. The actual Bass yeast is available from YKCC in Ann Arbor. You could also use Wyeast London stepped upped to 1 quart.

Water Notes:

NaCl 1.5g, Epsom Salts $MgSO_4$ (4.6g),Gypsum $CaSO_4$ 12.8g, CaCl (0.2g)

This recipe is based on a really bad system efficiency, you could reduce the Pale Ale malt down by two pounds if you have a decent system. The yeast is the key to any clone...

Styles - Pale Ale

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. Pale Ales have long been favorites of many homebrewers. For most of us it was the first style of beer we made. For others it is a large style that is much unexplored. There are Belgian, Engish and American Pale Ales, and then there is the close cousin India Pale Ale. It's a diverse style, I enjoy them all!!

4C. Strong Bitter/English Pale Ale

Aroma: Hop aroma high to none. Diacetyl and caramel aroma moderate to none. Moderate fruitiness. Malt aroma apparent.

Appearance: Copper to dark amber-brown. May have very little head.

Flavor: Malt flavors evident. Crystal malt flavor common. Hop flavor ranges from low to strong. Diacetyl and fruitiness moderate to none. Balance varies from even to quite bitter, although malt flavor should not be completely overpowered.

Mouthfeel: Medium to medium-full body. Carbonation low, although bottled pale ales tend to have moderate carbonation. Warming from alcohol may be noticeable, but should not be strong.

Overall Impression: A solidly flavored beer both in terms of malt and hops.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures. Note that recently some British brewers have been using American hops (e.g., Cascade), but beers made like this fit better into the American pale ale guideline.

Comments: More evident malt and hop flavors than in a special or best bitter. English pale ale has long been referred to as "bottled bitter."

Ingredients: Pale ale malt, crystal malt, English hops, often medium sulfate water is used.

Vital Statistics: OG: 1.046-1.065
IBUs: 30-65 FG: 1.011-1.020
SRM: 6-14 ABV: 4.4-6.2%

Commercial Examples: Fullers ESB, Bateman's XXXB, Young's Strong Export Bitter (sold in the US as Young's Special London Ale), Ushers 1824 Particular Ale, Oasis ESB, Shepherd Neame Bishop's Finger, Fullers 1845, bottled Bass Ale, Whitbread, Royal Oak, Shepherd Neame Spitfire.

6A. American Pale Ale

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrusy hop aroma very common. Esters vary from low to high. Diacetyl moderate to none.

Appearance: Pale golden to amber.

Flavor: Often moderate to high hop flavor. Citrusy hop flavor very common (such as from Cascades), but also other American hop variety flavors are found. Malt flavor moderate relative to aggressive hop flavor and bitterness. Balance towards bitterness. Caramel flavor is usually restrained. Diacetyl moderate to none.

Mouthfeel: Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium. Carbonation borders on effervescent in some examples.

Overall Impression: Should be refreshing.

History: An American adaptation of English pale ale.

Comments: In the past, this category also covered what is now called American amber ale. American pale ales differ from American amber ales notably by being lighter in color, but also in having less caramel flavor and usually being balanced more towards hop bitterness.

Ingredients: Pale ale malt, typically American two-row. Light to medium crystal malts. American hops, often the citrusy ones such as Cascade, Centennial and Columbus, but others may also be used (e.g., Brewer's Gold or Willamette). Water can vary in sulfate content, but carbonate content should be relatively low.

Vital Statistics: OG: 1.045-1.056
IBUs: 20-40 FG: 1.010-1.015
SRM: 4-11 ABV: 4.5-5.7%

Commercial Examples: Sierra Nevada Pale Ale, Summit Pale Ale, Great Lakes Burning River Pale Ale.

6B. American Amber Ale

Aroma: Often a mild to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Some caramel aroma common. Esters vary from low to high. Diacetyl medium-high to none.

Appearance: Light copper to light brown.

Flavor: Moderate to high hop flavor from American hop varieties. Malt/bitterness balance can be on either side of even and is more likely to be on the malt side, but usually not too far from center. Caramel flavor is moderate to strong. Diacetyl medium-high to none.

Mouthfeel: Body is medium to medium-full. Carbonation typically moderate.

Overall Impression: Caramel usually balances the bitterness.

History: Called West Coast amber ales by some authors, this sub-category was spun-off from the American pale ale style.

Comments: In the past, this category used to be part of American pale ale. American amber ales differ from American pale ales not only by being darker in color, but also in having more caramel flavor and usually being balanced more evenly even between malt and bitterness.

Ingredients: Pale ale malt, typically American two-row. Medium to dark crystal malts. American hops, such as Cascade, Centennial, Brewer's Gold, Columbus and Willamette, but others may also be used. Water can vary in sulfate and carbonate content.

Vital Statistics: OG: 1.045-1.056
IBUs: 20-40 FG: 1.010-1.015
SRM: 11-18 ABV: 4.5-5.7%

Commercial Examples: Big Time Atlas Amber, Bell's Amber, Mendocino Red Tail Ale, Rhino Chaser's American Amber Ale, St. Rogue Red Ale, North Coast Red Seal Ale.

6C. California Common Beer

Aroma: May have a pronounced woody or rustic hop aroma (as from Northern Brewer, for example). Restrained fruitiness. May have a moderate toasted malt aroma. Diacetyl low to none.

Appearance: Dark gold to copper to medium amber.

Flavor: Malty, balanced with a pronounced

hop bitterness. Rustic/woody (e.g., Northern Brewer) hop flavor medium to none. May have a toasted (not roasted) malt flavor. Balance is generally about even between malt and hops. Diacetyl low to none.

Mouthfeel: Medium-bodied. Medium to medium-high carbonation.

Overall Impression: A beer with solid malt and hop expression, only mildly fruity and having woody/rustic hop character.

History: American West Coast original. Large shallow fermenters are used. Originally, in the absence of handy ice or refrigeration, the locally cool ambient temperatures of the San Francisco peninsula led to a beer that was fermented with lager yeast, but at temperatures that were at the cool end of the ale temperature range.

Comments: Similar to American pale ale, although typically less fruity. Hop flavor/aroma is woody rather than citrusy, although a slightly citrusy character has been noted by some in a commercial example back in the mid-1980s.

Ingredients: Pale ale malt, American hops (usually woody, such as Northern Brewer, rather than citrusy), small amounts of toasted malt and/or light caramel/crystal malts. Lager yeast, however some strains (often with the mention of "California" in he name) work better than others at the warmer fermentation temperatures (55 to 60oF) used (some German strains produce excessive sulfury character). Water should have relatively low sulfate and low to moderate carbonate levels.

Vital Statistics: OG: 1.044-1.055
IBUs: 35-45 FG: 1.011-1.014
SRM: 8-14 ABV: 4-5.5%

Commercial Examples: Anchor Steam, Old Dominion Victory Amber.

19A. Belgian Pale Ale

Aroma: Prominent but soft-edged aroma of malt, accented by small amounts of phenols, higher alcohols in some versions, and spices in some versions. Hop aroma low to none. No diacetyl.

Appearance: Golden to copper in color. Clarity is fair to good. Good head retention.

Flavor: Fruity and lightly to moderately spicy, with a soft and smooth malt character. Higher alcohols may contribute complexity in some examples, but not harshness. Hop flavor is relatively low. Hop bitterness is moderate, some examples with high bitterness exist.

Mouthfeel: Light to medium in body, with a smooth quality and moderate carbonation.

Overall Impression: A fruity, slightly spicy, smooth, copper-colored ale.

History: Although produced by breweries with roots as far back as the mid-1700s, most well-known products were perfected after the Second World War with some influence from Britain including yeast strains.

Comments: Best known as a draught beer, and most often encountered in the Belgian province of Antwerp.

Ingredients: Candi sugar may be used as an additive. Yeasts prone to production of higher alcohols and spiciness may or may not be used. On occasion spices are used for uniqueness.

Vital Statistics: OG: 1.040-1.055
IBUs: 20-35 FG: 1.008-1.013
SRM: 3-14 ABV: 3.9-5.6%

Commercial Examples: Celis Pale Bock, De Koninck, Special Palm Ale.

Pat's Mead (from pg.1)

Easy, by Dave Polaschek with Tim Mitchell. You can find this at www.best.com/~davep/mme/index.html.

Mead Made Easy is a great starting point for a beginning mead maker. It explains things in enough detail that any homebrewer shouldn't have a problem understanding how to make your first batch of mead. Also, it doesn't get too bogged down in all the details that aren't really important for a beginning meadmaker. My first recipe was closely based on "Crazy-Good Mead" by Dave Polaschek. I'll reprint my version of his recipe and directions below.

Ingredients:

10 lbs honey
1 oz Saaz hops
2 lbs frozen raspberries
1 gallon apple juice (no-preservatives)
2 packs champagne yeast

Directions:

Bring about 3 gallons of water to a boil. Add the honey, stirring until it's dissolved. Bring the must back to a boil, being careful not to boil it over. You can do this by stirring it. If it starts to boil over, turn down the heat. Add 1/2 oz Saaz hops.

Boil for 15 minutes, skimming off any scum that forms (it'll be beeswax, bee parts, and such from the honey, not anything you'll want to drink).

While it's boiling, you can get the raspberries ready, by putting them in a hop-boiling bag. Reduce the heat to keep it at a simmer. It shouldn't boil again from this point on. Add the raspberries, mashing the bag around a bit over the pot before you dump it in--you want to break the fruit up, to extract the juice more easily.

Simmer for 10 more minutes. Add the remaining hops (about 1/2 oz).

Simmer for 5 more minutes, getting the fermenter ready by putting the apple cider in it.

Add the hot must to the cider, and bring the fermenter up to 5 gallons total by adding cool water. When you pour the must into the fermenter, it'll splash, which will aerate the must. This gives the yeast the oxygen they need to get started.

Seal up the fermenter and wait for it to cool (overnight, perhaps).

When the must in the fermenter has reached about 70 degrees F, proof the yeast, toss it in and replace the airlock.

This recipe will take about a month to ferment at 65 degrees or so. If the area you have set aside for your fermenter is warmer or cooler than that, your time will vary. Warmer temps make for faster fermentation. Cooler temps make for slower. If you've got a hydrometer, you can wait for the specific gravity to drop below 1.0. If not, just wait for it to bubble no more than once every five or ten minutes. If it's bubbling more often than that, let it sit longer. If the airlock goes dry, put more water in it. If you get a real vigorous fermentation and it either fills the airlock with foam or blows it clear off, don't worry. Just find the airlock, clean it up, refill it with water, and pop it back on the fermenter.

When fermentation slows, it's time to bottle. Unfortunately, I didn't take any notes on my batch. I was really in "relax, don't worry" mode, and I wasn't going to get bogged down in the details. I transferred once to secondary after about a month, let it sit there for a long time (probably four or five months), bottled it and let it sit some more. (See Pat's Mead pg.4)

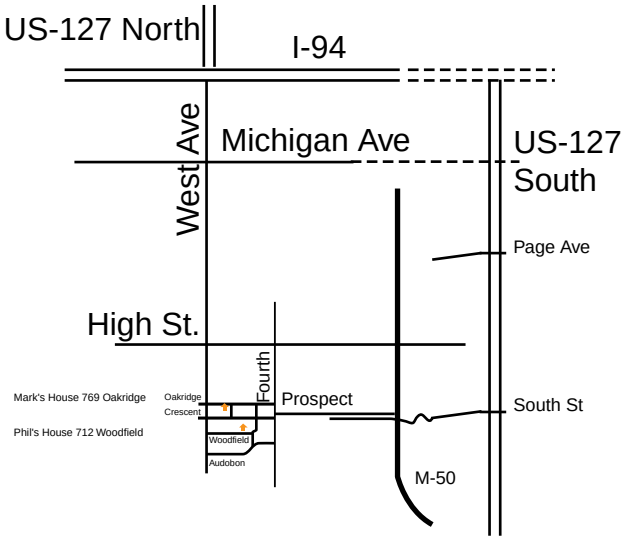
(From Pat's Mead pg.3)

And it turned out GREAT! I won't pretend that I know enough mead to describe it adequately in words, but I brought a couple bottles to the meading (oops, meeting) and you can remember for yourself. This first batch turned out good enough to earn 48/50 points and take first place at the Over The Mill competition at Rochester Mills this year.

If I can make something like this on my first try, I'm sure anyone can. Don't let yourself be intimidated by how complex mead can be; keep it simple and give mead a chance!

This Month's Meeting is at Mark Wilson's NEW house!!!

The easiest way to get to Mark's house is from West Ave. This is the main North/South street in town. From the North side of town or I-94/127N, take West Ave all the way through town and hang a left on Oakridge. It's the last house on the first block. Feel free to park on the side street, but be aware the the Chief of Police lives on the same side street. 769 Oakridge is the address. 787-7586 is the phone if you get lost. If you live South of town, there is no left turn onto Oakridge off of Fourth. Take the left on Crescent and go up two blocks to Avondale and hang a right.



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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