

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

SENTENCING

GUIDE

Volume 3 - Issue 10

October 2000

Meeting Location!!

This month we are carpooling to Michigan Brewing Company. ThingsBeer CANNOT remain open late so we can stop there first. Lets meet behind the Ground Round at Jackson Crossing at 6 P.M. and plan on leaving about 6:15. I would like to start the meeting at the brewery by 7:30. A map is on the back page.

Next Meeting is Tues., Oct. 10th

The dedicated style for the night will be Bock. An informal judging will be held, and the best one will be smiled upon and lusciously devoured by the judges.

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. (If you wish to coordinate purchases, call Dave). By all means, bring your own homebrew to share. 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

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*

May - Bockanalia*

Jun. - Weiss

Teach a Friend To Brew Day!

Teach a Friend to Homebrew Day is Saturday Nov. 4. We are encouraging all Homebrewers, esp. AHA members, to teach someone who has never brewed before how to homebrew.

White Labs is the sponsor this year. They are offering a free vial of yeast for every new AHA member signed up through Teach a Friend to Homebrew Day.

We will have a page on the website, much like Big Brew, where homebrewers can register their Teach a Friend to Homebrew Day event.

Check out <http://www.beertown.org> for further updates in the weeks to come.

Cheers, Gary Glass, Administrator
American Homebrewers Association

Here in Jackson we will be meeting at Phil Wilcox's house (712 Woodfield) at 1:00 p.m. to kick-off the events. Phil will have at least 4 burners available for extract brewers and maybe more if Jeff Gier shows up with his "Tree" system.

We will concentrate on showing new brewers basic and intermediate extract brewing techniques. But if there is enough interest, we are thinking about doing a Ecentric Jail Ale. This is a Bell's tradition that we kind of like.

You see, Ecentric Day at Bell's started out as a brewer's party, where all of Michigans professional brewers were invited to Bell's. The entry fee was a brewing ingredient. Any brewing ingredient--a bag of grain, a pound of hops, brewing salts, corn, millet, sorghum, rye, did I mention spices?

(Cont'd on back)

MONTHLY RECIPE

Boxing Day Bock

Spencer W. Thomas

This was the first batch in my new mash/lauter tun, the procedure required some fine-tuning. Thus the multiple infusions, etc. It came out as a borderline "Helles Bock." Probably should have left out the chocolate malt.

Ingredients:

- * 10# Belgian Pilsener Malt
- * 3# Belgian Munich Malt (above Corona crushed)
- * 0.5# M&F Crystal malt
- * 2 oz chocolate malt (above pre-crushed at the HB shop)
- * 4oz Hallertau plugs @ 2.9%
- * 2oz Saaz plugs @ 3.1%
- * Wyeast Munich Lager (2308)

Procedure:

Mix Pilsener & Munich malts in mash tun, infuse 10.5qts H2O@170F (mash temp 137F -- oops!), infuse additional 3qt @boiling (mash temp to 145F -- sigh!), decoct 3qts (pretty thick) to boiling (mash temp to 156F -- finally!) Meanwhile, steep crystal in 1qt H2O @165F. Mash 1hour. Infuse 3gal @boiling to 165F, add crystal & chocolate malts & stir. 15min rest. Start sparge, recirculate 6 qts. Sparge to 6.5gal (ending sparge gravity 1.010@150F == 1.026??)

Boil 1.5 hours. Hop schedule:
2 oz Hallertau @ 30 min
1 oz each Hallertau & Saaz @ 60 min
1 oz each @ 75 min

Chill & rack. Yield approx 4 gal @ 1.066.Ptch yeast from 1pt starter. Move to cellar @58F. After two days, krauesen is evident, move to fridge @50F. Primary time: 6 weeks 24 hour diacetyl rest at end. Bottled at FG 1.022, lagered in bottle.

Styles - Bock

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. So why are we having Bock month so far out of its usual May place? Well, because I wanted to! Bock is what got me into brewing in a big way. It was the first beer I made on my own. And though I tried to make it in time for Thanksgiving, it really wasn't ready till after Christmas. By the time we moved into our first house in Jackson in February it was marvelous! My moving crew was turning down the Bass and Sam Adams in favor of my 2nd batch of beer! I was hooked! What was the date I made that beer on? October 10, 1995. And that is why we are drinking bock this month!

14. BOCK

14A. Traditional Bock

Aroma: Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.

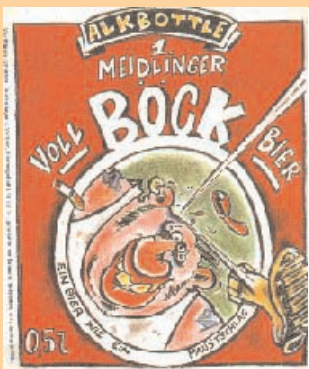
Appearance: Deep amber to dark brown color. Lagering should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare. No hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

Mouthfeel: Medium to full bodied. Low to moderate carbonation.

Overall Impression: A dark, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Dunkel. A Bavarian specialty that is most closely associated with serving in winter and spring seasons.



Comments: Decoction mashing may enhance the caramel and melanoidin flavor aspects of the malt.

Ingredients: Munich and Vienna malts, rarely any dark roasted malts, never any non-malt adjuncts. Continental European hop varieties are used, for bittering only. Lager yeast. Water hardness can vary.

Vital Statistics: OG: 1.064-1.072
IBUs: 20-35 FG: 1.013-1.020
SRM: 14- 30 ABV: 6-7.5%

Commercial Examples: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

14B. Helles Bock/Maibock

Aroma: Moderate to strong malt aroma.

Hop aroma should be low to none.

Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

Mouthfeel: Medium-bodied. Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

Vital Statistics: OG: 1.064-1.072

IBUs: 20-35
SRM: 4 – 10

FG: 1.011-1.020
ABV: 6-7.5%

Commercial Examples: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.

14C. Doppelbock

Aroma: Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

Appearance: Gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Very rich and malty, infrequently a touch of roastiness. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

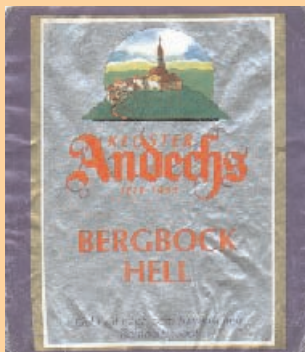
Mouthfeel: Full-bodied. Low carbonation.

Overall Impression: A very strong, rich, lager beer.

History: A Bavarian specialty invented in Munich by the brothers of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but pale versions have also been made.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occa-



sionally a small fraction of dark-roasted (burnt) malt in those. Continental European hops. Water hardness will vary. Lager yeast.

Vital Statistics: OG: 1.073-1.120
IBUs: 20-40 FG: 1.018-1.030
SRM: 12-30 ABV: 7.5-12%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, EKV Kulminator "28," Loewenbraeu Triumphator, Hacker-Pschorr Animator, Old Dominion Dominator.

14D. Eisbock

Aroma: Dominated by malt. Definite alcohol presence. No hop aroma. No diacetyl or esters.

Appearance: Deep gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich malt and concentrated alcohol. No hop flavor. Hop bitterness just balances the malt sweetness to avoid a cloying character. No diacetyl or esters.

Mouthfeel: Full-bodied. Carbonation low.

Overall Impression: An extremely strong lager beer.

History: A Kulmbach specialty traditionally brewed by freezing a Bock or Doppelbock and removing the water ice to concentrate the flavor and alcohol content.

Comments: The process of concentrating the alcohol content by freezing may impart significant smoothness to the flavor. The effective OG range due to the freezing effect is 1.092-1.150.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted malt in those. Continental European hops for bitterness only. Lager yeast. Water hardness will vary.

Vital Statistics: OG: 1.064-1.120
IBUs: 25-50 FG: 1.023-1.035
SRM: 18-50 ABV: 8.6-14.4%

Commercial Examples: Niagara Eisbock.



Home Roasting

Greetings from Down-Under! Now if those pesty cockies can keep quiet long enough I will try to cover this topic.

One thing I love about this hobby is the directions it takes you. For me, home roasting was definitely a necessity. Up in the wilds of North Queensland tropical fruits just abound, but shit not a malt house with in coo-ee. In the early days of brewing you were lucky to get even schnooner malt.

And when you got it, it was about as fresh as a maggot riddled roo. This is where I first started my experimentation. A quick roast of these grains in the oven brought the stalest grains at least some respectability.

Over the years things improved and crystal malt started turning up, as well as fresh schnooner malt. All well and good, but our crystal was (and still is to this day) unknown in spec and colour.

Today you can get a fairly good range, though its near damn impossible to get speciality grains like Special B, smoked malt or brown malt, and the supply of the rest is at best inconsistent. So for me, home roasting became a necessity, but it also has one benefit that many craftbrewers really overlook.

I have said it before, it's like buying freshly baked bread and day old bread, you CAN taste the difference. Roasting just a small portion of your speciality malt gives a wonderful 'fresh bread' taste to your beer (well, not exactly bread, but you get my drift). What I mean is that you can actually taste the freshness in the final product. Now again, this is another example of getting an extra 0.01% improvement in your grog, but it does give it that something extra.

So enough of my ramblings, lets get into it. What equipment do you need? Just an oven thermometer, nothing more (and of course SWMBO oven comes in handy, and her cooking trays). Why? I'll explain later. Now you could buy a mercury glass one that goes up to 300c, but there is a far cheaper option.

Go into those cooking shops, and look for those flat metal ones the size of a twenty cent piece (ok yanks, work that one out).

They are basical a coil spring, with the temp written on the metal face. As they heat up the metal expands in the spring and the dial move. Now yes they ARE NOT ACCURATE, but they are perfect for the job in hand, and they only cost about \$10. You can handle them hot, drop them, throw them in anger, ideal.

Now you need a tray for the grain. Anything that hold about an inch layer will be ideal. Ah crap I hear, I have one but SWMBO has cooked in it. No big deal, line it with aluminium foil will be fine.

Now why the thermometer you ask, I have a you beaut oven where I can dial in the temp, the local radio station even pick up the police band. Well those dials are seldom accurate and the sensor is actually on the wall of the oven, not on the grain. You need to take the temp at the grain surface. Thats where these metal ones are great too. you can sit them on top of your grain, and look through the window of your oven at the temp of the grain. great for failing eyes.

So as I cover this over the next couple of issues ,what should you do first? Well, that's easy, get to know your oven. True, its probably more appealing than getting to know SWMBO, (and easier to control) but you need to know what your oven actually does. Set your MT tray roughly in the middle (wonder how long it will take some to work that out), and set the dial at 100c. See what temp it flattens out at, do it again at at say 150c and so on. See what temp variations occur. Also see how different tray level affect the temp.

So what are you after? Two things.

1. You need to know what to actually dial in on the dial on the oven for a given temp.
2. You need minimum variations in temp. A lot of ovens have so called 'hot spots' these are to be avoided. Normally set your tray(s) near the middle of the oven.

Shout! Graham Sanders via the HBD

Bell's Eccentric Day
Mark your calendars for Dec 8th. Let the Zaneyness begin!!!!



(Cont. from pg. 1) All of the ingredients were sorted and Larry Bell would come up with a recipe and off they went. The goal was drinking, partying and brewing a beer they could drink next year while making the following years beer.

Our goals are a little simpler.

1. Introduce friends to brewing
2. Teach them how to do it themselves
3. Teach those who do know how, how to do it better
4. Demo an all-grain "Eccentric" ale
5. Have some fun, brew some beer, watch some football and Relax, Don't Worry, and Have A HomeBrew!!!

What to bring? Everything. Your own ingredients, carboy and recipe are the minimum, but realistically bring all your usual beer stuff. Something to throw on the Bar-B-Q

Directions to Phil's house are in last month's Sentencing Guide, or just call him at 796-0569.

This Month's Meeting is at Michigan Brewing Co. !!!

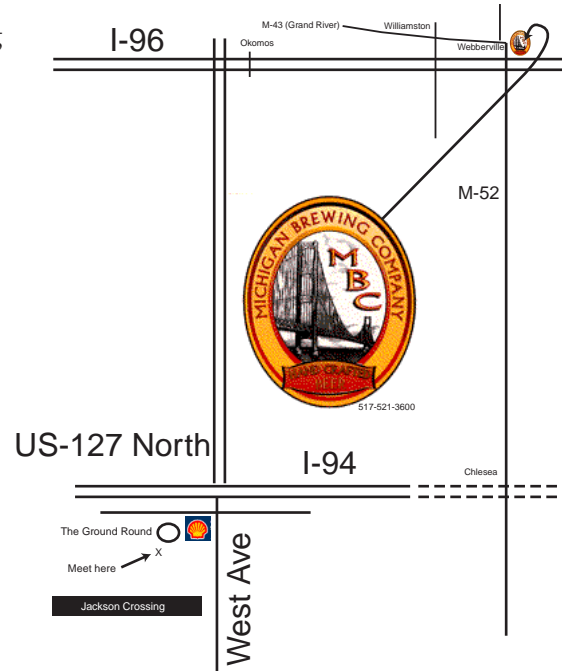
We are planning to carpool to MBC from the parking lot behind the Ground Round at Jackson Crossing. As a reward to those who choose to imbibe less and safely drive their fellow brewers, I'm asking that each car buy their driver a 6-pack or a growler for later consumption. We plan on leaving at 6:15. Take 127 North to I-96 East. Heading East on I-96 Williamston is the 2nd exit, (#117), the following exit (#122) is M-52/ Webberville, Exit and go North on M-52. Just after you cross back over the highway there is a Truckstop on the right hand side. Pull in and drive through the pumps. You should now be in front of the Brewery. Park and come on in.



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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BREWERS



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