

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

# SENTENCING

Volume 3 - Issue 9

G U I D E

September 2000

## Meeting Location!!

So after our August tour of the Oakridge at Avondale Brewery we continue our tour of South Side breweries with the newly re-located Poison Frog Home Brewery. The map is on the back page. Since Mark and I live so close I'm putting both on one map. Please go to Phil's new house, not his old one.

## Next Meeting is Tues., Sept. 12th

The dedicated style for the night will be Oktoberfest. A formal judging will be 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.

## Meeting Date/Style 2<sup>ND</sup> Tuesdays 7:30

\*Denotes AHA Club Only Competition

- Sept - VMO\*, Phil Wilcox
- Oct. - Bock, Michigan Brewing Co.
- Nov. - Historical Beers\*, Jeff Gier
- Dec. - Winter Warmers
- Jan. - Dunkel & Swartz\*
- Feb. - Alt & Koelsch
- March - Stout\*
- April - Herb Spice etc. beers
- Late-May: Bockanalia\*

## Club T-Shirts

There are darn few left, this could be your last chance.

## Rare Book Found for Cheap!

A friend of Phil's pointed out a musty copy of a first edition Michael Jackson's World Guide of Beer. It was in the oversized book bin at the Friends of the Symphonies used book sale. 3\$ for a \$50 book in the bookstores. Of course the 1977 edition is a bit dated, but so is the third printing of the 1998 edition that is still available in stores. Ask about it at the meeting if you are curious.

## Mich. O'Fest's

Have you all seen the new copy of the Michigan Beer Guide? Now that is an inspiring cover photo!



The following is a list of the local O'fests gleaned from the MBG--Nice Job Rex!!

- Jackson Brewing Company Oct. 6-7
- Dragonmead Sept. 26-30
- Detroit Brew Factory Sat. Sept. 16th
- Redwood Lodge Sept. 22-24
- Rochester Mills Sept. 22-23
- Big Buck Breweries Fri. Sept. 15th
- Bo's Brewery Oct. 2-7
- Merchants Fine Wine O'Fest Tasting Wed. Oct. 11 @Ritz Carlton, Dearborn

## MONTHLY RECIPE

### Octoberfest

Batch size: 6.25

Brewer: Carrick Legrismith  
Poison Ivy Brewery

Style: Oktoberfest

Ingredients:

Pilsner Malt	7.0 lbs.
Munich Malt	3.0 lbs.
Crystal 10	0.5 lbs.
Crystal 40	0.5 lbs.
Crystal 90	0.5 lbs.

St. Goldings	1.0 oz	
45 min 5.0 % AA		13.8 ibu leaf

Saaz	1.0 oz	
30 min 3.3 % AA		5.9 ibu leaf

Saaz	1.25 oz	
10 min 3.3 % AA		3.2 ibu leaf

Irish Moss 1.0 tsp

Mash schedule:

1 to 1 ratio for grists to water

4/3 ratio of 170F sparge water

Strike in 139.5F 30 min

Sugar Conversion 154F 45 min

Strike out 160F 10 min

Extraction efficiency: 89 %

Boil size: 7.25 Gallons 1 hr 15 min

Fermentation

Wyeast #2206 Bavarian Lager 0.3 package, starter: 2 ltr



## Styles - VMO

### Vienna Maerzen Oktoberfest

**T**he 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). Its hard to believe that fall is already here. But at least one thing that comes with it is Oktoberfest! This has long been one of my favorite styles. Its the only beer I have made at least one of every year I have been brewing. This years Oktoberfest at JBC is Oct 6 and 7, Hope to see you there!!!

#### 9. GERMAN AMBER LAGER

##### 9A. Oktoberfest/Maerzen

**Aroma:** German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

**Appearance:** Dark gold to reddish amber color. Bright clarity, with solid foam stand.

**Flavor:** Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation.

**Overall Impression:** Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin is credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Ingredients:** German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

**Vital Statistics:** OG: 1.050-1.064  
IBUs: 20-30 FG: 1.012-1.016  
SRM: 7-14 ABV: 4.8-6.5%

**Commercial Examples:** Spaten Ur-Maerzen, Ayingen Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.

#### 9B. Vienna Lager

**Aroma:** Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

**Appearance:** Reddish amber to light brown color. Bright clarity and solid foam stand.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

**Mouthfeel:** Light to medium body, with a gentle creaminess. Medium carbonation.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

**History/Comments:** The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

**Ingredients:** Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

**Vital Statistics:** OG: 1.046-1.052  
IBUs: 18-30 FG: 1.010-1.014  
SRM: 8-12 ABV: 4.6-5.5%

**Commercial Examples:** Negra Modelo, Portland Lager, 150 Jahre, Augsburg Red, Leinenkugel Red.



## TREBERNBROT

### Bread with spent grains

#### German Style

In 1996 we visited the beer garden of Brewery Aying - a rather small brewery but IMHO one of the best ones in Bavaria ...if not Germany!

It's located on the countryside near Munich. Needless to say - food and beer were delicious, but the "Trebernbrot" attracted all the rest of our attention! The Austrian ;- ) chef even gave us a loaf of the bread for free but he made a big secret about the composition.

Luckily the waitress was more communicative and told us, that it would be very essential to dry the spent grains prior to doughing in ...and I think that's not only because of inhibiting spoiling of the wet grains during storage.

Since then we baked "some batches" of Trebernbrot at home with big success. On brewday we dry some of the spent grains @160C on a baking sheet (shallow layer, only max. 1/2" thick). Then we pack it into portions of 250 grams each (batch size) and store them in the freezer.

#### Helen's Trebernbrot recipe:

200-250g (7-9 oz) dried Trebern (spent grains)

250g per kg (4oz/lb) of flour is the highest level that has proven to give good bread.

300g (10.5 oz) rye flour

700g (1.5 lb) wheat flour

30g (1 oz) dry extract of sour dough

20g (0.7 oz) dry baker's yeast (one packet)

1 tsp honey

1 tsp salt

Season according to your palate with crushed coriander, aniseed, caraway and fennel.

Mash in ...er, dough in with approx. 850 mL (1.5 pints) water and let rest overnight. Wake up early and bake your "Trebernbrot".

Hubert Hanghofer -- Via the HBD  
[hhanghof@netbeer.co.at](mailto:hhanghof@netbeer.co.at)

## Cider Fest II

Lets all bring a number of different commercial Ciders to the meeting for a special tasting. Phil promises to break out some of the 99 Cyser and also the Cider he made last fall that debuted at the NHC conference. He has also arranged to get Ed Jasinowski to attend the meeting. He is the owner of Sweet Seasons Orchards in Concord. Ed is considering opening a commercial Cider at his orchard. He is hoping to have us come out some time this Fall/Winter and help him get started in some trial batches. So, bring your Ciders and we'll have a taste-off. If you want to bring commercial ones call Dave to coordinate.

## Cider Making

Indoors or out, a cold cider warms the chill of a brisk fall day anytime of the season.

Like hot dogs, baseball and apple pie on the Fourth of July, a homemade cider by the fireplace or next to the bonfire makes many memories of fun fall activities.

With Oktoberfest over, it's easy to organize your own Ciderfest '99 celebration. And you thought you wouldn't be able to get rid of the left over brats and sauerkraut.

Here are some tips for making your own cider. And the best part is, the flavors are endless. Let Feiger and Engler drink tea. It's Cider Time.

### A Bushel, A Basket

First, pick your apples. They should be fully ripe, windfalls are excellent. Do not use heavily bruised or damaged apples. After picking, keep in a cool place for 1 to 2 weeks to soften the skins.

Do not wash or sterilize the apples if you wish the cider to be fermented with wild yeasts. You can perform this step if you want to ferment with a specific yeast strain, however treatment with sulphur dioxide (see below) will get rid of wild yeasts.

If you have apples which have small amounts of damage, you can cut these parts out. But it's not essential, and many traditional cider makers avoid this step.

### Get a Fresh Squeezed pH

After the apples have matured, you will need to press them. A store bought fruit juicer will achieve this, but this is a laborious, time consuming process — and the return in terms of juice per pound of apples is poor. It's much

better to buy a wine maker's fruit press, the sturdier the construction the better. Or you can build your own press.

Once the juice is separated from the pulp, you must check the pH. If the correct balance of apple varieties is used, this step may be omitted. Few of us are fortunate enough to obtain the correct types, so some compensation must be made to ensure sufficient sharpness, but that it's not overdone. Your pH should range from 3.9 to 4.0.

To lower the pH, add malic acid (the principal acid in cider). To raise the pH, add precipitated chalk. Also, 1 tsp of pectolase per gallon of juice may be added at this stage to ensure that the cider clears. Traditional ciders shun this step, and some can look like cloudy apple soup. Never fear, they still taste great.

If a correct balance of cider apples has not been available it may be that you need to compensate for a lack of sweet apples. Only experience with various apple varieties will tell. Measure the original gravity (this may be difficult if the juice was not sufficiently well separated from the pulp). The target O.G. should be around 1055. If not, add sugar to bring it to this level.

A good guide to how much to add is — 2 1/2 ounces of sugar will raise the gravity of 1 gallon of juice about 5 degrees. You can either dissolve the sugar in a small quantity of juice and add to the bulk of the juice, or if very fine (caster) sugar is used, stir it directly into the bulk of the juice. DO NOT heat the juice, or you will get a cooked apple flavor which will ruin your cider.

### Time to Ferment

Place the apple juice in a fermenting vessel. Traditionally this is a wooden barrel. If these are not available, any suitable wine fermenter would be fine. Put under an airlock and leave to ferment.

Cider is traditionally fermented at the outside ambient temperature. However, if you are fermenting with a pure yeast culture, it may be better to ferment at the temperature specified with the culture. There are wild yeasts present on apple skins (so long as they are from an unsprayed orchard) which will ferment the cider naturally.

If you wish to ferment with a specific yeast, add 1 crushed campden tablet per gallon of juice and leave to stand, covered, for 48 hours. This will see off the wild yeast. Then pitch with a yeast of your choice.

For a traditional style English cider, use an ale-type yeast. For a Normandy style cider, use a wine yeast. Kitzinger, Hock and Champagne yeasts all give good results. The

finished product is paler than English cider and tastes closer to apple wine than does English cider.

Dr. Clayton Cone, the head of research for Lallemand/Danstar suggest the following yeast for cider production. 71B-1122, light and fruity. K1V-1116, light and fruity, but with slightly more body. D254, suitable for barrel aging....used a lot in France... more body. RC-212 ....suitable for barrel aging....used a lot in France...more body.

### Time for a Gravity Check

Check the gravity regularly. There is a tendency to go on fermenting after the desired gravity has been obtained. To prevent this, you can add a crushed campden tablet to the cider when the desired gravity is reached.

Once the desired gravity is obtained, the cider is ready to mature. Store the cider in glass carboys or another similar container, under airlock. Cider is usually left in out-buildings to mature. The fluctuations in temperature are not detrimental.

In the late spring or early summer following the making of the cider, it will undergo a malo-lactic fermentation. This will occur when the temperature reaches about 35 F (15 C). This mellows the cider, causing it to lose much of its sharpness.

You can add malic acid or acid blend at this point if the cider is not sharp enough for your taste. Traditional English cider is flat, no attempt is made at a secondary fermentation. English cider may also be served slightly carbonated analogous to real ale.

The target carbonation in this case is 1 volume of carbon dioxide per volume of cider (partial pressure of carbon dioxide of 1 atmosphere). If the cider is to be served slightly carbonated, bottle in beer bottles with 1/2 teaspoon of sugar per pint of cider (dissolve the sugar in water and add to the cider before bottling).

Normandy cider is refermented in a Champagne-style bottle in a manner similar to Champagne making and is highly carbonated. Consult a good wine making guide for details on how to do this. Enjoy your cider!



**Hoke Valves Sold Out Fast!**

The valves that Phil brought to the last meeting went over like lead balloons to most PCBERS, but when he went the the AABG meeting in Ann Arbor... Wow! "I felt like a stripper at a bachlor party! They drug me up onto the stage, and told me I had something to say. Then they reminded me that I had these valves. As soon as I told them the price they were all over me! I nearly got crushed by a surge of wild-eye men waving \$10's and \$20's" I collected about \$120 bucks for a bunch of valves I didn't even have with me. The club should profit about \$90!!!

**Bell's Eccentric Day Set**

Mark you calendars for Dec 8th. Let the Zaneyness begin!!!!

**19th Annual GABF**

October 5-7, Denver, CO.  
 Tickets are \$30 in advance and \$36 at the door, if still available, for the public sessions. [www.gabf.org](http://www.gabf.org)

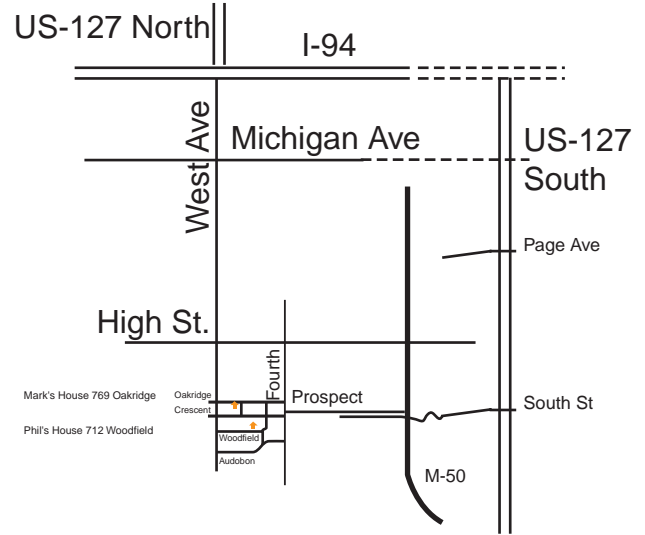
**This Month's Meeting is at Phil Wilcox's NEW house!!!**

The easiest way to get to Phil'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 Woodfield. It's the fourth to last house on the left side of the only block. Feel free to park out front or on the side street. 712 Woodfield is the address. 796-0569 is the phone if you get lost. If you live South of town, you need to remember that Woodfield doesnt go through to fourth. Take the left on Audabon and go down a block to Briarcliff and hang a right. This will take you to Woodfield just two houses down from Phils house.



**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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