

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

SENTENCING

Volume 4 - Issue 1

G U I D E

January 2001

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., Jan 9th

The dedicated style for the night will be Munich Dunkel and Swartz Bier. An informal judging will be held, and the best one will be smiled upon and lusciously devoured by the judges. And if its creator so wishes, he may send it on to Nationals for further 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. (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
- Jan. - Dunkel & Swartz* Dave Falther
- Feb. - Alt & Koelsch, Phil Wilcox
- March - Stout*, Ted
- April - Herb Spice etc. beers* Bob L?
- May - Bockanalia* Troy Rerucha?
- Jun. - Weiss
- Jul. - Mead, Mike & Tig O'Conner
- August - Wit*

A Word From the Warden!!!

Its time to renew your dues everyone. \$20 Just like years past. If you can't make the meeting, please send a check made out to Dave Falther to him so we can continue sending you this newsletter.

Its also time to renew our Zymurgy subscription. We're planning on renewing this subscription unless someone wants to start a question about it at the next meeting. The cost is \$32.

We have also had off and on discussions of a beer of the month club. These are quite expensive at about \$35 a month for a 12 pack of beer. If we do this I propose that the opportunity to purchase 6-pack for \$10 be raffled at each meeting. The other 6-pack is to drink at the meeting with the leftovers to go to the host. Sound reasonable? Guys, I kid you not, this is expensive. If you want to go ahead and do it, you'll have to speak-up to make it happen.



MONTHLY RECIPE

Frankenmuth Dark

This is a beer we should all be familiar with. It is one of the reasons I am a homebrewer today. Though I would say their Bock was better. This beer fits between the two categories. Its a dark as a swartz, but the hops are not pronounced like a dunkel. For better style points trim the Black down to half a pound for a Dunkel or double the bittering Pearle hops for a Swartzbier.

- 0.86 lbs (8%) Munich
- 0.29 lbs (2.7%) Cara 40*L
- 0.38 lbs (3.5%) Wheat
- 0.75 lbs (7.0%) Black Malt
- 8.50 lbs (78.8%) 2-row

Mash Schedule:

- 58°C 15 minutes (Dough-in)
- 63°C 15 minutes
- 72°C 25 minutes
- 78°C 15 minutes start run off

- Cluster hops (11.4 ibu) 10.2 g at start of boil
- Perle Hops (5 IBU) 5.0 g at start of boil
- Perle hops(0.7 IBU) 5.0 g at 5 minutes before knock out

Ferment at 16°C until end-fermented, than hold for 24 hours at room temperature for a diacetyl rest..

Lager for 14 days at 0-2°C

Pictured below L to R is former brewmaster (Fred Scheer), the owner Frankenmuth Breweing Co. (Pete) and the legendary Beer and Sake Author Fred Eckhard. All were attending the AHA MIY2k Convention.



Styles - Munich Dunkel & Swartz

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.

13. EUROPEAN DARK LAGER

13A. Munich Dunkel

Aroma: Munich malt aroma, with sweetish notes or hints of chocolate and toffee also acceptable. No fruity esters or diacetyl should be detected, but slight hop aroma is acceptable.

Appearance: Medium amber to dark brown, often with a red or garnet tint. Creamy light tan head, clear.

Flavor: Dominated by the rich and complex flavor of Munich malt. May be slightly sweet from residual extract, but should not have a pronounced crystal or caramel malt flavor. Burnt or bitter flavors from roasted malts should not be perceived. Hop bitterness is low but perceptible, with the balance tipped firmly towards maltiness. Hop flavor should be at the very edge of perception if perceived at all. Aftertaste remains malty, although the hop bitterness may become more apparent in this last phase of flavor perception.

Mouthfeel: Medium to medium-full mouthfeel, providing a firm body without being heavy.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins.

History: The classic lager style of Munich which developed as a malt-accented beer in part due to the moderately carbonate water.

Comments: Versions from the Kulmbach region of Franconia are brewed from a bit higher gravity with a more intense flavor profile.

Ingredients: Grist is primarily made up of German Munich malts, up to 100% in some cases or supplemented with German Pilsner malt. Small amounts of

crystal malt can add to the malt complexity but should not compete with the Munich malt. Very slight additions of roasted malts may be used to improve color but should not add any flavor. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed to showcase the malt flavors.

Vital Statistics:

OG: 1.046-1.058 FG: 1.012-1.017
IBUs: 20-28 SRM: 12-28
ABV: 4.3-5.6%

Commercial Examples: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Muenchner Dunkel, Tabernash Munich Dark, Weeping Radish Dunkel.

13B. Schwarzbier (Black Beer)

Aroma: Primarily malty, with low aromatic sweetness and/or hints of roast malt often apparent. Low hop aroma may be perceived. No fruity esters or diacetyl.

Flavor: Rich, full malt flavor balanced by moderate bitterness from both hops and roasted malt, providing a bitter-chocolate palate without being particularly dry. Low hop flavor and some residual sweetness are acceptable. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary subtle roastiness in the background. No fruity esters or diacetyl.

Mouthfeel: Low to medium body.

Overall Impression: A beer that balances rich dark malt flavors with a perceptible bitterness from hops and roasted malts.

History: In previous centuries in Germany, drinkers sometimes sweetened the initial product with sugar, and for some time, the Koestritzer brewery produced two versions, an original, dryer product and another version with added sucrose. The current Ur-Koestritzer product splits the difference between the two previous versions.

Comments: In comparison with a Munich Dunkel, usually darker in color,

drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts for the dark color and subtle roast flavors. Noble-type German hop varieties and a clean (preferably German) lager yeast are preferred.

Vital Statistics:

OG: 1.044-1.054 FG: 1.010-1.016
IBUs 25-35 SRM 20-40+
ABV: 4.2-5.4%

Commercial Examples: Kulmbacher Moenchschof Kloster Schwarz-Bier, Ur-Koestritzer Schwarzbier.

COOKING WITH BEER

Cheddar and Ale Soup

I got this off the Frugal Gourmet several years ago.

In a stock pot, saute until tender:

1 cup onion
1 cup celery
1 cup carrots

add 6 cups Chicken Broth and simmer covered for 1 hour.

In a ziplock bag, 1 cup grated cheddar cheese
2 tbsp. flour shake to coat cheese with flour and add to stock.

Add:

1/2 tsp dry mustard
Shot of worchestershire
Shot hot sauce (if desired)
12 oz ale (the darker the better, I think)

Simmer 20 min and serve.

(Note: it also works well to add about a pound of cut up polish sausage and saute with the veggies -- everything else stays the same.)

The Sami!!!!!!!

So you want to clone Samichlaus? Welcome to the Thunderdome, my friend. I've spent a goodly deal of time, effort, and energy trying to clone this bad boy and I recently came very, very close.

It's my pet beer since I'm born on the day it's brewed and released, so I always toast myself with my stash of them each year. The only problem with my version is that I left the beer of the yeast for several months and now have a very nasty yeast bite that makes the beer nearly undrinkable.

Anyhoo...here's how I did it.

RECIPE FOR SEDAMICHLAUS

20lbs of 2-row

3.5lbs honey added to the wort after removing from heat

Note: based on Michael Jackson's recent article, I would replace 2lbs of the 2 row with 2lbs of Munich malt***

MASH

I used a very laborious mash suggested to me by Jim Liddl.

I got very good efficiency and an attenuation of 85.2% (calculated with StrangeBrew) using this mash method and a 1.25 qts/lb water/grain ratio. I feel this mash method is necessary to get the final beer down to a reasonable gravity and not have a cloyingly sweet taste.

- mash in at 37 C, hold 20 minutes;
- over the course of 20 minutes raise to 49 C and hold 30 minutes;
- over the course of 10-15 minutes raise to 60 C hold 30 minutes;
- raise to 63 C and hold 25 minutes;
- raise to 65 C and hold for 30 minutes;
- raise to 70C for 10 minutes

HOPS

90 minute boil total. Add bittering hops at 60 minutes.

My recipe: Mash hop with 3oz Ultra, bitter with 1oz Chinook and 2oz Bullion

Micheael Jackson suggestions: Bitter with German Magnum (NOT Yakima Magnum) and Perle --I'd suggest around 60IBU total, flavor with Saaz--I suggest 2oz.

YEAST

WLP885- Zurich Lager Yeast (WhiteLabs Platinum Series)

This is the yeast used to brew Samichlaus with. I know...I cultured it up from a 1996 vintage and gave it to WhiteLabs to clean up and use. It's a very slow fermenter and, like most big beers, could use some rousing to keep the fermentation moving. The flavors associated with this yeast are critical to getting the Samichlaus taste in your version. It also makes a pretty kickass Belgian Ale--lots of spicy notes. It will ferment quickly down to 1.040, but needs to be roused regularly to finish the job.

HOWEVER...if I had to do it again I might consider fermenting at 60F with an enormous amount of EDME dry yeast or fdry Danstar Nottingham (some antifoam agent is very helpful) to get the gravity down in the 1.040s, then crash cool and pitch a very healthy starter of the Zurich Lager yeast. I recommend a gallon starter of the Zurich yeast and pitch around 52F to get the good flavors of the yeast in your beer. I really liked my version done solely with the Zurich yeast, but it took quite a while to attenuate.

Make sure to aerate/oxygenate the hell out of the wort. I did a one minute blast of pure oxygen at pitching and another blast 12 hours later. Stuff took off like a rocket. I would also suggest a heapin' helping of yeast nutrient in the cooled wort. With a beer this big, you need all the help you can get.

So that's it. My version went from 1.115 to 1.017. The starting gravity was a bit low due to the amount of wort I could boil. I wound up making a separate 5 gallons of mild from the grist. With a big boiler and plenty of fuel and time, the recipe should give a starting gravity around 1.130 when you add the honey.

Good luck. Big beers are so damn fun.

-Marc Sedam

Makeing Meaningful Milds

By Steve Alexander

I have a different approach to making Milds than many folks on the HBD. My person preferences and practices in brewing had been toward dropping SG for quite a while when I attended an AABG gathering

at Jeff+Nancy R's home last year. Jeff had a nice mild on tap that I recall at about 8P more or less. Tho' not inspiring in itself and having a difficult time standing up against the higher grav and bigger flavored beers that were flowing that evening - still the combination of modest carbonation and balanced hops, malt and crystal flavors left an impression - and a challenge.

I think a lot of HBers who post here are still living in the 15P+ world and don't realized that in general 12-13P be a VERY comfortable gravity for most beers, and some absolutely great beers don't break 9P. I know that higher grav beers have an edge in competition (they can easily carry more flavor) but when it comes to having a 2nd or 3rd beer on a weekend evening from the tap in the basement fridge 8P to 10P is a really winning gravity.

Well I said it wasn't an inspiring mild, but perhaps I'm mistaken - I've been making 8P-9P milds regularly ever since. It's a real challenge to make a beer with good flavor and body at <9P and I think that taking up this challenge has made me a better brewer. The principles are constant.

A/ Sweetness, bitterness and maltiness *must* be balanced.. Where that balance lies depends on style but ... Crystal, caramel, candi (and not mashing temps) add sweetness. Early Hop additions (and dark roast malts) add bitterness. Maltiness is added by all malts especially those with Maillard products. Melanoidin, Munich, Vienna, Dark Crystal. in that order, tho light crystal, vienna and pale too. Probably a primary reason why HBDers seek additional maltiness is they've over-spec'ed the crystal and hops so can't taste the malt.

b/ Body is principally due to protein, but also to unfermentable dextrins and the two contributions are definitely distinguishable. Protein adds the texture of a malted milk, while dextrins add a syrupy almost starchy texture (*NOT* sweetness).

c/ Alcohol is necessary for that evanescent buzz, but in excess it limits our beer drinking & enjoying capacity, creates the probability of bitter fusels (which I *hate*) and requires us to make the trek toward bed just as the beer-goggles have made all the women, especially SWMBO, exquisitely beautiful.

Re Jeffry's comments - I'd scale back the crystal proportional with the SG. Crystal adds immense, often gross

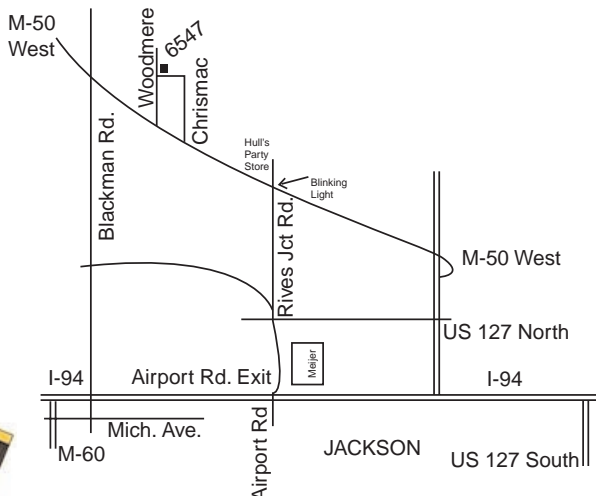
sweetness. The hop bitterness and the malt flavor *MUST* balance this sweetness and this is impossible; if you use the same crystal as a 12+P ale and shoot for 8P then you'll need to boost the IBUs past any reasonable level and the malt will be MIA. If you need more maltiness (often welcome) the use the APA trick of replacing crystal with Munich or melanoidin malt. Not traditional in a mild, but notso sweet, and bigger maltiness than crystal or cara-X.

A variation which is un-mild-like but which I regularly practice is adding raw barley or wheat and then performing a modest protein rest. This really adds to the mouth-feel & body w/o unbalancing the beer w/ sweet caramels of heavy dextrins (like cara-vienna would).

As for the bone-dryness - consider adding a *modest* amount of sugar to the wort and do account for gravity - use this to balance the crystal malt. A 1-2 P addition of cane sugar (0.4#-0.9# /5g) and a good yeast starter should insure 80+% attenuation and that is often key to the dryness. Add crystal at 5% of grist levels like the Brits do, and as Kunze suggests (via Narziss) not at 20%+ level like some APA advocates and HBD boneheads. S.A.

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!!!!!!!!!!!!>

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